COLLEGE PARK GRILL

Starters

FRENCH ONION SOUP *Gruyere, Toasted Baguette 8*
SPINACH & ARTICHOKE DIP *Sour Cream, Salsa, Tortilla Chips 12*
WOOD FIRED SHRIMP *Charred Lemon, White Wine, Roasted Garlic 12*
IRON SKILLET CORNBREAD *Honey Butter 6*
AHI TUNA "NACHOS" *Wonton, Fried Nori, Sriracha Mayo, Avocado, Wasabi Crema, Micro Cilantro 16*
COLLEGE PARK SALAD 9

Salads

GRILLED CHICKEN SALAD *Mixed Greens, Corn, Jicama, Grape Tomatoes, Crispy Tortilla Strips, Roasted Peanuts 15*
CAESAR SALAD *Rustic Croutons, Parmesan 12*
add Chicken +$5/Salmon+$6/ Steak +$8
STEAK WEDGE SALAD *Candied Walnuts, Grape Tomato, Bleu Cheese Crumbles and Bleu Cheese Dressing 18*
AHI TUNA NICOISE *Sesame Encrusted Tuna, Bibb Lettuce, Haricot Verts, Baby Potato, Radish, Tomato, Egg 18*

Sandwiches

CHEESEBURGER *Brioche Bun, LTO, Cheddar, Roasted Garlic Aioli, 15*
MARINATED PORTOBELLO *Pretzel Roll, Mozzarella, Roasted Red Peppers, Spinach, Hummus Spread, Balsamic Drizzle 12*
GRILLED CHICKEN *Gruyere, Bacon, Honey Mustard 14*
PRIME RIB FRENCH DIP *Toasted French Baguette, Gruyere, Au Jus 17*

Pizza

MARGHERITA *Tomato, Mozzarella, Basil, Olive Oil 15*
PULLED PORK BBQ *Red Onion, Cheddar 16*
PULLED CHICKEN Garlic Cream, Roasted Onion, Ricotta and Provolone 15
TRE CARNES T*omato Sauce, Mozzarella, Pepperoni, Sausage, Bacon, Parmesan 18*
ROASTED VEGGIE Garlic Cream, Onion, Green Pepper, Mushroom, Spinach and Provolone *15*

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*
MOM'S BUTTERMILK FRIED CHICKEN *Mashed Potatoes, Coleslaw 24*
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*
CENTER CUT FILET *Choice of Two Sides 39*

We Finish Our Steaks With Our Signature Roasted Garlic & Herb Butter
or add
Black Truffle Butter for 10

We do not recommend nor guarantee any meat ordered medium-well or above

SLOW ROASTED PRIME RIB *Au Jus 36*
(Friday and Saturday Nights Only)

Market Vegetables and Sides

Haricot Verts 6
Mac 'n Cheese 10
Pan Seared Brussel Sprouts 9
Coleslaw 5
Fiesta Corn 6
Hand Cut French Fries 7
Garlic Spinach & Mushrooms 7
Jasmine Cilantro Brown Rice 7
Mashed Potatoes 6
Sauteed Summer Squash 8

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. ***