



NGC BAR & GRILL

START • SHARE • SAVOR

MENU / 01

STARTERS

Taylor's Oysters \$20

Half dozen local oysters prepared one of three ways: Rockefeller, fried or raw.

Spinach & Artichoke Dip \$12

Parmesan and Jack cheeses with pita chips.

Lentil Samosa (3) \$11

Indian pastry pockets stuffed with spiced lentils, onions, garlic and jalapeño.

Southwestern Chicken Egg Rolls \$14

Black beans, corn, peppers and onions served with chipotle aioli dipping sauce.

Chicken Quesadilla \$15

Flour tortilla, cheddar jack, peppers and onions with sour cream and salsa.

Add guacamole +\$2

Chicken Wings (8) \$16

BBQ, Buffalo, Dry Spice, Garlic Parmesan, Honey Teriyaki, Jerk, Old Bay or Sweet Thai Chili.

SOUP & SALAD

Add a Protein

Grilled Chicken \$10 • Shrimp \$12 • Salmon \$16

Classic Caesar Salad \$12

Crisp romaine lettuce, shaved Parmesan and croutons.

House Salad \$12

Fresh mixed leafy greens, cucumbers, shredded carrots, cherry tomato and red onions.

NGC Kale Salad \$18

Fresh chopped kale tossed in house vinaigrette with goat cheese crumbles, roasted sweet potato, crisp apples, toasted pecans and raisins.

NGC Mixed Green Salad \$18

Fresh mixed leafy greens with cucumbers, shredded carrots, cherry tomato, goat cheese crumbles, almond slivers and raisins.

Dressings

Balsamic Vinaigrette, Blue Cheese, Caesar, Creamy Italian and Ranch.

Soup of the Day

NGC Beef Chili Bowl \$15 / Cup \$8

Topped with shredded cheese and sour cream.

SANDWICHES & SMALL PLATES

NGC Beef Hot Dog \$10

Served with house fries.

Cajun Chicken \$17

Fried chicken breast with cheese, house mayo, lettuce, tomatoes and onions. Served with house fries.

Fried Catfish Sandwich \$17

Two crispy fried catfish fillets with remoulade. Served with house fries.

NGC Club Sandwich \$17

Ham, turkey, bacon, cheddar cheese, lettuce, tomato and mayo. Served with house fries.

NGC Angus Burger \$17

8 oz. Angus beef patty with cheddar cheese, lettuce, tomato and house mayo on a brioche bun. Served with house fries.

NGC Chicken Tenders \$18

Crispy buttermilk chicken breast served with house fries.

Pulled Pork Sliders & Coleslaw \$18

Roasted pork, BBQ sauce and red onions. Served with house fries.

Chicken or Fish Tacos \$16

With lettuce and pico de gallo, served with NGC sauce.

Upgrade: Shrimp +\$5 • Steak +\$5

Chicken Wrap \$16

Choice of Chicken Caesar or Bar-B-Que with cheese, lettuce, tomato and house dressing. Served with house fries.

Miki Smash Angus Burger \$19

Two 4 oz. Angus beef patties with grilled onions, cheddar cheese, lettuce, tomato and house mayo on a brioche bun. Served with house fries.

Please let your server know in advance of any food allergies or dietary restrictions.

300 SAINT ANDREWS DRIVE | FORT WASHINGTON, MD 20744

301-292-1100 • ngcbarandgrill.com

Prices and availability are subject to change.

SCAN FOR
NGC BAR AND GRILL
MENU

Opens the full menu





MAIN COURSES

Grilled Filet Mignon \$46

Red wine sauce, mashed potatoes and sautéed spinach.
Available Friday & Saturday only

Barbecue Pork Ribs \$20

Slow-cooked and served with creamy macaroni and cheese.

Bone-In Center Cut Pork Chops \$37

Sweet apple demi-glaze, mashed potatoes and green beans.
Available Wednesday only

Chicken Marsala \$27

Sautéed mushrooms and brown butter sauce with angel hair pasta.

Lamb Chops \$44

Herb-crusted and served with mashed potatoes and sautéed spinach.

Hanger Steak \$35

Tender cut served with mashed potatoes and roasted vegetables.

Cajun Chicken Penne Pasta \$27

Peppers and onions tossed in creamy Cajun sauce, topped with Parmesan cheese and served with garlic toast.

Pasta Primavera \$19

Penne pasta and sautéed vegetables tossed in house-made marinara sauce with garlic bread.

Cajun Shrimp & Grits \$28

Creamy cheese grits topped with seasoned shrimp, onions and bell peppers in a savory Marsala cream sauce.

Atlantic Salmon \$32

Blackened or pan-seared, served with mashed potatoes and fresh sautéed vegetables.

Jumbo Lump Crab Cakes Market Price

Served with mashed potatoes, fresh sautéed spinach and remoulade sauce.

SIDES

Sautéed Mixed Vegetables \$6

Sautéed Garlic Spinach \$7

Mashed Potatoes \$8

House Fries \$6

Sweet Potato Fries \$8

Grilled Shrimp (6) \$12

DESSERTS

Creamy Cheesecake \$8

Chocolate Mousse with Chocolate Drizzle \$8

Carrot Cake \$8

Warm Bread Pudding \$10

Topped with vanilla ice cream and caramel drizzle.

Side of Vanilla Ice Cream \$4

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NGC BAR & GRILL

SIP • TOAST • CELEBRATE

MENU / 03

SIGNATURE COCKTAILS

NGC Rum Punch \$11

A blend of white rum, dark rum, triple sec, fruit juices and grenadine.

Lemon Drop Martini \$11

House vodka, lemon juice, simple syrup and triple sec with a sugar rim.

Margarita \$12

Tequila mixed with lime juice and triple sec, with a salt or sugar rim.

Old Fashioned \$13

Maker's Mark bourbon stirred with simple syrup and a dash of Angostura bitters.

Whiskey Sour \$13

Whiskey or bourbon mixed with lemon juice and simple syrup.

Ask your server about additional cocktails.

WINES

RED Cabernet Merlot Blend • Cabernet Sauvignon • Pinot Noir

WHITE Chardonnay • Moscato • Pinot Grigio • Riesling • Sauvignon Blanc

BEERS

BOTTLES Coors Light • Budweiser • Michelob Ultra • Miller Lite • Yuengling • Blue Moon • Corona • Heineken • Guinness • Stella Artois

DRAFT Blue Moon • Coors Light • Dos Equis • Harpoon IPA • Michelob Ultra • Miller Lite

WE I.D. EVERYONE UNDER AGE 26

Cashless establishment • Credit/debit cards and mobile payments only

GRATUITY NOT INCLUDED

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