



The Grill at Quail Creek®

Appetizers

Fire Quail Creek Shrimp - Sweet and spicy Thai dipping sauce ~ \$10
Bacon Wrapped Shrimp - Prickly pear BBQ sauce, micro green slaw ~ \$12
Meat and Cheese Board - Chef's selection of cheese, capicola, salami, prosciutto, olives, pickles, hummus and bread ~ \$15 (GF)

Crab Cakes - Roasted red pepper coulis, slaw, balsamic reduction ~ \$12
2 Pork Belly Tacos - Slow cooked cocoa rubbed pork belly, ancho sauce ~ \$8 (GF)
Wings - Choice of sauce: BBQ, prickly pear BBQ, garlic, golden BBQ or cholula lime ~ \$12 (GF)

Salads

Pecan Chicken Salad – Pecan crusted chicken breast, Green Valley pecans, avocado, mandarin oranges, radish sprouts, honey dijon dressing ~ \$12 (GF)
Baby Kale and Salmon Salad – Baby Kale, sous vide beets, goat cheese, almonds, carrots, grilled salmon, raspberry vinaigrette dressing
 Half ~ \$12 Full ~ \$17 (GF)
Cobb Salad – Grilled or crispy chicken, bacon, avocado, tomatoes, cucumbers, hard-boiled egg, bleu cheese crumbles, your choice of dressing ~ \$12 (GF)
Southwest Steak Salad – Grilled flank steak, romaine lettuce, grilled corn, cotija cheese, red onions, tomatoes, roasted poblano dressing
 Half ~ \$11 Full ~ \$16 (GF)
Caesar Salad – Romaine lettuce, croutons, your choice of grilled chicken \$11, four shrimp \$13, or grilled salmon \$14. Served with classic Caesar dressing and parmesan cheese

Comfort Food

Add a cup of soup or side salad to your entrée for \$3.00

Spaghetti and Meatballs – Pork, lamb, and beef hand-made meatballs on spaghetti with our house marinara sauce ~ \$13 (GF)
Chicken Fettuccini Alfredo – Fettuccini pasta with grilled chicken and alfredo sauce ~ \$14
Meatloaf – Yukon mashed potatoes, vegetables, and a demi glaze ~ \$13
Ribs (Half Rack or Full Rack) – Served with steak fries and house coleslaw ~ \$16/half ~ \$24/full
Macaroni and Cheese – Four cheese, macaroni pasta, with pork belly, bacon, green onions, and truffle bread crumbs ~ \$16

Quail Creek Favorites

Quesadilla – Grilled chicken or shredded beef, cheese, green chili, salsa, sour cream and guacamole ~ \$10 *Substitute Bay Shrimp \$3 additional* (GF)
Hot Dog – All beef frank with red onions, relish and sauerkraut ~ \$7 (*Substitute a chili cheese dog for \$2 additional*)
Fish & Chips – Corona beer battered cod with French fries & house coleslaw ~ \$13
Baja Tacos – Beer battered fish, shredded beef, or pulled pork with cabbage, avocado, Pico de Gallo and chipotle sauce served with corn tortillas and a cup of pinto beans ~ \$12 (*Substitute shrimp for \$3 additional*) (GF)
Chicken and Shrimp Basket – Three chicken tenders & three breaded shrimp served with French fries and cocktail sauce ~ \$13
QC Burger – ½ lb. burger, cheddar cheese, bacon, green chile, lettuce, tomato, onion, and a pickle spear ~ \$12

Chef's Corner

Add a cup of soup or a side salad to your entrée for \$3.00

Coffee Braised Short Ribs – Served with Yukon mashed potatoes, house vegetables, and demi glaze ~ \$18 (GF)
Stuffed Quail – Goat cheese, corn bread, roasted tomato stuffed, dark cherry wine reduction served with farro and quinoa salad and house vegetables ~ \$20
Pecan Crusted Salmon – GV pecan crusted salmon, served over mushroom risotto with house vegetables and a tomato caper relish ~ \$18 (GF)
Bacon Wrapped Scallops – Seared and served over green pea risotto with coconut curry sauce and micro green salad ~ \$24 (GF)
Beef Tenderloin – Garlic crusted, potato croquette, mushroom cream reduction, pinot demi ~ \$29
Bouillabaisse – Saffron-tomato broth, clams, mussels, shrimp, scallops, salmon with herb aioli and grilled bread ~ \$21 (GF)
Tofu Tower (Napoleon) – Wonton chips, vegetables, slaw, sweet chili sauce ~ \$16 (VO)
Power Bowl – Grilled tofu, quinoa, farro, herbs, GV pecans, olive oil, balsamic, dried cranberries, dried apricots ~ \$14 (*Substitute Salmon \$4 additional*) (GF) (VO)

Small Plates ~ \$11.00

Add a cup of soup or a side salad to your entrée for \$3.00

Chicken Supreme – Chicken breast, mushroom risotto, house vegetables, roasted red pepper coulis (GF)
Petit Salmon – Pecan crusted salmon, sweet pea risotto, house vegetables, saffron corn reduction (GF)
Bistro Tender – Mashed potatoes, house vegetables, demi glaze (GF)
Petit Shrimp Acapulco – 3 shrimp, tomato, garlic, green onion, chipotle cream sauce over linguini

(GF) Gluten Friendly (GFO) Gluten Friendly Option (VO) Vegetarian Option

Plate Split Charge ~ \$4.00

Consumer Advisory From Our Health Department - The consumption of raw or undercooked meats, eggs, poultry, seafood or shellfish can increase your risk of food borne illness, especially if you have certain medical conditions.