

# 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 \$ 5.95

### 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 \$ 10.25

### Popcorn Shrimp

Lightly Floured Shrimp Served with  
Cocktail Sauce and Cajun Tartar \$ 10.95

### Seared Rare Ahi Tuna

Blackened with Spicy Soy Mustard Butter,  
Wasabi Drizzle \$ 11.95

### Bruschetta

Grilled Ciabatta Bread Topped with Garlic, Tomato,  
Mozzarella, and a Blood Orange Glaze \$ 9.95

### Some Say "Baltimore's Best" Baby Back Ribs

One Half Rack \$ 9.95

### Tark's Grill "Crabatini"

Jumbo Lump Crabmeat with Wasabi Dressing, Lemon and  
Old Bay \$ 15.95

### Steamed Mussels

Steamed in a Garlic, White Wine, Leeks, and Tomato  
Broth \$ 11.95

### Shrimp Cocktail

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

### Seared Sea Scallops

In a Pomegranate Reduction Sauce Topped with Fresh  
Pineapple Salsa \$ 13.95

### Alaskan King Crab Legs

A Half Pound Served with Melted Butter and Old Bay \$ 13.95

### 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 \$ 7.95

### Caesar Salad

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

### Pear Salad

Field Greens, Pecans, Sliced Pear, Crumbled Bleu Cheese  
and Raspberry Vinaigrette \$ 7.50

### Warm Spinach

Baby Spinach Leaves, Sautéed Mushrooms, Chopped Bacon,  
Chopped Egg and Dijon 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 \$ 7.95

### 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

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## ENTREE SALADS

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### Chicken Caesar Salad

Blackened on Request \$ 12.95  
with Seared Steak \$ 14.95 with Shrimp \$ 15.95

### Trio of Salads

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

### Maryland Seafood Cobb Salad

Chopped Iceberg and Romaine Lettuce, Shrimp, Crab,  
Tomato, Bacon, Egg, Bleu Cheese, Avocado,  
Scallions and Pepper Parmesan Dressings \$ 22.95

### Tenderloin Steak Salad

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

### Lindsay's Chicago Chopped Salad

With Blackened Chicken \$ 13.95

### "BLT" Crab Salad

Romaine Hearts, Tomato, Bacon, Jumbo Lump Crab  
and Ranch Dressing \$ 23.95

### California Cobb Salad

Chopped Iceberg and Romaine Lettuce, Diced Chicken  
Breast, Tomato, Bacon, Egg, Bleu Cheese, Avocado,  
Scallions and Pepper Parmesan Dressing.  
Small \$ 11.95 Large \$ 13.95

### Chinese Chicken Salad

Grilled Chicken, Romaine, Mandarin Oranges, Snow Peas,  
Red Pepper, and Almonds \$ 14.95

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## SPECIALTIES

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### Linda's Petite Filet Mignon Sandwich

A Petite Filet Char Grilled and Topped with Swiss  
Cheese and Caramelized Onions \$ 14.95

### Chicken Pot Pie

House Roasted Chicken, Carrots, Celery,  
Green Peas, and Mushrooms \$ 13.95

### Herb Grilled Salmon

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

### Grilled Caesar Salad

Grilled Romaine Hearts with Blackened Shrimp  
and Crab Meat \$ 17.95

### 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

### Eggs Benedict

Two Poached Eggs on Canadian Bacon and Toasted English  
Muffin, Topped with Hollandaise Sauce. Served with  
Hash Browns \$ 12.95

### Chopped Angus Steak

Smothered with Caramelized Onions. Choice of  
Two Sides \$ 15.95

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## SANDWICHES

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Served with Choice of Fries, Cole Slaw, or Fresh Fruit. Bread Choices: Sourdough, Whole Wheat or Rye, and Brioche Roll

### Crab Cake Sandwich

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

*Voted Baltimore's Best Crab Cakes*

### Hamburger

A Half Pound of Angus Beef \$ 9.95  
Choice of Cheese \$ .95, Add Bacon \$ .95

### Vero Wrap

Albacore Tuna, Swiss Cheese, and Jalapeño  
Peppers \$ 10.95

### The Reuben

The Classic Way \$ 11.95

### Chicken Breast Sandwich

Char Grilled or Blackened \$ 9.95

### BLT

Country Smoked Bacon, Lettuce, and Tomato \$ 9.95

### Tuna Salad Sandwich

Albacore Tuna with Lettuce and Tomato \$ 8.95

### Shrimp Salad Sandwich

With Lettuce and Tomato \$ 13.25

### Turkey Club

House Roasted Turkey, Bacon, Lettuce, Tomato, and  
American Cheese \$ 11.95

### The Great American Grilled Cheese

With Bacon and Tomato \$ 7.95

### Salmon BLT

Grilled Salmon, Country Bacon, Lettuce, and Tomato \$ 13.95

### Cuban Sandwich

Traditional Recipe, with Pork Loin, Ham, Swiss, Yellow  
Mustard, and Butter Pickles \$ 11.00

### Connie's Chicken Salad Sandwich

A Baltimore Favorite, with Lettuce and Tomato \$ 8.95

### Meat Loaf Sandwich

Meat Loaf Served Cold or Seared on Choice of Bread \$ 9.95

### Fried Green Tomato Sandwich

Bacon, Roasted Red Peppers, Smoked Gouda  
Cheese, and Dijonaise on Ciabetta Bread \$ 12.95

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## SOUP & SANDWICH COMBO

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*This is Offered with Our Selected Sandwiches*

**BLT, Tuna Salad Sandwich, Chicken Salad Sandwich, Shrimp Salad Sandwich,  
The Great American Grilled Cheese**

*Choose Any of Our Soups and a Half Sandwich for \$ 10.95; Add Two Dollars for the Half Shrimp Salad Sandwich*

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## SIDES

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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	Hot Fudge Sundae \$ 7.95
Carrot Cake \$ 7.95		Hot Fudge Brownie \$ 7.95
Fruit Sorbet 1 scoop \$ 3.25 2 scoops \$ 5.00		Blueberry Pie \$ 6.95 A la mode \$ 1.50
Coconut Pound Cake \$ 7.95		Berries (in season) and Cream \$ 7.95
		<b>Häagen-Dazs-Ice Cream</b>
		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**