

BREAKFAST AT THE GRILLE

All American Breakfast \$11.75

Two eggs your way served with home fries, choice of old fashioned biscuits and gravy or French toast and choice of bacon or sausage.

Huevos Rancheros \$10.75

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.

Eggs Your Way \$9.50

Two eggs any style with home fries, bacon, sausage and your choice of toast.

The Grille's" French Toast \$9.50

Served with sliced fresh strawberries, whipped cream, syrup and dusted with powdered sugar.

Filet Mignon and Eggs \$18.75

5oz. sliced Filet Mignon accompanied by two eggs your way and served with home fries and your choice of toast.

Breakfast Burrito \$11.75

Diced sausage, bacon, tomatoes, peppers, onions and scrambled eggs with Cheddar Jack cheese & chipotle aioli, wrapped in a flour tortilla served with home fries and a side of salsa.

Omelets Your Way \$11.75

All Omelets served with home fries, bacon or sausage and choice of toast. Choose from a spectacular array of fresh ingredients. 3 items included.

Each additional item \$.50. Choose from:

Ham • Onion • Cheddar Jack • Bacon • Tomatoes • Swiss Cheese • Shrimp • Spinach • Cheddar Cheese • Scallops • Sausage • Pepper Jack • Peppers • Mushrooms • Italian Sausage

~ The Benedicts ~

All BENEDICTS served with two poached eggs atop two English muffins with home fries and your choice of bacon or sausage.

Traditional Eggs Benedict \$14.75

Canadian bacon and Hollandaise sauce.

Poached Salmon \$15.25

Fresh Norwegian salmon poached in champagne and served with a dill Hollandaise sauce.

Applewood Bacon \$14.75

Applewood smoked bacon and Hollandaise sauce.

Eggs Benedict Oscar Style \$15.75

Sautéed spinach, blue lump crab meat, and asparagus with Hollandaise sauce.

~ Side Item ~

Bacon (5 Slices) \$4.25 • 2 Eggs Any Style \$4.25 • Sausage Links (3) \$4.25 • Home Fries with peppers and onions \$2.25 • Sliced Strawberries with Whipped Cream \$4.25 • Marbled Rye, English Muffin, Wheat or White Toast \$2.25 • Side of French Toast \$5.25 • Biscuits & Gravy \$5.25 • Fresh Fruit \$4.25

~ Savory Soups ~

French Onion Soup \$7.50

Caramelized onions in a burgundy beef broth, baked with provolone cheese and an herb crostino.

Clam Chowder \$5.50

New England style chowder. A house specialty.

~ Delectable Salads ~

Queen Anne's Spinach Salad \$11.95

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

Grilled Chicken Caesar Salad \$11.95

Char grilled chicken, Romaine lettuce, Parmesan cheese and herb croutons. Tossed in a creamy Caesar dressing.

"The Grille's" Chicken Salad \$11.95

Home-made chicken salad, served over mixed field greens. Accompanied by fresh tomato wedges, sun dried cranberries and cracked pepper. Served with crostinis and choice of dressing.

Strawberry and Baby Brie Salad \$14.50

Mixed field greens with sliced strawberries baby brie and sun-dried cranberries. Dressed with raspberry vinaigrette

Walnut & Bleu Cheese Salad \$11.95

Romaine, bleu cheese crumbles, walnuts, capers, and diced roasted red peppers. Dressed with basil 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.

Spice up your salad with a delicious add on:

Grilled Chicken \$5.25 *Grilled Salmon* \$8.25

Sautéed Shrimp \$7.25 *Grilled Mahi Mahi 5oz* \$8.95

~ Sandwiches ~

Served with your choice of steak cut, straight cut, or sweet potato waffle cut French fries, home-made potato salad, or coleslaw

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| Salmon BLT | \$13.75 | Open Faced Club | \$11.25 |
| 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. | |
| "The Grille's" Cheeseburger | \$9.95 | "The Grille's French Dip | \$11.75 |
| 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 | | Slow roasted Prime Rib sliced thin on a toasted French Baguette. Served with a side of Au Jus.
Add Swiss cheese \$.50 | |
| Mahi Mahi Sandwich | \$14.75 | Baked Ham & Brie | \$11.75 |
| Fresh char grilled mahi, served on a Kaiser roll, with lettuce, tomato and the Grille's spicy remoulade sauce. | | Shaved baked ham and Baby Brie, grilled and served on toasted French baguette, drizzled with a Dijon aioli. | |
| The Ultimate BLT & A | \$9.95 | Chicken & Gouda Panini | \$11.25 |
| Crisp bacon and lettuce accompanied by fresh slices of tomato, avocado and mayo on toasted white bread. | | Sliced blackened chicken topped with smoked Gouda, crispy bacon, roasted pepper and garlic spread on focaccia. | |

~ Entrees ~

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| Shrimp Scampi | \$14.95 | Blackened Chicken Penne | \$11.95 |
| 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. | |
| Chicken Francese | \$13.95 | Char grilled Fresh Mahi-Mahi | \$14.95 |
| 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. | | Served with rice pilaf and Chef's vegetables. Your choice of:
Tomato Pomodoro, or
Blackened, with a Chipotle Lime sauce | |
| The "Grille's" Crab Cakes | \$14.95 | New England Fish & Chips | \$11.75 |
| A mixture of blue lump & claw crabmeat with onions, peppers and herbs. Panko breaded, slaw, rice pilaf & Chef's vegetables. | | Beer battered Atlantic Cod, served with French fries, tartar sauce and malt vinegar. | |

~ Desserts ~

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| Vanilla Bean Crème Brulee | \$6.95 | Bundt Cake | \$6.95 |
| A classic chilled custard, topped with a crisp sugar glaze. Add Seasonal Berries \$1.95 | | A vanilla Bundt cake topped & smothered with warm caramel and Heath Bar crunch topping. | |
| Brownie Delight | \$6.95 | Profiterole | \$6.95 |
| A fudgy brownie, with chocolate chips served warm with a scoop of vanilla bean ice cream. | | vanilla bean ice cream encased in a light and airy pastry puff, glazed with hot fudge. | |
| Flourless Chocolate Cake | \$6.95 | New York Style Cheesecake | \$6.95 |
| Decadently rich, silky flourless cake smothered with heavenly hot fudge, & vanilla bean ice cream. | | The best cheesecake south of New York! Ask your server for today's special creation. | |
| Mango Key Lime Pie | \$5.95 | Coconut Tres Leche | \$6.95 |
| Our version of a Florida staple. Classic Key Lime Pie topped with a mango gelee in a golden shortbread crust. | | A white cake soaked in a mix of coconut milk, sweetened condensed milk & whole milk. Topped with toasted coconut. | |
| Chocolate Pots De Crème | \$5.95 | Blood Orange Sorbet | \$4.95 |
| A velvety, decadent chocolate custard. Served chilled. | | Savory lightly sweetened blood orange sorbet. A delightful ending to any meal. | |

Gourmet Gelatos \$4.95

Sea Salt Caramel

Cookies and Cream

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