



## BREAKFAST AT THE GRILLE

<p><b>Country Style Eggs Benedict</b> \$14.50 An all time favorite with poached eggs, Canadian bacon and Hollandaise sauce, served atop English muffins. Accompanied by bacon, sausage and home fries.</p>	<p><b>Monte Cristo Sandwich</b> \$11.50 Honey baked ham, turkey, and Swiss cheese on white bread, dipped in egg and pan fried to a golden brown. Served with sliced fresh strawberries.</p>															
<p><b>Eggs Benedict Oscar Style</b> \$15.75 Toasted English muffins topped with sautéed spinach, blue lump crab meat and two poached eggs, with Hollandaise sauce and home fries.</p>	<p><b>Filet Mignon and Eggs</b> \$18.75 5oz. sliced Filet Mignon accompanied by two eggs your way and served with home fries and your choice of toast.</p>															
<p><b>"The Grille's" French Toast</b> \$9.50 Served with sliced fresh strawberries, whipped cream, syrup and dusted with powdered sugar.</p>	<p><b>Eggs Your Way</b> \$9.50 Two eggs any style with home fries, bacon, sausage and your choice of toast.</p>															
<p><b>Breakfast Burrito</b> \$11.50 Diced sausage, bacon, tomatoes, peppers, onions and scrambled eggs with Cheddar Jack cheese &amp; chipotle aioli, wrapped in a flour tortilla served with home fries and a side of salsa.</p>	<p><b>Omelets Your Way</b> \$11.50 All Omelets served with home fries, bacon or sausage and choice of toast. Choose from a spectacular array of fresh ingredients. 3 items included.</p>															
<p><b>Huevos Rancheros</b> \$10.50 Two eggs over medium topped with bacon, green and red peppers, onions, avocado, and cheddar Jack cheese, served atop a crispy tortilla. Served with home fries and choice of breakfast meat.</p>	<p>Each additional item \$.50. Choose from:</p> <table border="0"> <tr> <td>Ham</td> <td>Onion</td> <td>Cheddar Jack</td> </tr> <tr> <td>Bacon</td> <td>Tomatoes</td> <td>Swiss Cheese</td> </tr> <tr> <td>Shrimp</td> <td>Spinach</td> <td>Cheddar Cheese</td> </tr> <tr> <td>Scallops</td> <td>Sausage</td> <td>Pepper Jack</td> </tr> <tr> <td>Peppers</td> <td>Mushrooms</td> <td>Italian Sausage</td> </tr> </table>	Ham	Onion	Cheddar Jack	Bacon	Tomatoes	Swiss Cheese	Shrimp	Spinach	Cheddar Cheese	Scallops	Sausage	Pepper Jack	Peppers	Mushrooms	Italian Sausage
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<p>~Side Item~</p>																
<p>Bacon (5 Slices) \$4.25 Sausage Patties (3) \$4.25 Sliced Strawberries with Whipped Cream \$4.25 Side of French Toast \$5.25 Biscuits &amp; Gravy \$5.25</p>	<p>2 Eggs Any Style \$4.25 Home Fries with peppers and onions \$2.25 Marbled Rye, English Muffin, Wheat or White Toast \$2.25 Fresh Fruit \$4.25</p>															
<p>~ Savory Soups ~</p>																
<p><b>French Onion Soup</b> \$7.25 Caramelized onions in a burgundy beef broth, baked with provolone cheese and a herb crostini.</p>	<p><b>Clam Chowder</b> Cup \$4.95 New England style chowder. A house specialty. Bowl \$6.25</p>															
<p>~ Delectable Salads ~</p>																
<p><b>Queen Anne's Spinach Salad</b> \$11.95 Spinach, bacon bits, red onions and sliced egg. Dressed with sweet mustard vinaigrette.</p>	<p><b>Walnut &amp; Bleu Cheese Salad</b> \$11.95 Romaine, bleu cheese crumbles, walnuts, capers and diced roasted red peppers. Dressed with basil balsamic vinaigrette.</p>															
<p><b>Grilled Chicken Caesar Salad</b> \$11.95 Char grilled chicken, Romaine lettuce, Parmesan cheese and herb croutons, Tossed in a creamy Caesar dressing.</p>	<p><b>Gourmet Field Greens</b> Sm. 5.25 Lg. \$7.50 An assortment of lettuces, cucumbers, tomatoes, red onions, carrot ribbons and Peperoncini. Served with dressing choice.</p>															
<p><b>Strawberry and Baby Brie Salad</b> \$14.50 Mixed greens with sliced strawberries Baby Brie and sun dried cranberries. Dressed with raspberry vinaigrette.</p>	<p><b>"The Grille's" Chicken Salad</b> \$11.95 Home-made chicken salad, served over gourmet field greens. Accompanied by fresh tomato wedges, sun dried cranberries and cracked pepper. Served with crostinis and choice of dressing.</p>															

*Spice up your salad with a delicious add on:*

**Grilled Chicken \$5.25 Grilled Salmon \$8.25 Sautéed Shrimp \$7.25**  
*"The Grille's" fresh, out of the oven, Country Rustica Bread with butter. \$1.95*

*~Sandwiches ~*

*Served with your choice of steak fries, home-made potato salad, cole slaw or Chef's Vegetables*

<b>Salmon BLT</b>	<b>\$13.50</b>	<b>Open Faced Club</b>	<b>\$10.95</b>
Grilled fresh Atlantic salmon, bacon, lettuce and tomato. Dressed in Dijon aioli and served on marbled rye bread.		Turkey & baked ham, crisp bacon, Swiss cheese, tomato and mayo on Texas toast, with a fresh basil and chipotle aioli.	
<b>"The Grille's" Cheeseburger</b>	<b>\$9.95</b>	<b>Baked Ham &amp; Brie</b>	<b>\$11.50</b>
Half pound char grilled burger on a Kaiser roll with lettuce, tomato and onion. With mushrooms, sautéed onions or bacon \$1.00 Bleu Cheese \$1.25		Shaved baked ham and Baby Brie, grilled and served on toasted French bread, drizzled with a Dijon aioli.	
<b>Mahi Mahi Sandwich</b>	<b>\$14.50</b>	<b>The Ultimate BLT &amp; A</b>	<b>\$9.95</b>
Fresh char grilled mahi, served on a Kaiser roll, with lettuce, tomato and the Grille's spicy remoulade sauce		Crisp bacon and lettuce accompanied by fresh slices of tomato, avocado and mayo on toasted white bread.	
<b>"The Grille's" French Dip</b>	<b>\$11.50</b>	<b>Chicken &amp; Gouda Panini</b>	<b>\$10.95</b>
Slow roasted in house Prime Rib sliced thin on a toasted French Baguette. Served with a side of Au Jus. Add Swiss cheese \$ .50		Sliced blackened chicken topped with smoked Gouda, crispy bacon, roasted pepper and garlic spread on focaccia.	

*~ Entrees ~*

<b>Shrimp Scampi</b>	<b>\$14.75</b>	<b>Blackened Chicken Penne</b>	<b>\$11.95</b>
Tender plump gulf white shrimp sautéed in butter, garlic, white wine and tomatoes. Served over Angel hair pasta with crostinis.		Char grilled chicken with tomatoes and spinach, in a blackened Parmesan cream sauce with penne pasta and crostinis.	
<b>The "Grille's" Crab Cakes</b>	<b>\$14.75</b>	<b>New England Fish &amp; Chips</b>	<b>\$11.50</b>
A mixture of blue lump & claw crabmeat with onions, peppers and herbs. Panko breaded, slaw, rice pilaf & Chef's vegetables.		Beer battered Haddock, served with steak fries, tartar sauce and malt vinegar.	
<b>Chicken Francese</b>	<b>\$13.50</b>	<b>Char grilled Fresh Mahi-Mahi</b>	<b>\$14.75</b>
Thinly sliced chicken breast lightly breaded in flour, egg and Parmesan, then pan fried with a white wine lemon butter sauce. Served with rice pilaf & Chef's vegetables.		Served with rice pilaf and Chef's vegetables. Your choice of: <b>Tomato Pomodoro, or</b> <b>Blackened, with a Chipotle Lime sauce</b>	

*~ Desserts ~*

<b>Vanilla Bean Crème Brulee</b>	<b>\$6.95</b>	<b>Fried Cheesecake</b>	<b>\$6.95</b>
A classic chilled custard, topped with a crisp sugar glaze. Add Seasonal Berries \$1.95		A luscious strawberry cheesecake filling inside a flaky pastry, fried golden brown and dusted with powdered sugar.	
<b>Brownie Delight</b>	<b>\$6.95</b>	<b>Profiterole</b>	<b>\$6.95</b>
A fudgy brownie, served warm, with a scoop of Tahitian vanilla bean gelato and hot fudge.		Tahitian vanilla bean gelato in a light and airy pastry, glazed with hot fudge.	
<b>Mango Key Lime Pie</b>	<b>\$5.95</b>	<b>New York Style Cheesecake</b>	<b>\$6.95</b>
A sweet & tart filling made with mango puree and key lime juice in a golden short bread crust.		The best cheesecake south of New York! Ask your server for today's creation.	
<b>Nicole's Turtle Pie</b>	<b>\$6.95</b>	<b>Coconut Tres Leche</b>	<b>\$6.95</b>
A layered mix of caramel, walnuts and a velvety chocolate mousse in a chocolate graham cracker crust. Served chilled.		A white cake soaked in a mix of coconut, sweet and whole milks. Topped with toasted coconut.	
<b>Chocolate Pots De Crème</b>	<b>\$5.95</b>	<b>Blood Orange Sorbet</b>	<b>\$4.95</b>
A velvety, decadent chocolate custard. Served chilled.		Lightly sweetened blood orange sorbet. A delightful ending to any meal.	

**Gourmet Gelatos \$4.95**

*Sea Salt Caramel*

*Tahitian Vanilla Bean*

*Additional Seasonal Offerings*

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\*