

The Potomac Grill

Starters

Crab Dip. A Perfect Blend of Jumbo Lump Crab Meat, Herbs, Garlic, Cream Cheese, Spices, & Parmesan Cheese. Served with Warm Crusty Artesian Bread **11**

Stuffed Portabella Mushroom. A Marinated Portabella Topped with Jumbo Lump Crab Meat Imperial, & Baked until Golden Brown. Served on a Bed of Baby Greens, & Drizzled with Our Balsamic Vinegar Reduction. **13** Petite Size **7**

Blackened Scallops. Sea Scallops Lightly Blackened and Baked . Served with a Grilled Tomato, Chipotle Mayo and Cocktail Sauce **9**

Drunk'n Mussels. PEI Mussels simmered in a White Wine Garlic Sauce ,Served with Crusty Bread. **10**

Spinach & Artichoke Dip. Spinach, Artichokes, Garlic, Cream Cheese, Parmesan Cheese and Sour Cream, Blended Together and Served Hot with Crusty Artesian Bread **8**

House Features

Soup of the Day. Please ask your server for Type, Description, or a Taste. Warning; have a Bowl Today, because we may Never have the same kind again. **Bowl 7 Cup 4**

Cream of Tomato, Crab & Dill. Voted our Best Soup, by Our Best Customers. **Bowl 8 Cup 5**

New Orleans's Gumbo. To Describe This Specialty will Take all day. Have a Bowl of this Unique Array of Flavors, and if you do not love it we will buy it for you. **Bowl 8 Cup 5**

Chef's Selections

Twin Tornadoes. Two Petite Filet Mignons Grilled To Perfection and Served with a Casserole of Crab Imperial. Served with a Baked Potato and Vegetable Medley **28**

New York Steak. New York's Tastiest, cooked to perfection. Topped with Simmered Mushrooms in a Cabernet Sauvignon Sauce. Served with a Baked Potato and Vegetable Medley **25**

Prime Rib Au Jus. A King Cut of Slow Cooked Prime Rib. Basted in its Own Juices for a minimum of Ten Hours. Served with a Baked Potato and Our Vegetable Medley. **King-28 Queenie-22**

Entrees and Specialties

Crab Cake Entrée. Over A Half Pound of Maryland Jumbo Lump Style Crab Cakes Baked to Perfection. Served with Brown Rice, Tarter & Cocktail Sauce and Our Vegetable Medley **28-Petite 16**

BBQ Pork Ribs. Slow Cooked, Fall Of the Bone Pork Baby Back Ribs. Basted in a Homemade BBQ Sauce. Served With Redskin Mashed Potatoes & our Vegetable Medley **24 Petite 16**

Grilled Salmon. A Filet of North Atlantic Salmon. Served on Top of Steaming Sautéed Spinach, Mushrooms, Herbs, Peppers and Onions. Drizzled with Our Balsamic Vinaigrette. Served with Brown Rice. **20 Petite 13**

The Bayou Jambalaya. Sautéed Chicken, Shrimp, Sausage, Tri Color Peppers, Bermuda Onions, Tomatoes, Green Onions, Shrimp Stock, and Cajun Spices. Served on top of Fettuccini Pasta or Brown Rice **20 Petite 12**

Chicken Marsala. Sautéed Breasts of Chicken in a Marsala Wine Reduction. Tossed with Shallots, Portabella and Button Mushrooms, and more Sweet Marsala Wine. Served with Steaming Farfalle Pasta **18 Petite 12**

Shrimp & Bacon Fusilli Pasta Shrimp, and Smoky Bacon, tossed with Parmesan, Spinach, and Mozzarella Cheese in a Light Pesto Cream Alfredo Sauce. Served atop Fusilli **16 Petite 11**

Cajun Seafood Pasta. Lobster, Scallops, Mussels & Shrimp all Sautéed in a Creamy Cajun Alfredo Sauce and Served Over Pasta or Brown Rice **22 Petite 15**

Salmon Farfalle. An 8 oz Filet of North Atlantic Salmon Grilled and Served on Top Of Steaming Farfalle Pasta. Tossed with a Light and Creamy Sundried Tomato, Spinach & Mushroom. Mix. Finished with a Roasted Red Pepper Sauce **20-Petite 13**

Garden Vegetable Pasta. Mushrooms , Spinach ,Artichokes ,Red Bell Peppers ,Bermuda Onion & Grilled Eggplant Tossed with Fussilli Pasta in a Creamy Tomato Sauce & Topped with a Trio of Italian Cheeses. **15**

A Small Caesar or Traditional Salad to Accompany your Meal-5

Burgers and Sandwiches

The Original Potomac Grill Burger. A 9 oz Fresh Patty of Beef Cooked to your Liking. Our Burger is Topped with Monterey Jack, and Cheddar Cheese, Grilled Peppers-Onions, Double Thick Smoked Bacon, Lettuce, ,and Tomato. On a Kaiser Bun. **10**

Jumbo Lump Crab Cake Sandwich. A Winner Every Time. Cake is served on a Toasted Bun, with Crisp Lettuce, Tomato Slices, and Bermuda Onion. Served with Tartar Sauce. **15**

Dan's Grilled Chicken & Bacon Sandwich. Grilled Breast of Chicken, Double Thick Bacon, Jack and Cheddar Cheese, Lettuce, Tomato and Red Onion on Foccacia Bread. **12 Petite 8**

Jen's Grilled Tuna. A Tuna Steak Grilled to taste. Topped off with Grilled Bermuda Onion, Zucchini, Tomato and Drizzled with Balsamic Vinegar on Toasted Foccacia. **13**

Gabby's French Dip. A Hoagie Roll Stuffed with Thinly Sliced Prime Rib, Jack Cheese, and Double Thick Bacon. All baked until the Cheese is Melted, and Served with a Side of Au Jus. **11 Petite 7**

Joey's Grilled Reuben Sandwich. A Mound of Thinly Sliced Corned Beef. Topped with Melted Swiss Cheese, Thousand Island Dressing, & Sauerkraut. Served on Artesian Marbled Rye Bread. Also if you are a Fan of Sliced Turkey instead, ask us & we'll stuff one with Turkey "Just for You", same price **11 Petite 7**

Lobster Po` Boy Sandwich. Cajun- Battered Lobster Meat, Sliced Tomatoes, Crisp Lettuce, on a Mini French Baguette. Served with Chipotle Mayonnaise **15**

Ayanna's Fried Fish Sub. Battered and Fried Fresh, Chef's Selection Filet O' Fish, Lettuce, Tomato, Onion, & Tarter Sauce. In a Large Toasted Sub Roll. **10 Petite 6**

Grilled Vegetable Wrap. Portabella Mushrooms, Asparagus, Yellow Squash ,Zucchini, Red Peppers, Green Peppers all grilled and wrapped in a flour tortilla with Mesculine Mix and Pesto Mayo. **10**

Curtis's BLT Sandwich. Toasted Whole Wheat Bread ,Layered with Fresh Slices of Tomatoes and Double Thick Bacon and Crisp Lettuce . Served with Cole Slaw and Home Made Chips and Mayonnaise. **7**

All Sandwiches are Served with our Home Made Fresh Potato Chips, Pickle Spear, and Cole Slaw

Salads

Traditional Salad. Mixed Greens, Croutons, Bleu Cheese Crumbles Cherry Tomatoes, Cucumbers & Sugared Walnuts. **9** *With Today's Soup -- 13*

Caesar Salad. A Whole Head of Romaine; Tossed with Croutons, Parmesan Cheese, Light Caesar Dressing, **9** *add Grilled Shrimp, Chicken, Salmon or Steak 14*

Spinach Salad. Fresh Spinach, tossed with Croutons, Feta Cheese, Light Red Wine Vinegar Dressing, Julienne Red Peppers, Green onions, Julienne Carrots, and Sliced Mushrooms. **9** *With Grilled Shrimp, Chicken, or Salmon or Steak 14*

Sesame Ahi Tuna Salad. Coated in Sesame Seeds and Grilled to your Liking. Served on top of Crisp Mixed Greens with Grilled Tomato Wedges, Green Onions, Julienne Carrots and Artichoke Hearts. Served with Oriental Dressing, Pickled Ginger, Lemon and Wasabi **14- The Original-11**

Citrus Spinach and Chicken Salad. Grilled Chicken on top of Fresh Spinach topped with Fresh Fennel, Grilled, Bermuda Onion, Orange Slices and Toasted Sesame Seeds. Served with a side of Orange Blossom Dressing. **14**

California Chicken Salad. Grilled Chicken Breast Sliced and served On top of Crisp Field Greens with Slices of Mandarin Oranges, Avocado, Carrots, Cherry Tomatoes, Cucumbers and Crispy Tortilla Strips, Sided By a Creamy Raspberry Ranch Dressing. **14**

Bread is complimentary with Dinner Entrees only. Add 1\$ during Lunch

Sides

Red skin Mashed Potatoes \$1.75
Vegetable of the Day \$1.99
Brown Rice \$1.99
Grilled Shrimp \$3.99
Cabernet Mushrooms \$1.99
Jumbo Baked Potato \$1.99

Breyanna's Favorites

12 and under please.If you must add 2\$
Chicken Tenders \$4.99
Mac & Cheese \$ 4.99
Grilled Chicken & Veggies \$4.99
Hamburger & Fries \$4.99
Fried Shrimp & Fries \$4.99

THE POTOMAC GRILL

1093 Rockville Pike Rockville, Maryland 20852 301-738-8181

18% Gratuity to Parties of 6 or more. Satisfaction Guaranteed.