

THE GREAT American Grill

SPECIALTY COCKTAILS

BLUE HAWAIIAN

blue curacao, pineapple juice, smirnoff vodka, rum, sour mix

MANGO MOJITO

bacardi rum, mango, mint, club soda

RASPBERRY SWIRL

chambord, godiva, milk, raspberry rimmed glass

POMEGRANATE MARTINI

kettle one vodka, cointreau, pomegranate juice, fresh lime

WATERMELON CRUSH

stoli vanilla, fresh watermelon, lemon-lime soda

ESPRESSO MARTINI

khalua, kettle one vodka, espresso

SIDES

WILD RICE BLEND

ROASTED GARLIC MASHED POTATOES

SAUTÉED SEASONAL VEGETABLES

SAUTÉED BABY SPINACH WITH GARLIC

SIDE CAESAR SALAD

SIDE GARDEN SALAD

STARTERS

STEAK QUESADILLA

flat iron steak \ roasted peppers, onions & jalapeno \ cheddar-jack cheese \ guacamole \ sour cream \ salsa

CHICKEN QUESADILLA VEGETABLE QUESADILLA

SHRIMP COCKTAIL

chesapeake style jumbo shrimp \ cocktail sauce

WINGS

choice of crispy \ buffalo \ ginger sesame glaze \ sweet thai chili \ bbq

CHICKEN CHILI CHEESE NACHOS

black bean salsa \ tomatoes \ chipotle-sour cream \ red onion \ roasted jalapeno \ cheddar cheese blend

SALADS • SOUPS

CHOPPED CAESAR SALAD

hearts of romaine \ croutons \ parmesan cheese \ caesar dressing

CHICKEN CAESAR SHRIMP CAESAR

FARMER'S SALAD

baby arugula \ sliced apple \ candied pecans \ dried cranberries \ shredded carrot \ crumbled goat cheese \ red wine vinaigrette

GARDEN GREEN SALAD

mesclun \ cucumbers \ tomatoes \ onions \ olives \ toasted almonds and balsamic vinaigrette

add chicken

add shrimp

ENTRÉES • PASTA DISHES

GRILLED NEW YORK STRIP

10 oz. angus strip loin \ cabernet demi-glace \ garlic mashed potatoes \ seasonal vegetables

SAUTÉED CHICKEN MARSALA

wild mushrooms \ marsala wine sauce \ roasted garlic mashed potato \ seasonal vegetable

CHICKEN PARMESAN

provolone cheese \ linguine marinara

FETTUCCINE ALFREDO

parmesan-romano cream sauce \ fettuccine pasta

add chicken

add shrimp

VEGETABLE TORTELLINI

seasonal vegetable \ pesto cream \ tri-colored cheese tortellini

FISH AND CHIPS

beer-battered cod \ hand-cut chips \ tartar sauce

BUTTERMILK FRIED CALAMARI

marinara \ garlic aioli

ASIAN SAMPLER

fried green beans \ chicken potstickers \ tempura shrimp \ vegetable spring rolls \ sweet chili sauce \ teriyaki-sesame sauce \ sriracha aioli

CRAB FRITTERS

chipotle sour cream \ pickled cabbage slaw

TRUFFLE FRIES

hand-cut fries \ white truffle oil \ parmesan cheese \ garlic aioli

CHICKEN LETTUCE WRAP

iceberg lettuce \ soy-lime marinated chicken \ sriracha aioli \ roasted mushroom \ shredded carrot \ scallions \ cucumbers

GRILLED STEAK SALAD

flat iron steak \ baby greens \ roasted red peppers \ grape tomatoes \ roasted mushrooms \ feta cheese \ red onions \ roasted shallot-sherry vinaigrette

BALSAMIC GLAZED SALMON SALAD

baby spinach \ sundried tomatoes \ kalamata olives \ sunflower seeds \ english cucumbers \ champagne vinaigrette

WEDGE SALAD

iceberg wedge \ blue cheese dressing \ red onions \ bacon \ grape tomatoes \ crumbled gorgonzola

FRENCH ONION SOUP

garlic croutons \ provolone cheese

CRABCAKE DINNER

roasted red pepper sauce \ seasonal vegetables \ roasted garlic mashed potato

MEDITERRANEAN GRILLED SALMON

herb-citrus marinated olives \ tomatoes \ wild rice blend \ seasonal vegetables

SHRIMP & LOBSTER FETTUCCINE

shrimp \ lobster \ garlic-alfredo sauce

PAN-ROASTED RED SNAPPER

basil pesto beurre blanc \ wild rice blend \ seasonal vegetables

LINGUINE PUTTANESCA

spicy marinara \ sundried tomatoes \ olives \ capers \ hint of anchovy \ linguine

add chicken

add shrimp

SANDWICHES • BURGERS

MOBLEY ANGUS BURGER

8oz. ground beef patty \ lettuce \ tomato \ onion

BACON & CHEDDAR MUSHROOM & SWISS

KOBE BEEF BURGER

8oz. kobe beef patty \ crispy prosciutto \ caramelized onion \ sea salt poppy seed bun

NY STYLE REUBEN

corned beef \ Swiss cheese \ marinated cabbage \ marble rye

CHEESE STEAK SUB

shaved steak \ sautéed peppers & onions \ provolone cheese \ lettuce \ tomato

TURKEY BURGER

black bean hummus \ pepper jack cheese \ guacamole \ sea salt poppy seed bun

CRABCAKE SANDWICH

brioche bun \ garlic aioli \ lettuce \ tomato \ onion

GARDEN BURGER

organic grain and veggie "burger" \ baby arugula \ avocado mayo \ sea salt poppy seed bun

ROASTED TURKEY CLUB

bacon \ American cheese \ lettuce \ tomato \ avocado mayo

GRILLED CHICKEN SANDWICH

smoked mozzarella \ chipotle mayo \ bacon

FLATBREAD PIZZAS

BBQ CHICKEN

grilled chicken \ red onions \ bbq sauce \ mozzarella

CAPRESE

fresh tomatoes \ basil pesto \ mozzarella

GOAT CHEESE • ARUGULA

herb goat cheese \ caramelized onion \ baby arugula \ balsamic reduction

add chicken

add shrimp

THE GREAT American Grill

Liquors

Absolut
 Smirnoff
 Stolli Ohranj
 Ketel One
 Ketel One Citroen
 Grey Goose
 Belvedere
 Ciroc
 Seagram's Gin
 Bombay Sapphire
 Tanqueray
 Crown Royal
 Makers Mark
 Jack Daniels
 Jim Beam
 Bacardi
 Captain Morgan
 Myers Rum
 Dewars
 Jameson
 Johnny Walker Black
 Johnny Walker Red
 Glenlivet
 Glenfiddich
 Jägermeister
 Jose Cuervo
 Patron Silver
 Bailey's
 Chambord
 Courvoisier
 Godiva
 Grand Marnier
 Hennessy

Beers

Draft

Bud Light
 Stella Artois
 Seasonal Sam Adams

Domestic

Coors Light
 Michelob Ultra
 Dogfish 60
 Samuel Adams Seasonal
 Budweiser
 Miller Light
 Magic Hat 9
 Yuengling

Imported

Blue Moon
 Heineken
 Amstel Light
 Guinness
 Corona Extra
 Corona Light

White Wines

	Glass	Bottle
Alamos, Chardonnay, Mendoza, Argentina	\$9	\$34
Kendall-Jackson Reserve, Chardonnay, California	\$11	\$45
Ecco Domani, Chardonnay/Pinot Grigio, Italy	\$9	\$33
Simi, Sauvignon Blanc, Sonoma	\$11	\$41
Kim Crawford, Sauvignon Blanc, New Zealand	\$12	\$54
Cavit, Pinot Grigio, Italy	\$8	\$32
Relax Riesling, Mosel, Germany	\$8	\$31
Sutter Home, White Zinfandel, California	\$7	\$25
Mirassou, Moscato, Monterey County, California	\$9	\$33
Santa Margherita, Pinot Grigio, Italy	\$12	\$45
Sonoma-Cutrer, 2009 Chardonnay, Sonoma		\$53

Red Wines

	Glass	Bottle
Tilia, Malbec, Argentina	\$8	\$32
Cupcake, Central Coast Cabernet, California	\$9	\$31
Louis Martini, Cabernet, Sonoma	\$12	\$48
Cousino Macul, Merlot, Chile	\$8	\$29
Alamos, Malbec, Mendoza, Argentina	\$9	\$35
Rosenblum, Zinfandel, California	\$10	\$36
BV Coastal, Pinot Noir, California	\$9	\$32
Ravenswood, Petite Syrah, California	\$9	\$34
Comus, Blend, Sugar Loaf Mountain, MD (Local Winery)	\$12	\$45
St. Francis, Merlot, California		\$54
Wild Horse, Pinot Noir, Central Coast, California		\$55

Sparkling

	Bottle
Korbel, Brut Champagne, California (187mL)	\$12
Chandon, Chardonnay, California	\$55
iL, Prosecco, Italy	\$40