

The Tri-Brook Grill

Dinner Menu

Begins at 5:00 p.m.

Starters

Shrimp Cocktail

Jumbo shrimp with cocktail sauce

Fried Green Tomato Stack (v)

Hand breaded green tomatoes, pimento cheese, bacon, and Mike's hot honey

Crab Cake

4 oz. domestic lump blue crab cakes with pickled radish and chipotle sauce

Grilled Asparagus (gf)

Asparagus spears flame grilled with sun chokes and red pepper aioli

Pork Rinds (gf)

Cooked to order, a Keto favorite with no carbs and loads of protein

Fried Oysters Plate

Virginia oysters served with traditional cocktail sauce

Salads

Baby Head Iceberg Lettuce

Petite full head of Iceberg lettuce, blue cheese dressing, bacon, grape tomatoes, green onions, and crumpled blue cheese

half 5 | full 8

Caesar Salad

Hearts of romaine, shredded parmesan cheese, and garlic croutons tossed in a creamy Caesar dressing

half 6 | full 9

Bruschetta Salad

Mixed greens tossed with tomatoes, onions, basil, Kalamata olives, and balsamic vinaigrette topped with fresh mozzarella

half 5 | full 8

Add to any salad: Grilled or Blackened Chicken Breast \$5; Chicken Salad \$5; Salmon \$6

Entrees

Chicken Breast

Organic free-range chicken breast, pan roasted with sorghum and power blend vegetables

17

Cajun Shrimp (gf)

Cajun spiced jumbo shrimp, roasted corn and grape tomatoes over cheesy Virginian grits with green onions

21

Eastern Shore Plate

Domestic lump crab cake, Virginian fried oysters, and coleslaw

22

Salmon (gf)

Seared Faroe Island salmon with a broccolini and vegetable blend salad

22

Sorghum Bowl

Saute of sorghum grains, roasted corn, grape tomatoes, collards, golden beets, kohlrabi, brussel sprouts, kale, radicchio with garlic butter and a drizzle of balsamic glaze

14

Grilled Ribeye*

12 oz. 7 Hills Meat Co. local Ribeye with chimichurri sauce served with a baked potato

34

Bistro Roast

7 Hills Meat Co. local beef shoulder with southern mushroom bordelaise served with mashed potatoes

23

Flatbreads

Substitute gluten free add \$2

11 Pesto (v)

Pesto, artichokes, tomatoes, spinach, feta, Kalamata olive and mozzarella cheese blend

10

9

Caprese (v)

Tomatoes, mozzarella, basil, Kalamata olives, olive oil, and balsamic glaze

10

11

Carolina Chicken, Bacon Ranch

Carolina chicken, cheddar, pepper jack cheese, apple wood smoked bacon, buttermilk ranch with green onions

10

9

8

Soups

Cup \$6 | Bowl \$8

11

Chili

Meat and bean chili, corn tortilla strips, cheddar cheese

Soup of the Day

Chef's featured soup

11

Sides

Baked Potato with sour cream and butter (v, gf)

4

Roasted Broccolini and garlic (v, gf)

5

Mashed Potatoes du Jour (v, gf)

4

Grilled Asparagus (v, gf)

6

Collard Greens with bacon jam (gf)

5

Desserts

22 Zucchini Brownie Sundae (v)

6

22 Creme Brule (v, gf)

5

Chocolate Custard Pie

6

14 Cheesecake Colossus (v)

7

Lavender Lemon Tart with whipped cream

5

Scoop of Ice Cream, Sorbet, or Gelato (v, gf)

5

Vanilla Ice Cream

Chocolate Ice Cream

Raspberry Sorbet

Pistachio Gelato

Add syrup for .50 each:

White Chocolate, Chocolate, Caramel, or Raspberry Sauce.

Bread Upon Request | Shared Plates and Splits add \$5

(gf) Gluten Free | (v) Vegetarian

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

The Tri-Brook Grill offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for the consumer with peanut, tree nut, soy, milk, egg or wheat allergies. Please inform your server of any allergies prior to ordering.