



# LUNCH MENU

## Appetizers

### **Overstuffed Baked Clams**

Chopped fresh little neck clams, stuffed, and seasoned. Topped with light garlic butter 18

### **Maryland Crab Cakes**

Crispy lump crab cakes, topped with a fresh mango salsa and tartar sauce 20

### **Garden Grill Sample Platter**

Baked clams, stuffed mushrooms, fresh mozzarella and tomatoes, and crispy calamari 28

### **Jumbo Bavarian Pretzel**

Served with beer cheese and mustard 13

### **Sauteed Mussels**

With red or white wine sauce or spicy green 17

### **Fried Calamari**

Crispy golden fried, with marinara sauce 16

### **Hummus Platter (GF, VG)**

Cherry tomatoes, kalamata olives, roasted red peppers, feta cheese, and cucumbers 15

### **Chicken Wings**

Mole dry rubbed or buffalo served with blue cheese 16

### **Flatbread**

Italian sausage, broccoli rabe, tomato sauce and mozzarella cheese 15

### **Cauliflower Bites**

Tossed in a chili Thai sauce 15

### **Shrimp Cocktail**

Chilled shrimp with cocktail sauce 16

### **Burrata (GF)**

Baby arugula, honey-roasted red pepper puree, prosciutto, and roasted tomatoes with a balsamic reduction 15

## Soups

**French Onion** 12

**Seafood Bisque** 14

**Soup of the Day** 12

## Salads

**ADD CHICKEN +\$7 | ADD SHRIMP +\$10**

### **Caesar Salad (GF)**

Fresh romaine lettuce tossed in our homemade classic caesar dressing 14

### **Tuna Poke Bowl**

Diced tuna, tossed in a sesame, soy ginger sauce, seaweed salad, romaine, avocado and cucumbers 24

### **Acapulco Chicken & Shrimp Salad**

Blackened chicken and shrimp, baby greens, Pico de Gallo, cucumbers, roasted corn, avocado, jack and cheddar cheese, lime cilantro vinaigrette 24

### **Beet Cucumber Salad**

Baby arugula, red onions, goat cheese, with a basil vinaigrette 14

### **Coconut Shrimp Salad**

Mixed greens, pecans, walnuts, mandarin oranges, sesame orange ginger dressing 23

### **Mandarin Orange Salad**

Mixed greens, pecans, walnuts, raisins, gorgonzola cheese and mandarin oranges with a raspberry vinaigrette 14





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## Sandwiches

### **Hamburger**

Chuck, brisket, and short rib blend, cooked to your liking, served with lettuce, tomato, red onion, and French fries 18  
**+1 EXTRA PER TOPPING: BACON, AMERICAN CHEESE**

### **Turkey Club Wrap**

Roasted turkey, American cheese, lettuce, tomatoes, baby arugula, bacon, and mayonnaise; served with a side salad 20

### **Short Rib Panini**

Onions, mushrooms and Swiss cheese with creamy horseradish sauce; served with a side salad 25

### **Portobello Mushroom**

Balsamic marinated mushrooms roasted red peppers, asparagus, gruyere cheese and truffle oil on a brioche bun; served with a side of sweet potato fries. 17

### **Crab Cake Wrap**

Crispy Maryland crab cakes, tomatoes, red onions, tartar sauce, and baby greens in a tomato tortilla wrap; served with a side salad. 25

### **Chicken Luciano**

Grilled chicken with pesto, roasted red peppers & fresh mozzarella on a ciabatta roll; served with a side of French fries 22

### **Pulled Pork**

Slow cook pulled pork, BBQ sauce, and cole slaw on a brioche roll; served with a side of French fries 17

## Entrées

### **Meatloaf**

Garden Grill classic with a mushroom brown gravy served with garlic mashed potatoes & seasonal vegetables. 24

### **Skirt Steak**

Dry chili rubbed, salsa Verde, roasted potatoes, with tomato picadillo. 32

### **Chicken Pot Pie**

Shredded chicken breast, assorted vegetables, in a savory rich creamy sauce, topped with puff pastry crust. 25

### **Mediterranean Salmon (GF)**

Pan seared, sautéed cherry tomatoes, cannellini beans, roasted red peppers & kalamata olives in a light wine garlic sauce. 30

### **Penne Ala Vodka**

Penne pasta tossed in our homemade signature vodka sauce with pancetta. 25  
**ADD CHICKEN +7 | ADD SHRIMP +10**

### **Barbeque Ribs (GF)**

Slow cooked, brown sugar pineapple rubbed, dipped in BBQ sauce, served with garlic mashed potatoes and coleslaw. 25

### **Lamb Chop**

Grilled marinated, lemon infused rice, cucumber tomato salad, with red onions and feta cheese. 32

### **Sauerbraten**

German roast, served with a savory sauce, a side of braised red cabbage and garlic mashed potatoes. 30

### **Seafood Quiche**

Shrimp, crab, and lobster meat, spinach, mushrooms, and roasted red peppers, topped with cheddar cheese. Baked in a pie shell. 27

### **Chicken Quinoa**

Seasoned grilled chicken breast, quinoa, baby arugula, hummus, cucumber, tomatoes, and feta cheese, italian dressing 23

### **Chicken Francaise**

Egg-dipped chicken breast sauteed in a lemon white wine sauce over linguine pasta 20



\*Consuming raw or undercooked meats, fish, shellfish, or fish eggs may increase your risk of food borne illness, especially if you have certain medical conditions\*

\* Before placing your order, please inform your server if a person in your party has a food allergy\*

\*A 20% gratuity will be automatically added to bills for parties of eight or more, as well as for split checks.