



TARK'S GRILL

AT THE STATION

DINNER

SOUP

- Black Bean Soup** Cup \$ 5.95 Bowl \$ 7.95
- Maryland Crab Soup** Cup \$ 5.95 Bowl \$ 7.95
- Hearty Homemade Chicken Noodle Soup** Cup \$ 5.95 Bowl \$ 7.95
- Fresh Soup of the Day** Cup \$ 5.95 Bowl \$ 7.95

APPETIZERS

- Onion Rings** \$ 6.95
Buttermilk Battered and Served with Thousand Island Dressing
- Fried Oysters** \$ 14.95
Served Deep Fried with Cocktail Sauce
- Calamari** \$ 11.25
Lightly Breaded Flashed Fried and Served with Marinara Sauce
- Shrimp Cocktail** *Market Price*
Five Jumbo Shrimp Served with Cocktail Sauce
- Seared Rare Ahi Tuna** \$ 12.95
Blackened with Spicy Soy Mustard Butter and Wasabi Sauce
- Popcorn Shrimp** \$ 11.95
Lightly Floured and Fried Golden Brown, Served with Cocktail Sauce and Cajun Tartar
- Mussels** \$ 12.95
With Garlic, Wine, Leeks and Tomato Broth
- Spanish Mussels** \$ 12.95
With Saffron, Chorizo Sausage, Wine Broth
- Margherita Flatbread** \$ 7.95
Tomato, Basil, Mozzarella
- Chicken Wings** \$ 8.95
Tark's Spicy Chicken Wings (6)
- Shrimp Tempura** \$ 12.95
Gluten Free Tempura Batter Served with a Spicy Soy Sauce

- Crab Dip** *Market Price*
A Tark's Original Recipe and Perfect for Sharing

- Quesadilla**
 - Blackened Chicken \$ 12.95
 - Broccoli, Spinach, and Cheese \$ 9.95
 - Beef \$ 13.95

APPETIZER SALAD

- Lindsay's Chicago Chopped Salad "Our Signature Salad"** \$ 8.95
Romaine, Iceberg, Cucumbers, Cole Slaw, Pickles, Jalapeno Peppers, Bacon, Tomatoes, Onions, Bleu Cheese Crumbles, Tossed in Creamy Bleu Cheese Dressing, Balsamic Vinegar and Topped with Parmesan Cheese

- Caesar Salad** \$ 8.95
Romaine Lettuce, Fresh Grated Parmesan Cheese, Herbed Croutons and Classic Caesar Dressing

- Roasted Beet Salad with Apples and Goat Cheese** \$ 8.95
Served with Herb Vinaigrette

- Spinach Salad** \$ 9.50
Baby Spinach Leaves, Mushrooms, Chopped Bacon, Eggs Tossed in Warm Dijon Vinaigrette

- Fresh Iceberg Lettuce Wedge** \$ 8.95
Served with Bacon, Tomato, and Bleu Cheese Vinaigrette with Choice of Crispy Fried Onions or Sliced Red Onion (or Both)

SALAD ENTRÉE

- Lindsay's Chicago Chopped Salad** \$ 14.95
"Our Signature Salad" Romaine, Iceberg, Cucumbers, Cole Slaw, Pickles, Jalapeno Peppers, Bacon, Tomatoes, Onions, Bleu Cheese Crumbles, Tossed in Creamy Bleu Cheese Dressing, Balsamic Vinegar and Topped with Parmesan Cheese.

Add Blackened Chicken \$ 4.95
Add Blackened Jumbo Shrimp \$ 8.95

- California Cobb Salad** *Small \$ 14.95 Large \$ 15.95*
Chopped Iceberg and Romaine Lettuce, Diced Chicken Breast, Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Pepper Parmesan Dressing

- BLT Crab Salad** \$ 25.95
Romaine Hearts, Tomato, Bacon, Jumbo Lump Crab and Ranch Dressing

- Tenderloin Tip Salad** \$ 18.95
Served over Garden Greens with Roasted Red Peppers, Red Onions, Tomato, Bleu Cheese, Crispy Fried Onions and Balsamic Vinaigrette

PASTAS

- Butternut Squash Ravioli** \$ 19.95
Classic Treat, With Nutty Flavored Brown Butter and Fresh Sage

- Beef Tenderloin Tips and Pasta Pizzaiola Style** \$ 19.95
Sautéed with Garlic, Peppers, and Mushrooms, Finished with Classic Marinara Sauce flavored with Red Wine

- Shrimp and Pasta** \$ 23.95
5 Jumbo Gulf Shrimp, Shallots, Diced Tomatoes, Capers and Spinach Finished in Basil enhanced Shrimp Broth

- Pasta al Pesto** \$ 16.95
Served with Sun Dried Tomatoes, Toasted Pine Nuts Topped with Goat Cheese
Available with Chicken \$ 5.00 or Shrimp \$ 8.00

- Pasta al Marinara Sauce** \$ 15.95
Hand Crushed Plum Tomatoes Cooked with Italian Spices and Wine
Available with Chicken \$ 5.00 or Shrimp \$ 8.00

Available Pasta Choices are Fresh Spinach Fettuccini, Penne and Linguini

SPECIALTIES

- Chicken Parmesan** \$ 21.95
Served with Angel Hair Pasta
Substitute Pasta with Spaghetti Squash \$ 25.95

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

- Meat Loaf** \$ 15.95
Fresh Blend of Ground Angus Beef, Pork and Veal served with Mash Potatoes and Gravy with your Choice of Vegetable

- Chicken Pot Pie** \$ 16.95
House Roasted Chicken, Carrots, Celery, English Peas, and Mushrooms, Smothered in Chicken Gravy and Topped with a Butter Pie Crust

LITE FARE

- Black Angus Burger** \$ 10.95
8 Ounces and Served with Lettuce, Tomato, and Red Onion. *Extras \$.95 each*

- Salmon BLT** \$ 16.95

- Linda's Petite Filet Sandwich** \$ 16.95
Char Grilled and Topped with Swiss Cheese and Caramelized Onions

- Shrimp Salad Sandwich** *Market Price*

- Crab Cake Sandwich** *Market Price*
With Lettuce, Tomato, Onion on Choice of Bread, Roll, or Carr's Crackers. *Choice of Cocktail or Tartar Sauce*

MEAT

Our Meats are Premium, All Natural, and Raised in the Imperial Valley of California. Offered Grilled or Blackened.

- Filet Mignon** \$ 29.95
8 oz. Char Grilled Topped with a Red Wine Reduction Sauce and Served with Mashed Potatoes and Choice of Vegetable

- Braised Short Ribs** \$ 21.95
Tender, Marinated, and Served with Mashed Potatoes and Choice of Vegetable

- Chopped Angus Steak** \$ 15.95
Served with Caramelized Onions, Gravy, Mashed Potatoes, and Choice of Vegetable

- Grilled Porterhouse Steak** \$ 34.95
24 oz. Seasoned, Served with Shoestring Fries and Choice of Vegetable

- Grilled New York Steak** \$ 29.95
14 oz. Served with Shoestring Fries and Choice of Vegetable

- Center Cut Pork Chop** \$ 24.95
Center Cut Served Atop Braised Cabbage with Apples and Parsley Potatoes and Finished with a Whole Grain Mustard Demi-Glaze

- Roasted Prime Rib** \$ 29.95
Served Thursday Through Sunday; 12 oz. with a Red Wine Reduction Sauce, Garlic Mashed Potatoes, and Asparagus

SEAFOOD

- Herb Grilled Salmon** \$ 20.95
Broiled and Served with Basmati Rice and Choice of Vegetable

- Flounder** \$ 19.95
"New England Style," Lightly Floured, Pan Fried, Served with Shoestring Fries and Choice of Vegetable

- Crab Cakes** *Market Price*
Featured in Baltimore Magazine, Twin Fresh Jumbo Lump Crab Cakes and Choice of Two Sides

- Broiled Chilean Sea Bass** \$ 32.95
Laced with Parsley Infused Oil, Topped with a Chilled Tomato-Crab Relish, Served with Risotto Cakes and Choice of Vegetable

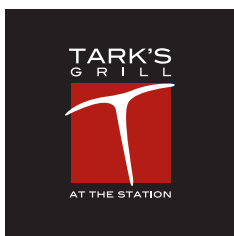
SIDES

- Starch**
 - Shoestring Fries..... \$ 4.50
 - Sweet Potato Fries..... \$ 4.50
 - Baked Potatoes..... \$ 4.50
 - Basmati Rice \$ 4.50
 - Scallop Sweet Potatoes..... \$ 4.50
 - Mashed Potatoes..... \$ 4.50

- Vegetables**
 - Asparagus..... \$ 7.25
 - Broccoli..... \$ 4.50
 - Green Beans..... \$ 4.50
 - Glazed Carrots..... \$ 4.50
 - Steamed Spinach..... \$ 4.50
 - Cole Slaw..... \$ 4.50
 - Spaghetti Squash..... \$ 4.50



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TARK'S GRILL

AT THE STATION

BEVERAGES

WINES BY THE GLASS

		<i>Glass</i>	<i>Bottle</i>
<i>White</i>			
Fruli	Pinot Grigio	\$ 10.00	\$ 37.00
Kris	Pinot Grigio	\$ 9.00	\$ 33.00
Mohua	Sauvignon Blanc	\$ 10.00	\$ 37.00
Charles Krug	Sauvignon Blanc	\$ 9.00	\$ 33.00
Sonoma Cutrer	Chardonnay	\$ 12.00	\$ 45.00
William Hill	Chardonnay	\$ 8.00	\$ 29.00
Hooked	Riesling	\$ 9.00	\$ 33.00
Beringer	White Zinfandel	\$ 7.00	\$ 25.00
<i>Red</i>			
Avalon	Merlot	\$ 10.00	\$ 35.00
Michael Sullberg	Merlot	\$ 9.00	\$ 30.00
Poppy	Pinot Noir	\$ 10.00	\$ 33.00
Louis Jadot Beaujolais	Burgundy	\$ 9.00	\$ 44.00
Torres Iberico	Rioja	\$ 10.00	\$ 37.00
Alamos	Malbec	\$ 8.00	\$ 32.00
Poggiolo Alla Luna	Tuscany	\$ 9.00	\$ 30.00
Murphy-Goode	Cabernet Sauvignon	\$ 10.00	\$ 33.00
Rutherford Ranch	Cabernet Sauvignon	\$ 12.00	\$ 45.00

BOTTLED BEER

<i>Domestic</i>	
Anchor Steam	\$ 6.00
Blue Moon	\$ 5.00
Bud Light	\$ 3.50
Budweiser	\$ 3.50
Bud Select 55	\$ 3.50
Coors Light	\$ 3.50
Fat Tire, 12oz.	\$ 5.50
Michelob Ultra	\$ 3.75
Miller Light	\$ 3.50
Natty Boh	\$ 3.50
O'Douls N/A	\$ 3.25
Sam Adams	\$ 5.00
Sierra Nevada	\$ 5.00
Yuengling	\$ 4.50

BOTTLED BEER

<i>Imports</i>	
Buckler N/A	\$ 4.50
Corona	\$ 4.50
Corona Light	\$ 4.50
Guinness Black Lager	\$ 4.50
Heineken	\$ 4.50
Heineken Light	\$ 4.50
Pilsner Urquell	\$ 5.50
Sam Smith Pale Ale	\$ 7.00

DRAFT BEER

Shock Top	\$ 5.00
Guinness	\$ 6.50
Bud Light	\$ 4.00
Goose Island IPA	\$ 5.50
Stella Artois	\$ 6.50

BEVERAGES

Lemonade	\$ 3.00
Arnold Palmer Orange, Pineapple, or Grapefruit Juice	\$ 3.25
Saranac Root Beer	\$ 3.75

COFFEE DRINKS

Cappuccino	\$ 3.75
Café Au lait	\$ 3.25
Café Latte	\$ 3.50
Café Mocha	\$ 4.25
Espresso	\$ 4.00
Double Espresso	\$ 4.50

SPARKLING WATER

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

BOTTLED WATER

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

Keep us in mind when planning your next private function.

Special Occasions • Business Meetings
Sports Gatherings

- Available for daytime or evening functions
- Private rooms for large parties
- Internet access
- Equipped for Power Point presentations
- Large screen television for sports events

Same great food and service that will make
Tark's Grill your "go-to" place for any occasion!

410-583-8275

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.