

The Grille

BREAKFAST AT THE GRILLE

"The Grille's" French Toast

Served with sliced fresh strawberries, whipped cream, syrup and dusted with powdered sugar.

Western Omelet

\$11.95

With diced ham, onions, peppers, tomatoes and jack cheddar cheese. Served with home fries, choice of bacon or sausage and toast with jelly.

Breakfast Burrito

\$9.95

Diced sausage, bacon, tomatoes, peppers, onions and scrambled eggs with jack cheddar cheese & Chipotle aioli wrapped in a flour tortilla with home fries.

Country Style Eggs Benedict

\$ 15.95

An all time favorite with poached eggs, Canadian bacon and hollandaise sauce, served atop English muffins. Accompanied by bacon, sausage and home fries.

Eggs Your Way

\$7.95

Two eggs any style with home fries, bacon, sausage and your choice of toast.

Seafood Omelet

\$10.95

Baby shrimp, sweet bay scallops, onions, peppers and jack cheddar cheese. Served with home fries, choice of bacon or sausage and toast with jelly.

Monte Cristo Sandwich

\$9.95

Shaved honey baked ham and turkey topped with Swiss cheese on white bread. Dipped in egg batter, pan fried to a golden brown and dusted with powdered sugar. Served with sliced fresh strawberries.

Filet Mignon and Eggs

\$12.95

4 oz. sliced Filet Mignon accompanied by two eggs your way and served with home fries and your choice of toast.

~Side Items~

Hickory Smoked Bacon (4 Slices)	\$1.75	2 Eggs Any Style	\$2.95
Sausage Patties (2)	\$1.75	Home Fries with peppers and onions	\$1.50
Sliced Strawberries with Whipped Cream	\$1.95	Marbled Rye, Wheat or White Toast	\$1.25
Toasted Bagel with Cream Cheese or Cream Cheese & chives			\$2.25

~ Savory Soups ~

French Onion Soup

\$4.95

Cup \$3.95

Caramelized onions in a burgundy beef broth, baked with Gruyere cheese and a herb crostini.

Clam Chowder

New England style chowder.

A house specialty.

Bowl \$4.95

~ Delectable Salads ~

Queen Anne's Spinach Salad

\$9.95

Spinach, bacon bits, red onions and sliced egg. cheese crumbles, Dressed in a sweet mustard vinaigrette.

Walnut & Bleu Cheese

Romaine lettuce, bleu

walnuts, capers and pimentos. Dressed with balsamic vinaigrette.

Grilled Chicken Caesar Salad

\$8.95

\$3.95 Lg. \$5.95

Char grilled chicken, Romaine lettuce, Parmesan

lettuces, cucumbers, cheese and herb croutons, tossed in a creamy Caesar dressing.

Gourmet Field Greens sm.

An assortment of

tomatoes, red onions and carrot ribbons. Served with your choice of dressing.

Strawberry and Baby Brie Salad

\$10.95

Mixed greens with sliced strawberries baby Brie and sun dried cranberries. Dressed in raspberry vinaigrette.

Spice up your salad with a delicious add on:

Grilled Chicken \$3.95 Grilled Salmon \$5.95 Grilled Shrimp \$4.95

“The Grille” Country French Demi Loaf with butter \$1.95

Freshly baked rustic French bread served with butter.

~Sandwiches~

Served with your choice of French fries or potato salad

Fresh Atlantic Salmon BLT

\$9.95

Grilled salmon, bacon, lettuce and tomato. Dressed in Dijon aioli and served on marbled rye.

Open Faced Club

\$8.95

Turkey & honey baked ham, crisp bacon, Swiss cheese, tomato and mayo, nestled on Texas toast and painted with a fresh basil chipotle aioli.

“The Grille” Cheese Burger

\$8.95

Half pound Chargrilled Angus burger on a Kaiser roll with lettuce, tomato and onion.

With ‘shrooms, sautéed onions or bacon add \$1.00

With bleu cheese add \$1.25

Honey Baked Ham & Brie

\$9.95

Shaved honey baked ham and baby brie, char-grilled and served on toasted French bread, drizzled with a Dijon mustard sauce.

Erick’s All American Patty Melt

\$7.95

Half pound Angus burger and aged Swiss cheese melted together and topped with caramelized onions. Served on grilled Rye bread.

\$7.95

The Ultimate BLT & A

Crisp bacon and lettuce accompanied by fresh slices of tomato, avocado and mayo on toasted white bread.

~ Entrees ~

Smoked Salmon Capellini

Norwegian Smoked Salmon sautéed in a creamy dill sauce, tossed with angel hair pasta.

\$9.95

Blackened Chicken Penne

\$10.95

Char-grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta.

“The Grille” Crab Cake

\$12.95

With roasted corn and green chili relish. Served with yellow rice and a vegetable du jour.

Capellini Di Mare

\$14.95

Gulf white shrimp and Canadian black Mussels perfectly spiced in a Caribbean butter sauce, served over angel hair pasta.

Chicken Francese

Thinly sliced chicken breast lightly breaded in flour, egg and Parmesan, pan fried with a white wine lemon butter sauce. Served with yellow rice and vegetable du jour.

\$10.95

_Fresh Blackened Mahi-

Mahi \$12.95

Served with a chipotle pepper lime sauce, yellow rice and Chef’s vegetable du jour.

~ Desserts ~

Our Pastry Chef, Amanda Riewe, prides herself in offering to you, her very own signature homemade desserts, made with the freshest ingredients.

Vanilla Bean Crème Brulee

\$5.95

A classic chilled custard, topped with a crisp sugar glaze. Garnished with whipped cream and a strawberry.

\$5.95

Apple Strudel

Sliced apples and walnuts, glazed in brown sugar and wrapped in a blanket of warm flaky pastry.

Flourless Chocolate Cake

\$5.95

For the ultimate chocolate lover! This delightful cake will melt in your mouth.

\$5.95

Profiterole

Vanilla ice cream incased in a light pastry puff, glazed with hot fudge.

Tiramisu

\$5.95

New York Style

Cheesecake \$5.95

A traditional Italian favorite, made with layers of lady fingers dipped in espresso and rum with a mascarpone cream filling.

The best cheesecake south of New York! Ask your server for today's daily creation.

Chocolate Mousse Pie

\$4.95

Raspberry Sorbet

\$3.95

Velvety milk chocolate mousse on a graham cracker and chocolate crust. Drizzled with swirls of raspberry and chocolate anglaise.

An explosion of raspberry flavor! This lite and tart treat is the perfect ending to any fabulous meal.

We are pleased to accept Visa, Master Card & American Express.

Sorry, we do not accept personal checks.

For your convenience, 20% gratuity will be added to parties of 8 or more.

A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food born illness