

# 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** *Tomato 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

- |                                     |                                |   |
|-------------------------------------|--------------------------------|---|
| <i>Haricot Verts</i> 6              | <i>Coleslaw</i> 5              | <i>Garlic Spinach &amp; Mushrooms</i> 7 |
| <i>Mac 'n Cheese</i> 10             | <i>Fiesta Corn</i> 6           | <i>Jasmine Cilantro Brown Rice</i> 7    |
| <i>Pan Seared Brussel Sprouts</i> 9 | <i>Hand Cut French Fries</i> 7 | <i>Mashed Potatoes</i> 6                |
|                                     | <i>Sauteed Summer Squash</i> 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. \*\**