

— *Appetizers* —

Escargot Parisian

\$8.95

Tender snails nestled on petite mushroom caps with garlic, herbs and sweet butter.

Calamari Parmesan

\$8.95

Tender deep fried calamari rings dusted with fresh Parmesan cheese, served with a Chipotle aioli & ginger soy sauce.

Spinach and Crab Dip Casserole

\$10.95

Snow crab, spinach, onion, roasted red peppers and Parmesan cheese, topped with a spicy chipotle aioli.

Jumbo Shrimp Cocktail

\$9.95

Served with fresh lemon wedges, house made cocktail sauce and Dijon aioli.

Buffalo Mozzarella

\$9.95

Sliced Beefsteak tomatoes, fresh basil and Buffalo Mozzarella. Served with Extra Virgin Olive Oil and Balsamic vinegar.

Steak Tartare

\$11.95

Finely hand chopped to order beef tenderloin, mixed in a Cognac anchovy vinaigrette, served with crostinis and white truffle oil.

Twin Petite Crab Cakes

\$10.95

Made with Blue Crab and a mélange of onions, peppers and herbs. Served with a roasted corn and green chili relish, drizzled with a Dijon aioli.

Sesame Seared Ahi Tuna

\$10.95

Pan-seared rare, dressed in a ginger soy aioli with wasabi and pickled ginger.

Pancetta Sea Scallops

\$12.95

Jumbo Sea Scallops wrapped in pancetta, served with a Ponzu Beurre Blanc.

Canadian Black Mussels

\$9.95

Pan-steamed in Chardonnay with fresh basil, garlic and diced tomatoes.

Shrimp and Sesame Tuna Platter

\$17.95

A combination of our Jumbo Shrimp Cocktail and Sesame Seared Ahi Tuna.

Appetizer Platter for 4

\$35.95

Including Ahi Tuna, Calamari, Crab Cakes, Shrimp Cocktail and Bruschetta.

— *Soups and Salads* —

Clam Chowder

Cup \$3.95 Bowl \$4.95

New England Style chowder. A house specialty!

Soup du Jour

Cup \$3.95 Bowl \$4.95

Ask your server for today's inspiration.

French Onion Soup

\$4.95

Caramelized onions in a burgundy beef broth. Baked with Gruyere cheese and an herb crostini.

Classic Caesar Salad

Small \$5.95

Romaine lettuce, Parmesan cheese and herb croutons, tossed in creamy Caesar dressing. *Lg. \$8.95*

Walnut & Bleu Cheese Salad

Small \$6.95

Romaine lettuce, bleu cheese crumbles, walnuts, capers and pimentos, with a balsamic vinaigrette. *Lg. \$9.95*

Queen Anne's Spinach Salad

Small \$6.95

Spinach, bacon bits, red onions and sliced egg with a sweet honey mustard dressing. *Lg. \$9.95*

Strawberry and Baby Brie Salad

\$12.95

Entrée sized mixed greens with sliced strawberries, baby Brie and sun dried cranberries. Dressed in a raspberry vinaigrette.

Gourmet Field Greens Salad

Small \$4.95

An assortment of lettuce, cucumbers, tomatoes, red onions and carrot ribbons. Served with your choice of dressing. *Lg. \$ 7.95*

Spice up your salad with a delicious add on

Grilled Chicken \$4.95 Grilled Salmon \$6.95 Grilled Shrimp \$7.95



— *Entrées* —

Chicken Francese

\$16.95

Thinly sliced chicken breast lightly breaded in flour, egg and parmesan, pan fried with a white wine lemon butter sauce.
Served with Rice Pilaf and Chef's vegetables.

Blackened Chicken Penne

\$15.95

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

1/2 Herb Roasted Chicken

\$ 17.95

Wild mushroom stuffing, The Grille's mashed potatoes and Chef's vegetables.

Oven Roasted Pork Loin

\$17.95

Sliced and topped with Sauce Choron. Accompanied by The Grille's mashed potatoes and Chef's Vegetables.

Char Sui Atlantic Salmon

\$19.95

Asian citrus BBQ glazed salmon filet. Served over Rice Pilaf and accompanied by garlic spinach.

Rainbow Trout Amandine

\$19.95

Pan-seared with almond slivers and lemon brown butter.
Served with Rice Pilaf and Chef's vegetables.

Mussels Capellini

\$18.95

Sautéed fresh Canadian black mussels, pan steamed in Chardonnay with fresh basil, garlic and diced tomatoes. Served over angel hair pasta with crostinis.

Blackened Mahi-Mahi

\$21.95

Blackened fresh Mahi-Mahi served with a chipotle pepper lime sauce.
Accompanied by Rice Pilaf and Chef's vegetables.

Crab Stuffed Creole Shrimp

\$22.95

Gulf White Shrimp with a Creole seasoned Blue Crab stuffing, topped with a coconut, agave and lime sauce. Served over Rice Pilaf with sautéed spinach.

Raspberry Encrusted Mahi-Mahi

\$23.95

Fresh Mahi-Mahi coated with Japanese bread crumbs and raspberries. Served with a Raspberry Beurre Blanc, Chef's vegetables and Rice Pilaf.

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

—————*From The Grille*—————

Center Cut 8 oz. Filet Mignon **\$26.95**

Grilled and served with demi-glace or sauce Béarnaise,
The Grille's mashed potatoes and Chef's vegetables.
With 5 sautéed shrimp add \$7.95 With twin petite crab cakes add \$8.95
Topped with Gorgonzola add \$3.95

Certified Angus New York Strip **\$28.95**

Grilled to perfection and topped with garlic butter, sauce Béarnaise or Beurre Rouge.
Served with The Grille's mashed potatoes and Chef's vegetables.
Topped with Gorgonzola add \$3.95

Filet and Lobster Tail **\$44.95**

Petite 5 oz. Filet Mignon accompanied by an 8 oz. Maine Lobster Tail.
Accompanied by The Grille's mashed potatoes and Chef's vegetables.

New Zealand Rack of Lamb **\$34.95**

With a rosemary Dijon crust, served with demi-glace,
The Grille's mashed potatoes and Chef's vegetables.

Fresh North Atlantic Salmon **\$19.95**

Char-grilled, served with a Ponzu Beurre Blanc,
Rice Pilaf and Chef's vegetables.

Make any Steak or Fresh Fish "Oscar Style"

Topped with lump Blue crab, fresh asparagus and classic sauce Hollandaise.
See your server for prices.

—————*Choose one of our delicious sides*—————

The Grille's Mashed Potatoes \$1.95 Garlic Spinach \$2.95 Rice Pilaf \$1.95 French Fries \$3.25
Sautéed Mushrooms \$2.95 Asparagus with Hollandaise \$4.95 Baked Potato with Butter \$2.75
Loaded Baked Potato \$3.75

—————*Chef's Specialties*—————

Crispy Skin Maple Leaf Duck Breast **\$23.95**

Pan-seared to a perfect medium-rare. Served with a gorgonzola custard,
red onion confit and demi-glace and Chef's vegetables.

Java Crusted Tuna **\$26.95**

Espresso-crusted Yellowfin Tuna with a Prosciutto cream sauce. Accompanied by
The Grille's mashed potatoes and Chef's vegetables.

Macadamia Crusted Mahi-Mahi **\$24.95**

One of The Grille's specialties! Dressed in a sweet macadamia sauce, served with
Rice Pilaf and Chef's vegetables.

Macadamia Crusted Gulf Grouper **Market Price**
(Upon Availability)

Our Chef Chris Brown and Sous Chefs Michael Kemick and Matt Salgado are dedicated to providing you,
our guest, the best possible selection of fresh fish and shellfish available for your dining pleasure.
Please ask your server for today's fresh catches.