

TARK'S GRILL



AT THE STATION

Welcome to Tark's Grill at Green Spring Station. We are pleased and humbled to revive this great location. We have spent a tremendous amount of time searching for the right opportunity and believe this location truly resonates with our close friends, business colleagues and families, making it very special. We hope to exceed your expectations as your local dining establishment.

At Tark's, our guests are our family, and our goal is to enrich their lives with delectable foods, quality libations and outstanding service. We offer traditional American cuisine served in an upscale casual atmosphere. Our goal is to deliver an exceptional dining experience to every guest, every time.

BEVERAGES

Wines by the Glass

Whites

	Glass	Bottle
White Zinfandel, Beringer	\$ 7.00	\$ 24.00
Pinot Grigio, Kris	\$ 8.50	\$ 30.00
Pinot Grigio, Da Vinci	\$ 10.00	\$ 36.00
Sauvignon Blanc, Sileni	\$ 10.00	\$ 36.00
Riesling, Clean Slate	\$ 8.00	\$ 30.00
Chardonnay, Michael Sullberg	\$ 8.50	\$ 30.00
Chardonnay, Trevor Jones "Virgin"	\$ 10.50	\$ 36.00
Chardonnay, Sonoma Cutrer	\$ 12.00	\$ 44.00
Blend, Caymus Conundrum	\$ 15.00	\$ 55.00

Reds

Shiraz, Mark Davidson	\$ 8.00	\$ 30.00
Merlot, 14 Hands	\$ 8.50	\$ 30.00
Pinot Noir, Parker Station	\$ 10.50	\$ 36.00
Cabernet Sauvignon, William Hill	\$ 8.00	\$ 30.00
Cabernet Sauvignon, Avalon	\$ 10.50	\$ 36.00
Malbec, La Posta	\$ 10.00	\$ 36.00
Blend, Clayhouse, "Adobe Red"	\$ 10.00	\$ 36.00

Sparkling

Prosecco, Carpena Malvolti	\$ 12.00	
Saint-Hilaire, Blanc de Blancs	\$ 8.00	\$ 28.00

Bottled Water

Panna	1/2 L	\$ 4.00
Panna	L	\$ 5.50

Bottled Beer - Domestic

Anchor Steam	\$ 6.00
Bud Light	\$ 3.50
Budweiser	\$ 3.50
Coors Light	\$ 3.50
Michelob Ultra	\$ 3.75
Miller Light	\$ 3.50
O'Douls N/A	\$ 3.25
Sam Adams	\$ 5.00
Sierra Nevada	\$ 5.00
Yuengling	\$ 4.50

Bottled Beer - Imports

Bass Ale	\$ 5.00
Beck's Dark	\$ 4.50
Buckler N/A	\$ 4.50
Corona	\$ 4.50
Corona Light	\$ 4.50
Harp Lager	\$ 4.50
Heineken	\$ 4.50
Heineken Light	\$ 4.50
Pilsner Urquell	\$ 5.50
Sam Smith Pale Ale	\$ 7.00
Spatan (Germany)	\$ 6.00

Draft Beer

Shock Top	\$ 5.00
Guinness	\$ 6.50
Bud Light	\$ 4.00
Seasonal	\$ 6.00
Stella Artois	\$ 6.00

Beverages

Paradise Iced Tea	\$ 2.75
Lemonade	\$ 3.00
Arnold Palmer	\$ 3.25
Orange, Pineapple, or Grapefruit Juice	\$ 3.50
Saranac Root Beer	\$ 3.75

Coffee Drinks

Fresh Brewed Regular	\$ 2.50
Fresh Brewed Decaf	\$ 2.50
Cappuccino,	
Regular or Iced	\$ 3.75
Café Au lait	\$ 3.25
Café Latte	\$ 3.50
Espresso	\$ 4.00
Double Espresso	\$ 4.50
Café Mocha,	
Regular or Iced	\$ 4.25

Sparkling Water

San Pellegrino 1/2 L	\$ 4.50
San Pellegrino L	\$ 6.00

SOUPS

Maryland Crab

A Zesty Classic
Cup \$ 5.95
Bowl \$ 6.95

Chilled Summer Soup

Cup \$ 5.50 Bowl \$ 6.50

Soup of the Day

Cup \$ 4.95 Bowl \$ 5.95

Chicken Chili

With Sour Cream,
Cheddar, and Onions
Cup \$ 5.95 Bowl \$ 6.95

APPETIZERS

Onion Rings

Buttermilk Battered and Served with Thousand
Island Dressing \$ 6.95

Fried Oysters

Plump, Southern Style Oysters \$ 13.50

Smoked Salmon

Traditional Garnish \$ 13.95

Calamari

Lightly Breaded, Flash Fried and Served with a
Marinara Sauce \$ 11.25

Popcorn Shrimp

Lightly Floured Shrimp Served with
Cocktail Sauce and Cajun Tartar \$ 11.95

Seared Rare Ahi Tuna

Blackened with Spicy Soy Mustard Butter,
Wasabi Drizzle \$ 12.95

Bruschetta

Grilled Ciabatta Bread Topped with Garlic, Tomato,
Mozzarella, and a Blood Orange Glaze \$ 10.95

Some Say "Baltimore's Best" Baby Back Ribs

One Half Rack \$ 11.95

Tark's Grill "Crabatini"

Jumbo Lump Crabmeat with Wasabi Dressing, Lemon and
Old Bay \$ 16.95

Steamed Mussels

Steamed in a Garlic, White Wine, Leeks, and Tomato
Broth \$ 12.95

Shrimp Cocktail

Chilled Jumbo U-12 Gulf Shrimp (5) \$ 14.95

Seared Sea Scallops

In a Pomegranate Reduction Sauce Topped with Fresh
Pineapple Salsa \$ 14.95

Alaskan King Crab Legs

A Half Pound Served with Melted Butter and Old Bay \$ 14.95

Margherita Flatbread Pizza

With Mozzarella, Tomato, and Fresh Basil \$ 6.95

Corn Relish Quesadilla

Served with Monterey Jack and Cheddar Cheese \$ 7.95; With Pesto Aioli \$ 8.95; Add Blackened Chicken \$ 10.95

APPETIZER SALADS

"Our Signature Salad"

Lindsay's Chicago Chopped Salad

Romaine, Iceberg, Cucumbers, Cole Slaw, Pickles, Jalapeño
Peppers, Bacon, Tomatoes, Onions, Bleu Cheese Crumbles,
Tossed in Creamy Bleu Dressing, Balsamic Vinegar and Topped
with Parmesan Cheese \$ 8.25

Caesar Salad

Romaine Lettuce, Fresh Grated Parmesan, Herbed
Croutons and Creamy Roasted Garlic Dressing \$ 7.95

Warm Spinach

Baby Spinach Leaves, Sautéed Mushrooms, Chopped Bacon,
Chopped Egg and Dijon Vinaigrette \$ 8.95

Pear Salad

Field Greens, Pecans, Sliced Pear, Crumbled Bleu Cheese
and Raspberry Vinaigrette \$ 8.50

Iceberg Wedge

Fresh Iceberg Lettuce Wedge with Chopped Bacon, Diced
Tomato and Bleu Cheese Vinaigrette with Choice of Crispy
Fried Onions, Sliced Red Onion or Both \$ 10.95

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Olive Oil,
and Balsamic Vinegar \$ 10.95

House Salad

Field Greens, Cabbage, Carrots, Red Onion, Cucumber,
Tomato Wedge \$ 6.95

Waldorf Salad

Apples, Craisins, Walnuts, Grapes in a Mayo Honey Yogurt
Dressing on a Bed of Lettuce \$ 9.95

LITE FARE

Served with Choice of Fries, Cole Slaw, or Fresh Fruit.

Hamburger

Half Pound of Angus Beef with Lettuce, Tomato, Sliced Onion
\$ 11.95, Choice of Cheese \$.95, Add Bacon \$.95

Crab Cake Sandwich

Featured in Baltimore Magazine, Fresh Jumbo Lump
Crab Cake with Lettuce, Tomato, and Tartar Sauce *Market Price*

Voted Baltimore's Best Crab Cakes

Salmon BLT

Grilled Salmon, Country Bacon, Lettuce, and Tomato \$ 14.95

Linda's Petite Filet Mignon Sandwich

A Petite Filet Char Grilled and Topped with Swiss
Cheese and Caramelized Onions \$ 15.95

Trio of Salads

Albacore Tuna, Tark's Grill Shrimp, and White
Meat Chicken Salads \$ 14.95

Shrimp Salad Sandwich

With Lettuce and Tomato \$ 13.95

ENTREE SALADS

Chicken Caesar Salad

Blackened on Request \$ 14.95
with Seared Steak \$ 15.95 with Shrimp \$ 17.95

Tenderloin Steak Salad

Sliced Beef Tenderloin with Field Greens, Red Potatoes,
Red Onions, Tomato, Bleu Cheese, Crispy Fried Onions,
and Choice of Dressing \$ 17.95

Maryland Seafood Cobb Salad

Chopped Iceberg and Romaine Lettuce, Shrimp, Crab,
Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions
and Pepper Parmesan Dressings \$ 23.95

Lindsay's Chicago Chopped Salad

With Blackened Chicken \$ 14.95

California Cobb Salad

Chopped Iceberg and Romaine Lettuce, Diced Chicken Breast,
Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions and
Pepper Parmesan Dressing \$ 16.95

Chinese Chicken Salad

Grilled Chicken, Romaine, Mandarin Oranges, Snow Peas,
Red Pepper, and Almonds \$ 15.95

"BLT" Crab Salad

Romaine Hearts, Tomato, Bacon, Jumbo Lump Crab and
Ranch Dressing \$ 24.95

SPECIALTIES

"The Owner's Favorite, Either Way"

Chicken Parmesan

Served with Angel Hair Pasta \$ 21.95
Substitute Pasta with Spaghetti Squash \$ 25.95

Braised Short Ribs

Tender, Marinated, and Served with Mashed Potatoes
and Choice of Vegetable \$ 21.95

Some "Say Baltimore's Best" Baby Back Ribs

Full Rack with Shoestring
Potatoes and Choice of Vegetable \$ 22.95

Chicken Pot Pie

House Roasted Chicken, Carrots, Celery,
Green Peas, and Mushrooms \$ 16.95

Penne Pasta

With Pesto, Sun Dried Tomatoes, Pine Nuts, Topped
with Goat Cheese \$ 12.95, with Grilled Chicken \$ 15.95,
with Grilled Shrimp \$ 17.95

Vegetarian Pasta

Linguini with Spinach, Artichokes, Olives,
Portobello Mushrooms, Roasted Peppers, Olive Oil,
and Garlic \$ 16.95

Steamed Mussels

Linguine with Steamed Mussels in a White Wine and
Garlic Sauce \$ 17.95

Meat Loaf

Fresh Blend of Ground Angus, Ground Pork, Ground Veal with
Mashed Potatoes and Gravy and Choice of Vegetable \$ 15.95

Chicken Piccata

Sautéed Chicken Breast Medallions in a Lemon
Butter Sauce \$ 18.95

Chicken Marsala

Pan Seared Chicken Breast Medallions in a Marsala Wine
and Mushroom Sauce \$ 20.95

SEAFOOD

All Entrees Below are Served with Your Choice of Two Sides.

Broiled Chilean Sea Bass

Laced with Parsley Infused Oil, Topped with a Chilled
Tomato-Crab Relish, and served with Risotto Cakes and
Choice of Side \$ 32.95

Herb Grilled Salmon

With Garden Herbs, Sundried Tomatoes, Capers, and
Olive Oil \$ 18.95

Rainbow Trout

Fresh Rainbow Trout Served in Almondine
Buer Blanc Sauce \$ 22.95

Snapper

Pan Seared Topped with Cuban Topping \$ 24.95

Crab Cakes

Featured in Baltimore Magazine, Twin Fresh Jumbo
Lump Crab Cakes *Market Price*

Voted Baltimore's Best Crab Cakes

Alaskan King Crab Legs

One Pound served with Drawn Butter and Old Bay,
Cole Slaw and Choice of a Side \$ 26.95

Almond Encrusted Halibut

Pan Seared and Finished with a Roasted Red
Pepper Purée served with a Fresh Cucumber Salad and
a Choice of Side \$ 28.95

MEAT

Our Steaks are Aged at Least 30 Days and May be Served Char Grilled or Blackened.

In an effort to provide the most healthful and best quality steaks on the market we are going to an aged all natural steer raised in the Imperial Valley of California. This area provides the perfect condition for raising tender, quality beef. These steers are fed a corn based diet 200 days longer than conventional Angus and Hereford steers and they are never given hormones!

Filet Mignon

8 oz. Char Grilled with a Red Wine Reduction Sauce \$ 29.95

Chopped Steak

Smothered with Caramelized Onions and Mashed Potatoes \$ 17.95

New York Strip Steak

with Shoestring Potatoes and Choice of Vegetable
13 oz. Cut \$ 26.95

Double Cut Pork Chop *Tark Recommends Blackened

14 oz. Center Cut \$ 24.95

Dry Rubbed 20 oz. Cowboy Steak Topped with Gorgonzola Compound Butter \$ 35.95

SIDES

Shoestring Fries
Mashed Potatoes
Shoestrings and Crispy
Fried Onions

Baked Potato
Crispy Fried Onions
Sweet Potato Fries
Steamed Broccoli

“Snacks” Famous Cole Slaw
Steamed Spinach
Green Beans
Spaghetti Squash

Corn
Sautéed Mushrooms

DESSERTS

Apple Pie \$ 6.95 *A la mode* \$ 1.50
Carrot Cake \$ 7.95
Fruit Sorbet *1 scoop* \$ 3.25 *2 scoops* \$ 5.00
Coconut Pound Cake \$ 7.95

Hot Fudge Sundae \$ 7.95
Hot Fudge Brownie \$ 7.95
Blueberry Pie \$ 6.95 *A la mode* \$ 1.50
Berries (in season) and Cream \$ 7.95

Häagen-Dazs-Ice Cream
Chocolate Chocolate Chip, French Vanilla
1 scoop \$ 3.75 *2 scoops* \$ 5.75
Old Fashioned Chocolate Layered Cake \$ 7.95
Warmed Cinnamon Milk Cake \$ 7.95

WINE LIST

Whites

Sparkling

Prosecco, Riondo – Italy \$ 28.00
Gloria Ferrer, Blanc de Noirs – California \$ 38.00
Domaine Carneros, Rose – California \$ 46.00
Roederer Estate, Brut NV – California \$ 50.00
Iron Horse, “Wedding Cuvée” – California \$ 66.00
Schramsberg, Blanc de Noirs – California \$ 72.00
Bollinger, Special Cuvée – France \$ 80.00
Veuve Clicquot, Yellow Label Brut – France \$ 85.00
Dom Perignon, Brut 1999 – France \$ 250.00
Louis Roederer, Brut Cristal – France \$ 360.00

Pinot Grigio

Ca Montini, Trentino \$ 36.00
Angelini – Veneto \$ 26.00
Terlato – Russian River \$ 36.00
King Estate, Pinot Gris – Oregon \$ 41.00
Chehalem, Reserve Pinot Gris – Oregon \$ 50.00
Santa Margherita – Italy \$ 52.00
Jermann – Friuli \$ 60.00

Sauvignon Blanc

Matua – New Zealand \$ 27.00
Dry Creek, Fume Blanc – Sonoma \$ 30.00
Drylands – New Zealand \$ 36.00
St. Supery – Napa \$ 45.00
Huia – New Zealand \$ 37.00
Groth – Napa \$ 40.00
Frog’s Leap – Napa \$ 42.00

Chardonnay

Rutherford Ranch – Napa \$ 28.00
Wente – California \$ 32.00
Lockwood – Monterey \$ 26.00
Chardonnay, Joseph Carr – Carneros \$ 40.00
Fess Parker Santa Barbara \$ 34.00
Lincourt – Santa Barbara \$ 35.00
Greg Norman – Yarra Valley \$ 29.00
Tolosa “No Oak” – Edna Valley \$ 28.00
St. Francis – Sonoma \$ 30.00
Chateau St. Michelle “Indian Wells” – Washington State \$ 39.00
Clos du Val – Napa \$ 40.00
Charles Krug – Napa \$ 38.00
Saintsbury – Carneros \$ 44.00
Flora Springs, “Barrel Fermented” – Napa \$ 48.00
Grgich Hills – Napa \$ 85.00
Ramey “Hyde Vineyard” – Sonoma \$ 95.00
Rombauer – Napa \$ 68.00
Chalk Hill – Sonoma \$ 70.00
Cakebread – Napa \$ 82.00
Patz & Hall – Sonoma \$ 75.00
Heitz – Napa \$ 50.00

Reds

Shiraz

Shoofly – Australia \$ 25.00
Greg Norman – Australia \$ 33.00
Jim Barry “Lodgehill” – Clare \$ 40.00
Penfolds Bin 28 – Australia \$ 45.00
D’Arenberg “Footbolt” – Australia \$ 36.00

Merlot

Firestone – Napa \$ 25.00
Paso Creek – Paso Robles \$ 28.00
Trentadue – Alexander Valley \$ 33.00
Northstar – Washington State \$ 99.00
Rutherford Hill – Napa \$ 40.00
Swanson – Napa \$ 60.00
Alexander Valley – Sonoma \$ 35.00
Chateau Souverain – Alexander valley \$ 38.00
Shafer – Napa \$ 85.00
Duckhorn – Napa \$ 95.00

Pinot Noir

Deloach – California \$ 30.00
Steele – Carneros \$ 45.00
Erath – Oregon \$ 40.00
Kenwood – Russian River \$ 36.00
Wild Horse – Central Coast \$ 48.00
Wallace Brook – Oregon \$ 35.00
Row Eleven – California \$ 33.00
Willamette – Oregon \$ 55.00
Charles Krug – Carneros \$ 52.00
Saintsbury – Carneros \$ 58.00
Adelsheim – Oregon \$ 60.00
Fess Parker “Bien Nacido” – Sonoma \$ 85.00

Zinfandel

Windmill – California \$ 30.00
Karly “Pokerville” – Amador \$ 27.00
XYZ – California \$ 35.00
7 Deadly Zins – Lodi \$ 40.00
Cloud 9 “Seity” – Amador \$ 52.00
Frog’s Leap – Napa \$ 60.00

Cabernet Sauvignon

ETC – California \$ 28.00
Liberty School – California \$ 30.00
J. Lohr – Paso Robles \$ 32.00
Hogue Cellars “Genesis” – Washington State \$ 30.00
Cabernet Sauvignon, Mettler – Lodi \$ 48.00
Summers “Adriana” – Calastoga \$ 40.00
Joel Gott – California \$ 38.00
Educated Guess – Napa \$ 40.00
Earthquake – Lodi \$ 56.00
Chateau St. Michelle “Cold Creek” – Washington \$ 60.00
Beringer “Knights Valley” – Napa \$ 55.00
Mt. Veeder – Napa \$ 80.00
Fisher “Unity” – Napa \$ 85.00
Jordan – Sonoma \$ 99.00
Joseph Phelps – Napa \$ 105.00
Stag’s Leap “Artemis” – Napa \$ 110.00
Cakebread – Napa \$ 150.00
Silver Oak “Alexander” \$ 120.00

KEEP US IN MIND WHEN PLANNING

YOUR NEXT PRIVATE FUNCTION

*Same great food and service that will make
Tark’s Grill your “go-to” place for any occasion!*

410-583-TARK