



Mother's Day Dinner

May 10, 2015

~Appetizers~

Stuffed Shrimp	\$13.95	Escargot Parisian	\$10.50
Bacon wrapped shrimp, stuffed with crab cake mixture and served with a sweet Dijon mustard sauce.		Tender snails nestled under petite mushroom caps with garlic, herbs and sweet butter.	
The Grille's Crab Cakes	\$13.50	Jumbo Shrimp Cocktail	\$11.00
A mixture of blue lump and claw crabmeat with onions, peppers, and herbs. Panko breaded, then flash fried, over a zesty mango slaw.		Served with lemon wedges, house-made cocktail sauce and Dijon aioli.	
Sesame Seared Ahi Tuna	\$12.50	Tomato & Buffalo Mozzarella	\$10.50
Dressed in a ginger soy aioli with wasabi and baby field greens.		Fresh heirloom tomatoes layered with buffalo mozzarella and fresh basil with baby field greens and extra virgin olive oil.	
Shrimp & Sesame Tuna	\$19.95	Scallops Marsala	\$14.50
A platter of our jumbo shrimp cocktail and sesame seared ahi tuna.		Pan seared scallops lightly seasoned then sautéed with shallots in our own rich Marsala cream sauce. Served over focaccia toast points.	

~Soups~

Lobster Bisque	cup	\$8.95	Chicken and Wild Rice	cup	\$4.95
A rich cream soup, velvety in texture, laced with tender pieces of lobster meat and Cream Sherry.			Slow roasted chicken with carrots, onions, celery and wild rice.		

~Side Salads~

Caesar Salad	\$7.25	Gourmet Baby Field Greens	\$6.25
Romaine lettuce, Parmesan cheese and croutons, tossed in a creamy Caesar dressing. Add Anchovies \$.50		An assortment of lettuces, cucumbers, tomatoes, red onions and carrot ribbons. Served with your choice of dressing.	
Queen Anne Spinach Salad	\$7.95	Walnut & Bleu Cheese Salad	\$7.95
Spinach, bacon bits, red onions and sliced egg. Dressed with sweet mustard vinaigrette.		Romaine lettuce, bleu cheese crumbles, walnuts, pimentos and capers. Dressed in balsamic vinaigrette.	

*We are pleased to accept Visa, Master Card and 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

~ Entrées ~

Center Cut 8 oz. Filet Mignon \$30.50

Grilled and served with a cabernet demi-glace or sauce Béarnaise, The Grille's mashed potatoes and Chef's vegetables.

5 oz. Filet Mignon \$23.95

Filet and Lobster Tail \$47.95

Petite 5 oz. Filet Mignon accompanied by a 5 oz. butter poached Maine lobster tail. Served with The Grille's mashed potatoes and Chef's vegetables.

Grouper Oscar \$34.95

Pan seared Grouper topped with Maryland lump crabmeat, sauce Hollandaise and fresh asparagus. Served with rice pilaf and Chef's vegetables.

Shrimp Scampi \$20.95

Tender plump white shrimp sautéed in butter, garlic, and white wine with tomatoes. Served over angel hair pasta and garnished with crostinis.

Half Rack of Lamb \$36.75

Herb crusted half Rack of Lamb with rosemary demi-glace and a jalapeno mint jelly. Served with The Grille's mashed potatoes and Chef's vegetables.

Macadamia Crusted Grouper \$32.95

A house favorite! Dressed in a macadamia nut & sweet vermouth sauce. Served with rice pilaf and Chef's vegetables.

The Grille's New York Strip \$31.50

12 oz., center cut, NY Strip, grilled to perfection. Served with your choice of demi-glace or sauce Béarnaise. Served with red bliss potatoes and Chef's vegetables.

Goat Cheese Stuffed Chicken \$20.95

Panko encrusted chicken breast filled with goat cheese, spinach and sundried tomatoes. Served with potatoes au gratin, asparagus, and roasted cherry tomatoes & finished with a pesto cream sauce.

Lemon Pepper Salmon \$24.95

Char-grilled and served with a lemon pepper butter sauce. Served with rice pilaf and Chef's vegetables.

Blackened Mahi-Mahi \$26.25

Oven roasted, fresh blackened Mahi-Mahi, with a chipotle lime vinaigrette. Served with rice pilaf and Chef's vegetables.

The Grille's Prime Rib

Our Prime Rib is hand selected by identifying three primary characteristics – marbling, maturity, and muscle texture to ensure that the highest level of tenderness, juiciness & flavor is attained. Our prime rib is served with potatoes au gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

8 oz. \$21.95

12 oz. \$27.25

~ Desserts ~

Our very own signature homemade desserts, made with the freshest ingredients.

Vanilla Bean Crème Brulee \$6.95

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

Brownie Delight \$6.95

A fudgy, chewy brownie served warm. Stacked with a scoop of vanilla bean ice cream and hot fudge.

Key Lime Pie \$5.95

Our version of a Florida staple. A sweet & tart filling made with key lime juice in a graham cracker crust.

Tiramisu \$6.95

Our version of the classic made with espresso and Kahlua.

Coconut Tres Leche \$6.95

A white cake soaked in a mix of coconut milk, sweet condensed milk & whole milk. Topped with toasted coconut.

Profiterole \$6.95

Vanilla bean ice cream incased in a light and airy pastry puff. Glazed with hot fudge.

Strawberry La Crème Cheesecake \$7.95

Topped with crème brulee topping! The best cheesecake south of New York!

Blood Orange Sorbet \$4.95

An explosion of orange flavor! This light & tart treat is the perfect ending to any fabulous meal.

Gourmet Gelatos: \$4.95

Tahitian Vanilla Bean

Sea Salt Caramel