

Quail Hollow Dinner Menu

Appetizers

Steamed Mussels – in smoked tomato, garlic & basil sauce **12**

Crispy Crab Balls- w/ house tartar **11**

Caramelized Bacon Sirloin Skewer w/ maple dipping sauce **11**

Southern Fried Mushrooms w/ ranch dip **9**

Borsin Cheese Stuffed Portabella Cap- in roasted tomato sauce **11**

Salads

Small Garden Salad **5** **Large Garden salad** **7**

Sm Caesar Salad **7** **Large Caesar** **9**

Add chicken **4** **Add Steak tips** **7** **Add Salmon** **6** **Add Shrimp** **7**

Asian Noodle Salad – w/ julienne carrots and zucchini, cukes, shredded cabbage and peanuts in an orange ginger dressing **12**

Citrus Salad- mixed greens, mandarin oranges, pistachios, pineapple chunks in a citrus vinaigrette **12**

Garden Salad- mixed greens grape tomatoes, cukes and onions **9**

Dressings – Balsamic vinaigrette, Ranch, Honey/Mustard, Italian Blue cheese and Vidalia Onion

Entrees

Burger of the Day – Caesar Burger -8oz. angus burger topped w/romaine, lemon/garlic dressing and parmesan on an onion roll **12**

Fish & Chips- Fresh haddock with coleslaw **13**

Baked Haddock- Fresh haddock with lemon
buttery ritz cracker crust **15**

Pan Seared Scallops Dijonaise – w/penne, mushrooms and asparagus
in Dijon cream sauce **20**

Grilled Swordfish- topped w/fresh basil/pistachio butter **21**

Prime Rib au Jus **19**

Roasted Pork Tenderloin – w/ apple and onion stuffing topped w/
a sweet brown gravy **14**

Seafood Saute- w/shrimp, scallops, baby clams and mussels
tossed w/ herb & garlic oil over linguini **24**

Fried Shrimp & Scallop Dinner- w/ coleslaw & potato salad **22**

Grilled Steak Tips- w/roasted red peppers& Vidalia onions **22**

Grilled Chicken & Italian Sausage- tossed w/ elbow macaroni in
Tomato, ricotta, Romano cheese sauce **15**

Mashed Yukon Gold Potatoes, pilaf, French fries

Dessert

Brownie Sundae **6**

Apple Crisp a la Mode **7**