

The Quarry



STARTERS

BRUSSEL SPROUTS 9.99 **GF**

Jalapeños, sriracha aioli, bacon bits, sesame seeds, chives

DEVEILED EGGS 9.99 **GF**

Traditional filling, bacon bits, pickled reds onions, chives

SOUTHERN DEVEILED EGGS 9.99 **GF**

Guacamole filling, topped with chorizo and jalapeño

CHRISTINE’S SPRING ROLLS 16.99 **GF**

Bean sprouts, carrots, onion & chicken rolled into a wonton fried golden brown, served with a house made sweet & sour sauce

CHIPS AND SALSA BASKET 3.99 **GF**

Salsa served with house made corn tortilla chips

CHIPS AND SALSA FLIGHT 10.99 **GF**

House-made salsa, guacamole, chorizo queso, served with house made corn tortilla chips

LOBSTER & BRIE DIP 16.99

Lobster, brie cheese, garlic, spinach, served with fried pita

WHIPPED FETA DIP 13.99 *

Choice of: Honey Fig Pistachio, Lemon Dill, Hot Honey, served with fried crostinis

SMOKED GOUDA MAC & CHEESE BITES 8.99

Creamy smoked gouda mac and cheese, breaded and fried until golden brown

CALAMARI 16.99

Beer battered, topped with asian glaze, sriracha garlic aioli, chives, sesame seeds

SMOKED WHITEFISH DIP 17.99

Smoked whitefish, cream cheese, onion, fresh lemon, parsley, served with fried pita

BANG-BANG SHRIMP 17.99

Beer battered, topped with sriracha aioli, asian chili glaze

STEAK BITES 17.99 *

8oz sirloin, herb garlic butter, cajun seasoning, served with fried pita

CRAB CAKES (1)-13.99 (2)-26.99 (3)-38.99

Maryland style jumbo lump crab cakes served on a bed of dry slaw garnished with green onion, house made remoulade sauce

AHI POKE NACHOS 17.99

Marinated ahi tuna, diced pineapple, avocado, arugula, cilantro, yum yum sauce, thai chili glaze, sesame seeds, atop house made wonton chips

ELOTE DIP 13.99

Charred sweet corn, cojita cheese, fresh lime, cilantro, tajin seasoning, served with house made tortilla chips

SEASONAL FRUIT PLATE 6.99

Fresh seasonal fruit served with honey, sweet ricotta cream, and crunchy granola

SLIDERS

ALL SLIDERS (3) ARE SERVED WITH KETTLE CHIPS OR ADD FRIES 2

AMERICAN 14.99

Angus patty, american cheese, arugula, tomato, red onion, pickle

MUSHROOM SWISS 14.99

Angus patty, portabella mushrooms, swiss cheese, arugula

BLACK & BLUE 14.99

Blackened angus patty, blue cheese crumbles, bacon

LAMB 15.99

Lamb patty blended with mint and feta cheese, arugula, pickled red onion, topped with tzatziki

SPICY FRIED CHICKEN 14.99

Breaded chicken tenderloin, dipped in buffalo sauce, topped with pepper jack cheese, pickle, sriracha mayo

GRILLED CHICKEN 14.99

Grilled chicken, arugula, american cheese, tomato, onion , garlic aioli

PULLED PORK 14.99

BBQ sauce, cheddar cheese, cole slaw

PIKEPERCH 15.99

Fried pikeperch, dill tartar sauce, bi-colored cabbage slaw

PORTABELLA 13.99

Portabella mushroom, spinach, onion straws, hummus

LOBSTER ROLL (2) 18.99

Lobster, garlic butter, mayo, celery, fresh dill, chives

PRIME RIB FRENCH DIP 17.99

Shaved prime rib, provolone cheese, onion straws served with horseradish sauce and au jus on the side

SPECIALTY FRIES

Full Order 9.99/ Upgrade 3.99

TRUFFLE

Truffle oil, parmesan cheese, garlic aioli, parsley

POUTINE

White cheddar curds, beef gravy, shredded beef, parsley

ROCK

Cajun seasoning, beer cheese, jalapeños, red onion, bacon bits

CAJUN

Tossed in cajun seasoning

GF (GLUTEN-FREE)

***(GLUTEN-FREE OPTION AVAILABLE)**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.