



**Tri-Brook Grill**

at Lexington Golf and Country Club

**DINNER**



**Wednesday - Friday from 4:45p.m. - 5:45p.m.**

**Enjoy 20% off any entrée, not including drinks, starters, or salads.**

**STARTERS**

**CRAB CAKE - \$11**

Maryland-style lump blue crab cake. Served with spicy chipotle aioli sauce. (Make it an entrée with two crab cakes, vegetables, and a starch. \$21).

**BUFFALO CHICKEN FRITTERS - \$8**

Buffalo style chicken, Arborio rice, cheese and herb fritters, sautéed and served with blue cheese sauce lettuce and tomatoes.

**BEEF SHORT RIB - \$9 (GF)**

Single-bone braised short rib, mashed potatoes, pan jus, and crispy onions.

**BAKED PITA - \$8 (V)**

Artichokes, mushrooms, tomatoes, and mozzarella over creamy spinach on a toasted flatbread. Finished with a drizzle of balsamic.

**SPINACH QUINOA ALFREDO DIP - \$8 (V)**

Baked creamy chopped spinach, quinoa seeds and parmesan cheese, with pita points. (substitute with tortilla chips for GF) *Add chicken for \$4.*

**VIRGINIA OYSTERS YOUR WAY - \$11**

Made-to-order. Choice of fried, stewed (GF), or baked gratin (GF).

**SOUP AND SALADS**

**SALAD BAR \$8**

**SOUP DU JOUR \$6**

**SOUP & SALAD \$12**

*Add to any size salad - Chicken \$5 (GF) | Salmon \$6 (GF)*

**CAESAR SALAD - \$8** *Petite Caesar - \$5*

Hearts of romaine, shredded parmesan cheese, and garlic croutons tossed in a creamy Caesar dressing. *Available without croutons or with corn tortilla chips. (GF)*

**GRILLED ROMAINE SALAD - \$8 (GF)**

Grilled romaine hearts wedges, blood orange dressing, mozzarella cheese, Applewood smoked bacon bits, and pickled beet slices.

**MIXED GREENS SALAD - \$8 (V)**

Mixed organic field greens, balsamic vinaigrette, oven roasted tomatoes with gorgonzola cheese, and toasted walnuts.

**ENTRÉES**

Add a trip to the soup and salad bar to your entrée for \$8.

**WINTER SQUASH RISOTTO - \$13 (V, GF)**

Creamy Arborio rice, a mélange of roasted winter squash puree, parmesan cheese, and brown butter.

**SAGE ROASTED CHICKEN BREAST - \$19 (GF)**

Roasted chicken breast dusted with sage and herbs-de-provence over winter squash risotto with brown butter.

**SPINACH EGGPLANT ROLLATINI - \$16 (V, GF)**

Roasted eggplant rolls with spinach, ricotta, parmesan, mozzarella cheese, and marinara sauce. Served over marinara quinoa grains with a basil pesto sauce.

**FLAT IRON STEAK - \$21**

Grilled 8oz. choice flat iron steak, house made Applewood smoked bacon-mushroom jam, mashed potatoes, and chef's vegetable.

**EASTERN SHORE PLATE - \$21**

Maryland-style lump blue crab cake with an order of Virginia fried oysters, French fries, and coleslaw.

**BEEF SHORT RIBS - \$24**

Braised short ribs, mashed potatoes, pan jus, chef's vegetable selection, and crispy onions.

**CREOLE SALMON - \$22**

Pan roasted salmon with creole seasonings served over quinoa and creamy spinach.

**GRILLED NEW YORK STEAK - \$27**

Center cut 12oz. Hereford beef New York strip loin, rosemary horseradish butter, baked potato, and vegetable du jour.

**SHRIMP PICCATA - \$21**

Seared shrimp, garlic, capers, lemon butter, and cheese gocce (pasta purses) with broccoli florets.

**Bread upon request | Shared plates and splits add \$5 | (GF) Gluten Free | (V) Vegetarian**

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Many of our menu items are available in gluten free and vegetarian options - Please ask your server for more information. We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.*