



**COLLEGE
PARK
GRILL**



STARTERS

SPINACH & ARTICHOKE DIP SOUR CREAM, SALSA, MINI NAAN. \$16

AHI TUNA NACHOS WONTON, SWEET SOY, SRIRACHA MAYO, GUACAMOLE, WASABI, CILANTRO. \$18

WINGS BUFFALO, HONEY OLD BAY, BBO, GARLIC PARMESAN OR TERIYAKI, CHOICE OF BLUE CHEESE OR RANCH. \$18

BACON & BOURBON BRUSSELS FRIED SPROUTS, HOMEMADE BACON JAM, DIJON, BOURBON, CANDIED WALNUTS. \$16

CHIPS & DIP HOMEMADE GUACAMOLE AND SALSA, CORN TORTILLA CHIPS. \$12

WOOD-FIRED SHRIMP CHARRED LEMON, WHITE WINE, HERB BUTTER, BAGUETTE. \$16

CRAB DIP LUMP CRAB MEAT, SHARP CHEDDAR, CROSTINI. \$20

TOMATO BISQUE SPLASH OF CREAM, FRESH BASIL. \$7

MAC & CHEESE SKILLET CREAMY GOUDA CHEESE BLEND, CAVATAPPI NOODLES. \$16

CRISPY THAI SHRIMP FLASH FRIED SHRIMP, CREAMY SWEET CHILI SAUCE. \$16

MIXED GREEN SALAD STARTER MIXED GREENS, CROUTON, PECORINO, CUCUMBER, RED ONION, TOMATO, ROASTED CORN, CHOICE OF DRESSING. \$9

WEDGE SALAD STARTER HARD BOILED EGG, BACON, RED ONION, TOMATO, ROMAINE, BLUE CHEESE. \$10

CAESAR SALAD STARTER CROUTON, PECORINO, CHOPPED ROMAINE, CAESAR DRESSING. \$8

MEATBALLS THREE HAND ROLLED ITALIAN MEATBALLS, MOZZARELLA, RED SAUCE. \$15

SALADS

BALSAMIC, RANCH, HONEY MUSTARD, CAESAR, BLUE CHEESE, SESAME

SALMON NICOISE PETITE GRILLED SALMON, MIXED GREENS, POTATOES, GREEN BEANS, OLIVES, TOMATOES, CAPERS, RED ONION, HARD BOILED EGG, BALSAMIC. \$19

STEAK WEDGE SIRLOIN STEAK, BACON, ROMAINE, TOMATO, RED ONION, HARD BOILED EGG, GORGONZOLA, BLUE CHEESE DRESSING. \$21

CLUB COBB MIXED GREENS, TURKEY, HAM, BACON, AVOCADO, CROUTON, TOMATOES, CUCUMBER, CHEDDAR, HARD BOILED EGG, HONEY MUSTARD. \$19

TEXAS CHICKEN FRIED CHICKEN, BBO, ROMAINE, BLACK BEANS, CORN, TORTILLA STRIPS, TOMATO, AVOCADO, RED ONION, PEPPERS, CILANTRO, CHEDDAR, RANCH. \$17

ASIAN GRILLED SHRIMP MIXED GREENS, WONTON, PINEAPPLE, GREEN ONION, PEPPERS, AVOCADO, RADISH, SLAW, PICKLED VEGGIES, SESAME DRESSING. \$19

CAESAR SALAD CROUTON, PECORINO, CHOPPED ROMAINE, CAESAR DRESSING. \$12

WEDGE SALAD HARD BOILED EGG, BACON, RED ONION, TOMATO, ROMAINE, GORGONZOLA. \$15

We proudly serve the freshest foods made from scratch daily. We do have allergens present. If you have allergies, please alert our staff as not every item is listed. Consuming raw or undercooked meat, seafood or eggs may increase the risk of foodborne illness

SANDWICHES

SERVED WITH CHIPS. FRIES ARE \$2

- STEAK BURGER** AMERICAN CHEESE, LETTUCE, TOMATO, ONION, PICKLE, GARLIC AIOLI, POTATO BUN. \$16
- BBQ STEAK BURGER** TILLAMOOK CHEDDAR, BBO SAUCE, BACON JAM, ONION RINGS, SRIRACHA MAYO, LETTUCE, TOMATO, PRETZEL BUN. \$18
- FRENCH DIP** SHAVED RIBEYE, PROVOLONE, CARAMELIZED ONION, CREAMY HORSERADISH, FRENCH ROLL. \$22
- BLACKENED AHI TUNA WRAP** CHILLED SAKU TUNA, MIXED GREENS, AVOCADO, PICKLED VEGETABLES, RICE, SRIRACHA MAYO. \$20
- SHRIMP PO BOY** CRISPY SHRIMP, LETTUCE, TOMATO, RED ONION, REMOULADE, TOASTED FRENCH ROLL. \$17
- CLUB SANDWICH** TURKEY, HAM, BACON, PROVOLONE, CHEDDAR, LETTUCE, TOMATO, HONEY MUSTARD, SOURDOUGH BREAD. \$17
- GRILLED CHEESE** MOZZARELLA, PROVOLONE, CHEDDAR, FONTINA, TOMATO BISQUE SOUP, SOURDOUGH BREAD. \$15 ADD BACON \$4 ADD AVOCADO \$3
- BUFFALO CHICKEN** FRIED CHICKEN BREASTS, BUFFALO SAUCE, COLESLAW, ONION ROLL. \$16
- GRILLED CHICKEN CHESAPEAKE** GRILLED CHICKEN, CREAMY CRAB, SHARP CHEDDAR, LETTUCE, TOMATO, HONEY MUSTARD, PRETZEL BUN. \$20
- PORTOBELLO SANDWICH** MARINATED PORTOBELLO, FRESH MOZZARELLA, HUMMUS, SPINACH, TOMATO, ROASTED RED PEPPERS, PRETZEL BUN. \$15

ENTREES

- LEMON THYME CHICKEN** HERB VELOUTE, FRESH TOMATOES, ONIONS, BRUSSEL SPROUTS, YELLOW RICE. \$22
- STEAK FRITES** 10OZ PETITE RIBEYE, SEASONED FRIES, MIXED GREEN SALAD, GARLIC AIOLI. \$26
- FAJITAS** BLACK BEANS, SOUR CREAM, SALSA, GUACOMOLE, PEPPERS, ONIONS, YELLOW RICE. VEGGIE \$18 CHICKEN \$20 SHRIMP \$24 STEAK \$26
- HOMESTYLE MEATLOAF** MASHED POTATOES, GREEN BEANS, ONION RINGS, BBO GLAZE, MUSHROOM GRAVY. \$21
- PESTO SHRIMP PASTA** SHRIMP, SPINACH, ROASTED RED PEPPERS, PECORINO, PENNE, PESTO SAUCE. \$24
- CPG JUMBO CRABCAKE** FRIES, COLESLAW, REMOULADE. \$40
- GEORGIA SHRIMP & GRITS** HOT HONEY SHRIMP, CHICKEN SAUSAGE, SIGNATURE CREOLE SAUCE, TOMATOES, PEPPERS, ONIONS, CREAMY CHEDDAR GRITS. \$24
- JERK GLAZED SALMON** CARIBBEAN SPICED PEACH AND MANGO GLAZE, LEMON BATTER, YELLOW RICE, BROCCOLI. \$28
- NY STRIP STEAK** 12OZ STRIP STEAK, MASHED POTATOES, BRUSSELS, TRUFFLE BUTTER. \$45
- DANISH BACK RIBS** FRIES, COLESLAW. HALF \$23 FULL \$36
- LEMON PEPPER SALMON** GARLIC SPINACH & MUSHROOM, YELLOW RICE. \$25

W O O D - F I R E D P I Z Z A

MARGHERITA TOMATO SAUCE, FRESH MOZZARELLA, BASIL, GARLIC, OLIVE OIL. \$17

CLASSIC CHEESE TOMATO SAUCE, MOZZARELLA, PROVOLONE. \$16

QUATRO CARNES ITALIAN SAUSAGE, PEPPERONI, HAM, MEATBALLS, FONTINA, MOZZARELLA, TOMATO SAUCE. \$24

BBQ CHICKEN GRILLED CHICKEN, GOUDA, MOZZARELLA, RED ONION, CILANTRO, WHITE SAUCE, HOUSE BBQ SAUCE. \$22

STEAKHOUSE GORGONZOLA, THIN SLICED SIRLOIN, CARAMELIZED ONIONS, FRESH SPINACH, MOZZARELLA, WHITE SAUCE, ROSEMARY MUSHROOMS. \$24

PESTO ROASTED TOMATO, PESTO, ARUGULA, MOZZARELLA, PECORINO, BALSAMIC REDUCTION. \$20

ROASTED VEGGIE ROASTED GARLIC CREAM, RED ONION, ROASTED PEPPERS, MUSHROOM, SPINACH, BASIL, PROVOLONE, FONTINA. \$20

MEDITERRANEAN GARLIC CREAM, GOAT CHEESE, ARTICHOKE, ROASTED PEPPERS, TOMATO, GRILLED CHICKEN KALAMATA OLIVES, SPINACH, RED ONION. \$24

WHITE WHITE SAUCE, GRUYERE, FONTINA, PECORINO, SLICED TOMATOES, MOZZARELLA. \$18

N O O D L E S

JUMBO MEATBALLS HOUSE ITALIAN MEATBALLS, FRESH TOMATO SAUCE, LONG NOODLES. \$22

CAJUN CHICKEN PASTA CHICKEN ANDOUILLE, SAUSAGE, PENNE PASTA, TOMATOES, PEPPERS, ONIONS, CAJUN CREAM SAUCE. \$23

CHICKEN PARM PANKO AND PECORINO CRUSTED CHICKEN BREAST, PROVOLONE, LONG NOODLES, MARINARA. \$22

SEARED TUNA & STIR FRY SEARED SAKU TUNA, STIR FRIED NOODLES, BROCCOLI, CARROTS, PEPPERS, MUSHROOMS, GREEN BEANS. \$26

PESTO SHRIMP SHRIMP, SPINACH, ROASTED RED PEPPERS, PECORINO, PENNE, PESTO SAUCE. \$24

D E S S E R T S

CHEF TEE'S SCRATCH ICECREAM \$8

APPLE PIE A LA MODE DULCE DE LECHE, VANILLA ICE CREAM \$10

NY STYLE CHEESECAKE STRAWBERRY DRIZZLE \$8

BROWNIE SUNDAE VANILLA ICE CREAM, GHIRADELLI CHOCOLATE, CHERRY, CANDIED WALNUTS \$8

SORBET SEASONAL FLAVORS \$8

CREME BRULE CUSTARD BASE, GRAND MARNIER, CARAMELIZED SUGAR \$10

SKILLET BAKED COOKIES FEATURED FLAVORS \$9

S I D E S

MAC & CHEESE SKILLET \$16

YELLOW RICE \$8

GREEN BEANS \$8

MASHED POTATOES \$8

PICKLED VEGETABLES \$6

FLASH FRIED BRUSSELS \$12

FRENCH FRIES \$8

COLESLAW \$6

CREAMED SPINACH \$12

SAUTEED BROCCOLI \$7

MEXICAN STREET CORN \$8