



# Happy Valentine's Day

## *Appetizers*

**MUSSELS CHARDONNAY \$13.50**  
P.E.I. Mussels sauteed with white wine, garlic butter, tomatoes, and fresh herbs.  
Served with toasted focaccia.

**ESCARGOT PARISIAN \$13.50**  
Tender snails nestled under petite mushroom caps with garlic, herbs, and sweet butter.  
Served with toasted focaccia.

**SHRIMP COCKTAIL \$13.50**  
Six chilled, succulent shrimp, served with fresh lemon wedges, house made cocktail sauce, and a Dijon Aioli.

**SEARED AHI TUNA \$15.50**  
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 SCALLOP AVOCADO \$16.50**  
Lightly blackened jumbo shrimp, and sea scallops. Served with a fresh avocado dip.  
Finished with chipotle aioli, and Cajun fried tortilla strips.

**BACON WRAPPED SCALLOPS \$16.50**  
Sea scallops wrapped in Applewood smoked bacon and finished with a lemon butter sauce.

**BAKED SHRIMP PARISIAN \$14.95**  
Jumbo shrimp oven baked in Parisian butter, served with toasted focaccia.

## *Soups and Salads*

**CHICKEN FLORENTINE \$6.50**  
A delightful blend of pulled chicken breast, celery, carrots, onion, and spinach in a savory herb broth.

**LOBSTER BISQUE \$9.95**  
A rich, cream soup, velvety in texture, and laced with sherry and lobster meat.

**FRENCH ONION SOUP \$9.75**  
Caramelized onions in beef broth, finished with a crostini and baked Provolone.

**CLASSIC CAESAR SALAD \$8.95**  
Romaine lettuce, Parmesan cheese, and herb croutons. Tossed in a creamy, homemade Caesar dressing. Add anchovies- \$.75

**HOUSE SALAD \$7.95**  
Hand tossed, fresh cut romaine and iceberg lettuce with red cabbage, red onions, diced tomatoes, black olives, cucumbers, croutons, and cheddar jack cheese. Your choice of dressing and garnished with a pepperoncino.

**STEAKHOUSE WEDGE SALAD \$9.25**  
A crisp, fresh wedge of iceberg lettuce topped with tomatoes, Applewood bacon, blue cheese crumbles, and blue cheese dressing.

**WALNUT AND BLEU CHEESE SALAD \$8.95**  
Romaine, bleu cheese crumbles, walnuts, capers, and roasted peppers



\*A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food born illness.  
For your convenience, 20% gratuity will be added to parties of 8 or more.

We are pleased to accept Visa, Master Card, American Express and Diners Club. Sorry, we do not accept personal checks.

## Entrée Selections

### DIJON CRUSTED LAMB CHOP \$38.95

Double boned New Zealand lamb chops grilled to perfection and topped with a Dijon mustard crust. Served with The Grille's mashed potatoes and Chef's vegetables.

### MAHI SCAMPI \$33.95

Wild caught Mahi-Mahi grilled to perfection and topped with jumbo shrimp, sauteed in our signature scampi butter sauce. Served with rice pilaf and Chef's vegetables.

### PANKO ENCRUSTED STUFFED CHICKEN \$27.95

Panko encrusted with herb cream cheese, grilled asparagus, roasted peppers and prosciutto ham. Finished with a roasted garlic cream sauce. Served with potatoes Au Gratin and Chef's vegetables.

### OSSO BUCO \$32.95

Slow roasted Pork Osso Buco, served over herb risotto, accompanied by julienned vegetables, and topped with a rosemary demi-glace.

### THE GRILLE'S FILET AND SHRIMP \$35.95

5 oz. Filet mignon grilled to perfection, topped with jumbo shrimp, sauteed in our signature Parisian style scampi butter sauce. Accompanied with The Grille's mashed potatoes and Chef's vegetables.

### OSCAR STYLE GROUPER \$39.95

Fresh Gulf Red Grouper topped with jumbo lump crab meat. Served with rice pilaf, Chef's vegetables, grilled asparagus, and hollandaise sauce.

### OSCAR STYLE MAHI-MAHI \$36.95

Wild caught Mahi-Mahi topped with jumbo lump crab meat. Served with rice pilaf, Chef's vegetables, grilled asparagus, and hollandaise sauce.

### THE GRILLE'S PRIME RIB 12OZ \$33.95

(Aged for a minimum of 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, and flavor is attained. Served with potatoes Au Gratin, creamed corn, Au Jus and creamy horseradish sauce.

### CHAIRMAN'S RESERVE NEW YORK STRIP \$38.95

Grilled to perfection and served with your choice of garlic butter, bearnaise sauce, or a port wine demi-glace. Accompanied with The Grille's mashed potatoes and Chef's vegetables.

### LINE CAUGHT GULF RED GROUPER \$35.95

Grilled or blackened, served with rice pilaf, Chef's vegetables, and finished with a lemon beurre blanc sauce.

### FRESH ATLANTIC DILL SALMON \$32.95

Fresh Atlantic salmon, grilled, served with rice pilaf and Chef's vegetables. Finished with a lemon butter dill sauce.

### CENTER CUT 8 OZ FILET MIGNON \$36.50

Grilled to perfection and served with your choice of garlic butter, bearnaise sauce, or a port wine demi-glace. Accompanied with The Grille's mashed potatoes and Chef's vegetables.

### SURF AND TURF \$57.95

5 oz. Filet Mignon grilled and served with an 8 oz. cold water Maine lobster tail, butter poached. Served with mashed potatoes and Chef's vegetables.

Add on any of our delicious entrees:

8 oz. Maine Lobster Tail \$36.95- Parisian Shrimp \$11.95 - Make any steak or fresh fish Oscar style \$10.95

## Desserts

BANANA FOSTER BREAD PUDDING \$6.95

RASPBERRY KEY LIME PIE \$6.95

CHOCOLATE POTS DE CREME \$6.95

SEASONAL SORBET \$5.25

FLOURLESS CHOCOLATE CAKE \$7.25

VANILLA BEAN CRÈME BRULÉE \$7.25

BROWNIE DELIGHT \$7.25

CRÈME BRULÉE STRAWBERRY CHEESECAKE \$7.95

GOURMET GELATO \$5.25

