

# ROCK CREEK GRILL

## DINNER

### SOUPS, SALADS, AND STARTERS

#### SOUP OF THE DAY \$ 7.00

Fresh, Seasonal & Homemade

#### CREAMY TOMATO SOUP \$ 7.00 **GF**

San Marzano Plum Tomatoes, Herbs, & a Touch of Cream

#### CREAMY TOMATO SOUP WITH GRILLED CHEESE \$ 14.00

San Marzano Plum Tomatoes, Herbs, & a Touch of Cream

#### SMALL SIDE SALAD-SEASONAL GREENS \$ 6.00 **GF**

Mixed Greens, Baby Heirloom Tomatoes and Classic Dijon Vinaigrette

#### DUCK RILLETTES \$ 13.00

Cornichons, Cocktail Onion, Fig Spread, Artisan Crackers and Watercress

#### HEALTH PLATE \$ 16.00 **GF**

Cottage Cheese, Tuna Salad, Heirloom Cherry Tomatoes, Hearts of Palm, Olives, Fresh Fruit, Walnuts, Pomegranate Dressing on a Bed of Lettuce

#### TRADITIONAL COBB SALAD \$ 14.00 **GF**

Turkey, Avocado, Maytag Blue Cheese, Hard Boiled Egg, Bacon, Tomato, Blue Cheese Dressing

#### CLASSIC CAESAR SALAD \$ 11.00

Romaine, Parmesan, Caesar Dressing, Croutons, White Anchovies

#### GREEK VILLAGE SALAD \$ 14.00 **GF**

Lettuce, Red Onion, Cucumber, Greek Olives, Feta Cheese, Oregano, Lemon and Extra Virgin Olive Oil

#### NICOISE SALAD \$ 18.00 **GF**

Searched Tuna Loin, Boston Lettuce, French Beans, Hard Boiled Farm Egg, Tomatoes, Fingerling Potatoes, Olives, Anchovies, Red Wine Vinegar and Extra Virgin Olive Oil

#### WALDORF SALAD \$ 14.00 **GF**

Green Apple, Celery, Walnut, Grapes, Mayonnaise, Lemon Juice on a Bed of Lettuce

### BURGERS AND SANDWICHES

Your Choice of French Fries, Coleslaw, Fruit Salad or Potato Chips

#### GRILLED CHEESE \$ 12.00

With Cheddar & Gruyère

#### GRILLED CHEESE WITH FRENCH HAM OR TURKEY \$ 14.00

With Cheddar and Gruyère

#### GRILLED CHICKEN BREAST \$ 16.00

6 Oz. Free Range Chicken Breast, Lettuce, Onion, Pickle on A Brioche Bun  
Your Choice of Swiss Cheese, Provolone or Cheddar Cheese

#### BUILD YOUR OWN BURGER \$18.00

Your Choice of: **BEEF, TURKEY, OR VEGETARIAN PATTY** on a Brioche Bun  
Add: Lettuce, Tomato, Red Onion, Caramelized Onion, Avocado, Sautéed Mushrooms, Swiss, Provolone, Cheddar, Bacon

# ENTREES

## DAILY SPECIAL \$ 22.00

Your Server Will Inform You of Our Daily Special

## ENTRÉE SALAD \$22.00

Caesar Salad with your Choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon or Beef Tenderloin

## FISH AND CHIPS \$ 20.00

Icelandic Cod in Beer Batter, Coleslaw, French Fries & Remoulade Sauce

## ATLANTIC SALMON GALETTE \$ 22.00

Avocado, Greek Yogurt Dip, Lettuce

## AUTUMN RAGOUT ON A BED OF STEAMED RICE \$ 22.00

Slow Simmered Gigante Beans, Red Kuri Squash, Chestnuts, Pearl Onions, and a Touch of Coconut Milk

## IRISH SHEPHERD'S PIE \$ 22.00

Black Angus Stew, Guinness Beer, Carrots, Pearl Onions, Mushrooms, Hash Brown

# PASTA

## BUILD YOUR OWN PASTA DISH \$20.00

**Your Choice of Pasta:** Linguini, Ziti or Angel Hair

**Choice of Sauce:** Marinara, Alfredo or Pesto

**Add on:** Parmesan Cheese, Vegetable of The Day

**Add to any Pasta:** Grilled Chicken, Steak, Salmon or Shrimp \$8.00

## TRADITIONAL SPAGHETTI BOLOGNESE \$ 20.00

Ground Beef, San Marzano Tomatoes, Mushrooms, Carrots, Onions, Garlic, Fresh Herbs and Parmesan Cheese  
(MEATLESS OPTION AVAILABLE, Ground beef is replaced by GREEN LENTILS)

# PIZZA

## 12" MEDITERRANEAN \$ 17.00

Artichokes, Mushrooms, Peppers, Olives, Fresh Herbs, Olive Oil, Mozzarella, Provolone,  
Tomato Sauce & Pesto Drizzle

## 12" MUSHROOM \$ 16.00

White Pizza with Mushrooms, Mozzarella, Provolone, Garlic & Olive Oil

## 12" MEAT LOVERS \$ 17.00

Ham, Bacon, Pepperoni, Ground Beef, Mozzarella & Provolone

## 12" MAKE YOUR OWN \$ 20.00

Mozzarella, Provolone, Tomato Sauce, Fresh Basil

Add on: Fresh Tomato, Onion, Mushroom, Olives, Artichoke, Peppers, Ham, Pepperoni, Bacon, Pineapple, Spinach

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*