

Appetizers

Escargot Parisian \$10.95

Tender snails nestled under petite mushroom caps with garlic, herbs, and sweet butter.
Served with toasted focaccia.

“The Grille’s” Crab Cakes \$13.75

A mixture of blue lump and claw crabmeat, with onions, peppers, and herbs. Panko breaded, then flash fried.
Served with a zesty mango slaw and basil aioli.

Sautéed Mussels \$10.95

With Andouille sausage, white wine, garlic butter, and tomatoes. Served with focaccia toast points.

Calamari Parmesan \$10.95

Tender deep-fried calamari rings dusted with fresh grated parmesan cheese. Served with marinara, coconut pineapple, and sweet Thai chili dipping sauces.

Shrimp Cocktail \$11.25

Five chilled succulent shrimp served with fresh lemon wedges, house made cocktail sauce, and Dijon aioli.

Scallops Marsala \$14.75

Scallops pan seared with a light brown sugar glaze, sautéed with shallots in our own rich marsala cream sauce. Served over toasted focaccia bread and fresh strawberries.

Sesame Seared Ahi Tuna \$12.75

Pan-seared rare in black and white sesame seeds, and served with a Thai chili ginger soy sauce.
Garnished with pickled ginger and wasabi.

Shrimp and Sesame Tuna \$19.95

A combination of our Shrimp Cocktail and sesame seared Ahi Tuna.

Crab Wonton \$11.95

Homemade crisp fried wontons filled with crab meat, cream cheese, and green onion. Served with a trio of dipping sauces; sweet Thai chili, coconut pineapple, and Dijon mustard.

Shrimp Tempura \$11.95

Five jumbo shrimp tempura battered and delicately fried, served with a trio of dipping sauces; ginger soy, sweet Thai chili, and wasabi cream.

Shrimp Parisian \$11.95

Five delectable jumbo shrimp sautéed with our signature Parisian butter sauce. Served with focaccia crostinis.

Appetizer Platter for Four \$38.75

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

Soups & Salads

Clam Chowder \$5.50

New England style chowder. A house specialty!

French Onion Soup \$7.75

Caramelized onions in a burgundy beef broth. Baked with provolone cheese and a crostini.

Caesar Salad Sm. \$7.25 Lg. \$10.50

Romaine lettuce, Parmesan cheese, and herb croutons.
Tossed in a creamy Caesar dressing.
Add anchovies \$.75

Fresh Mozzarella & Tomato \$10.50

Sliced tomatoes, basil, and mozzarella. Served with cracked black pepper and a basil balsamic vinaigrette.

Queen Anne’s Spinach Salad Sm. 7.95 Lg. \$11.95

Spinach, bacon bits, red onions, and sliced egg.
Served with a sweet mustard vinaigrette.

Strawberry and Baby Brie Salad \$14.50

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

Walnut & Blue Cheese Salad Sm. \$7.95 Lg. \$11.95

Romaine lettuce, blue cheese crumbles, walnuts, capers, and diced roasted red peppers, with a balsamic vinaigrette.

House Salad Sm. \$6.25 Lg. \$9.50

Hand tossed, fresh cut romaine and iceberg lettuce with red cabbage, red onions, diced tomatoes, black olives, cucumbers, croutons, and cheddar jack cheese. Tossed with your choice of dressing, garnished with pepperoncini.

Steakhouse Wedge Salad \$7.95

A crisp, fresh wedge of iceberg lettuce topped with tomatoes, Applewood bacon, blue cheese crumbles, and blue cheese dressing.

Spice up your salad with a delicious add on:

Grilled Chicken \$5.25, Grilled Salmon \$8.25, Sautéed Shrimp \$7.25

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 checks of 8 or more.

Entrees

Chicken Francese \$19.95

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 and Chef's vegetables.

Blackened Chicken Penne \$18.75

Char grilled chicken, fresh tomatoes, and spinach, tossed in a blackened Parmesan cream sauce with penne pasta. Served with toasted herb focaccia.

Goat Cheese Stuffed Chicken \$21.95

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.

Bourbon Glazed Pork Loin \$19.95

Tender center cut pork loin with a sweet and spicy rub, grilled and served over mashed potatoes, with Chef's vegetables and an apple-cranberry compote. Finished with a bourbon glaze and fried onion strings.

Blackened Mahi-Mahi \$26.25

Blackened fresh Mahi-Mahi pan seared, served with a chipotle lime vinaigrette. Accompanied by rice pilaf and Chef's vegetables.

Caribbean Mahi-Mahi \$28.95

Fresh Mahi-Mahi, grilled and topped with a mango salsa over a bed of pineapple mango risotto. Finished with a citrus beurre blanc and grilled asparagus.

Blackened Salmon Scampi \$27.95

Fresh Norwegian Salmon blackened and topped with sautéed baby shrimp with garlic, tomatoes, white wine, fresh herbs, and our homemade scampi butter. Served with rice pilaf and grilled asparagus.

Seafood Medley \$27.95

A combination of sautéed sea scallops, jumbo shrimp, Prince Edward Island mussels, and littleneck clams with kalamata olives, garlic, onion, sundried tomatoes, and butter. Served over linguine pasta.

Mediterranean Shrimp Scampi \$23.95

Sautéed jumbo shrimp in a zesty Mediterranean style sauce with kalamata olives, garlic, onion, sundried tomatoes, and butter. Served over angel hair pasta with toasted herb focaccia.

Lemon Pepper Atlantic Salmon \$25.95

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

Macadamia Crusted Fresh Grouper • Market Price • Mahi-Mahi \$28.95

One of The Grille's specialties! Dressed in a sweet macadamia sauce. Served with rice pilaf and Chef's vegetables.

Oscar Style Fresh Grouper • Market Price • Mahi-Mahi \$30.50

Your choice of fresh fish topped with blue jumbo lump crab meat, asparagus and Hollandaise sauce. Served over rice pilaf with Chef's vegetables.

“The Grille’s” Prime Rib

(Aged for minimum 35 days)

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. Served with potatoes Au Gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

8 oz. \$23.95 • 12 oz. \$29.25 • 16 oz. \$34.95

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

From the Grille

“The Grille’s” New York Strip \$32.50

In house wet aged, 12 oz. hand center cut, grilled to perfection and served with your choice of sauce béarnaise or demi-glace. Served with red bliss potatoes and Chef’s vegetables.

Bacon Gorgonzola Cream Sauce add \$3.95 • Oscar Style add \$9.50

Center Cut 8 oz. Filet Mignon \$31.50 • 5 oz. Filet Mignon \$24.50

Grilled to temp and served with demi-glace or béarnaise sauce, “The Grille’s” mashed potatoes, and Chef’s vegetables.

Bacon Gorgonzola Cream Sauce add \$3.95 • Oscar Style add \$9.50

Filet & Blackened Lobster \$30.95

A grilled to perfection 5-oz. filet mignon topped with 2 ½ oz. of chopped and blackened cold water lobster tail, finished with a lemon burre blanc. Served with homemade mashed potatoes and Chef’s vegetables.

Enhance your entrée with one of our Chef’s recommended additions

Five Shrimp Scampi \$8.25 • Oscar Style (Jumbo Lump Crab) \$9.50 • 8 oz. Cold Water Maine Lobster Tail \$28.50
½ lb. King Crab Legs \$24.95

Enhance your entrée with one of our Chef’s recommended sides

The Grille’s Mashed Potatoes \$2.95 • Garlic Spinach \$3.95 • Rice Pilaf \$2.95 • French Fries \$2.95
Sautéed Button Mushrooms \$3.95 • Asparagus \$4.95 with Hollandaise add \$.75
Potatoes Au Gratin \$4.95 • Baked Potato with Butter \$3.50 • Loaded Baked Potato \$4.50 • Red Bliss Potatoes \$2.95
Cream Corn \$ 3.95 • Broccoli and Butter \$3.95 • Chef’s Vegetables \$3.95

Desserts

Vanilla Bean Crème Brulee \$6.95

A classic chilled custard, topped with a crisp sugar glaze.
Add Seasonal Berries \$1.95

Bundt Cake \$6.95

Vanilla Bundt Cake topped and smothered with a warm Heath Bar caramel sauce, and served with a scoop of vanilla bean ice cream.

Brownie Delight \$6.95

A fudgy brownie, with chocolate chips served warm with a scoop of vanilla bean ice cream.

Profiterole \$6.95

Vanilla bean ice cream encased in a light and airy pastry puff, glazed with hot fudge.

Mango Key Lime Pie \$5.95

Our version of a Florida staple. Classic Key Lime Pie topped with a mango gelée in a golden short bread crust.

New York Style Cheesecake \$6.95

The best cheesecake south of New York!
Ask your server about today’s special creation.

Flourless Chocolate Cake \$6.95

Decadently rich, silky flourless cake smothered with heavenly hot fudge, and vanilla bean ice cream.

Coconut Tres Leches \$6.95

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

Chocolate Pots De Crème \$5.95

A velvety, decadent chocolate custard. Served chilled.

Blood Orange Sorbet \$4.95

Savory lightly sweetened blood orange sorbet.

Gourmet Gelatos \$4.95

Sea Salt Caramel • Cookies and Cream

Dessert Platter for 4 to 6 \$29.95

A tasting of our favorite desserts including Vanilla Bean Crème Brulee, Flourless Chocolate Cake, Coconut Tres Leches, Mango Key Lime Pie, Cheesecake, Brownie Delight, Vanilla Bean Ice Cream, & Blood Orange Sorbet.