

# COLLEGE PARK GRILL



-----GOOD EVENING!-----

## Starters

- FRENCH ONION SOUP

Gruyere, Toasted Baguette

8
- SOUP DU JOUR

9
- SPINACH & ARTICHOKE DIP

Sour Cream, Salsa, Tortilla Chips

12
- WOOD FIRED SHRIMP

Charred Lemon, White Wine, Roasted Garlic

14
- IRON SKILLET CORNBREAD

Honey Butter

6
- AHI TUNA “NACHOS”

Wonton, Fried Nori, Sriracha Mayo, Avocado, Wasabi Crema, Micro Cilantro

16
- COLLEGE PARK or SMALL CAESAR SALAD

9
- CRAB DIP

Traditional Maryland Style, Tortilla Chips

12
- CALAMARI

Flash Fried, Remoulade Sauce

12

## Salads

- CAESAR SALAD

Garlic CROUTONS, Romano

12

Chicken +5/ Salmon +6/ Steak +8/ Shrimp +12
- STEAK WEDGE SALAD

Candied Walnuts, Grape Tomato, Bleu Cheese Crumbles

18
- AHI TUNA NICOISE

Sesame Tuna, Bibb Lettuce, Haricot Vert, Baby Potato, Radish, Tomato, Egg

18
- CHICKEN CLUB

Mixed Greens, Grilled or Crispy Chicken, Bacon, Egg, Corn, Crouton, Cheddar, Tomato

16
- COBB SALAD

Mixed Greens, Grilled Chicken, Avocado, Bacon, Onion, Egg, Tomato, Blue Cheese Crumbles

16

Dressing Choices: Honey-Lime Vin, Balsamic Vin, Ranch, Bleu Cheese, Honey Mustard

## Sandwiches

Served with French Fries

- CHEESEBURGER

Brioche Bun, LTO, Cheddar, Roasted Garlic Aioli

15
- MARINATED PORTOBELLO

Pretzel Roll, Mozzarella, Red Peppers, Spinach, Hummus, Balsamic

12
- GRILLED CHICKEN

Gruyere, Bacon, Honey Mustard

14
- FRENCH DIP

Thin-Sliced Roast Beef, Toasted French Baguette, Gruyere, Au Jus

17

## Pizza

- MARGHERITA

Tomato, Mozzarella, Basil, Pecorino Romano Olive Oil

15
- PULLED PORK BBQ

Roasted Red Onion, Oregano, White Cheddar

16
- PULLED CHICKEN

Garlic Cream, Roasted Red Onion, Oregano, Provolone

15
- TRE CARNES

Tomato Sauce, Mozzarella, Pepperoni, Italian Sausage, Bacon, Romano

18
- ROASTED VEGGIE

Garlic Cream, Red Onion, Roasted Peppers, Mushroom, Spinach, Basil, Provolone

15
- SAUSAGE ONION PEPPER

Tomato Sauce, Mozzarella, Italian Sausage, Caramelized Onion, Peppers

18

## Entrées

- SESAME AHI TUNA

Sweet Soy Reduction, Pan Seared Brussel Sprouts, Jasmine Cilantro Brown Rice

22
- WOOD GRILLED SALMON

Garlic Spinach & Mushrooms, Jasmine Cilantro Brown Rice

24
- FISH ‘N CHIPS

Beer Battered Cod, Hand-cut Fries, Coleslaw

19
- HERB ROASTED CHICKEN

Roasted Chicken Jus, Mashed Potatoes, Garlic Spinach & Mushrooms

19
- BABY BACK RIBS

Hand Cut Fries & Coleslaw

24
- VEGETABLE PLATTER

Choice of Three Sides

18
- STEAK FRITES

Hand Cut Fries, Roasted Garlic Aioli

23
- 14oz NY STRIP

Choice of Two Sides

39
- 8oz FILET MIGNON

Choice of Two Sides

39

We Finish Our Steaks With Roasted  
Garlic & Herb Butter  
Substitute Black Truffle Butter 10

## Pasta

- SHRIMP AND LOBSTER

Linguine, Spinach, Tomato, White Wine, Pecorino, Cream

26
- SAUSAGE ONION PEPPER

Penne, Tomato Sauce

22

## Market Vegetables and Sides

- Haricot Verts

6

Sautéed Squash

7

Cilantro Brown Rice

7
- Pan Seared Brussel Sprouts

9

Coleslaw

5

Hand Cut French Fries

7
- Garlic Spinach & Mushrooms

7

Fiesta Corn

6

Mac ‘n Cheese

10

### COCKTAILS

- Kir Royale

11

Light and Bubbly
- Patron Citronge Pineapple Martini

11

Smooth and Sweet
- Ketel One Cosmopolitan

13

Classic Citrus Martini
- Negroni

11

Dark and Savory
- Aviation Gin Ricky

12

Tart and Refreshing
- ‘Ole Smoky’ Watermelon Mojito

11

Fruity with Mint
- Casamigos Mezcal Paloma

15

Grapefruit and Smokey Tequila

### WEEKLY FEATURES

- MONDAY

½ PRICE WINE

BY THE BOTTLE
- TUESDAY

\$5.00 KIDS MEALS

Grilled Cheese

Cheeseburger Sliders

Chicken Tenders

House-made Mac & Cheese
- WEDNESDAY

½ RACK BBQ BACK RIBS

w/ FRIES \$10.99
- THURSDAY

\$3.00 CPG LAGER

\$9.99 CHEESEBURGER

w/ FRIES
- FRIDAY & SATURDAY

\$29.99 CRAB CAKE PLATTER

w/ FRIES & COLESLAW
- SUNDAY

BOTTOMLESS BRUNCH

\$19.99

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. \*\*