



## *Appetizers*

### **ESCARGOT \$17.95**

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

### **SHRIMP COCKTAIL \$16.95**

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

### **SEARED AHI TUNA \$20.95**

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

### **BAKED SHRIMP PARISIAN \$18.95**

Oven baked in Parisian butter, served with toasted focaccia.

### **SAUTÉED MUSSELS \$17.95**

With white wine, garlic butter, and tomatoes.  
Served with focaccia.

## *Home Made Soups*

**Roasted Pepper & Smoked Gouda Chowder \$9.95 • Festive Chicken & Wild Rice \$7.95**  
**French Onion \$12.95**

## *Delectable Salads*

### **HOUSE SALAD \$9.95**

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 \$13.95**

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

### **CLASSIC CAESAR SALAD \$10.95**

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

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 Discover. A 2.50% surcharge is added to all non-cash payments  
Sorry, we do not accept personal checks.

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



## *Entrée Selections*

### **CHICKEN MARSALA \$30.95**

Medallions of chicken sauteed with shallots and mushrooms in a classic Marasala wine sauce.  
Served with herb risotto and garnished with asparagus spears.

### **SHRIMP SCAMPI \$36.95**

Jumbo shrimp sautéed in a garlic butter-white wine sauce, tomatoes, and linguini pasta.

### **MAHI SCAMPI \$40.95**

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

### **FRESH ATLANTIC LEMON DILL SALMON \$39.95**

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

### **LINE CAUGHT RED GROUPE \$45.95**

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

### **OSCAR STYLE GROUPE \$49.95**

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

### **OSCAR STYLE MAHI \$45.95**

Fresh Mahi-Mahi topped with jumbo lump crab meat.  
Served over rice pilaf with chef's vegetables, grilled asparagus and hollandaise sauce.

### **OSSO BUCO \$43.95**

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 \$45.95**

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.

### **CENTER CUT 8 OZ FILET MIGNON \$46.95**

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.

### **CHAIRMAN'S RESERVE NEW YORK STRIP \$48.95**

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.

### **"THE GRILLE'S" PRIME RIB • 8OZ \$37.95 • 12OZ \$44.95**

(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 The Grille's Mashed Potatoes, Chef's vegetables, au jus, and creamy horseradish sauce.



## *Desserts*

### **VANILLA BEAN CRÈME BRULEE \$9.95**

A classic chilled custard, topped with a crisp sugar glaze.

### **BANANA FOSTER BREAD PUDDING \$9.95**

Homemade vanilla bread pudding topped with a caramel Foster sauce and fresh bananas.  
Add a la mode Vanilla ice cream- \$3.95

### **BROWNIE DELIGHT \$9.95**

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

### **RASPBERRY KEY LIME PIE \$9.95**

Our version of a Florida staple. Classic key lime pie with raspberry filling in a golden graham cracker crust.

### **NEW YORK STYLE STRAWBERRY CHEESE CAKE \$9.95**

The best cheesecake south of New York!  
Vanilla cheesecake made with fresh strawberries, topped with strawberry sauce and whipped cream.

### **MOLTEN LAVA CAKE \$9.95**

Indulge in the decadence of our exclusive Lava Cake.  
A velvety exterior of rich chocolate cake with a molten ducey caramel corn.  
Served with Vanilla Bean Ice Cream

### **RASPBERRY SORBET \$7.50**

Savory, lightly sweetened, raspberry sorbet.

### **GOURMET GELATO \$7.50**

Sea Salt Caramel • Double Dark Chocolate

**GR**  
**Happy Holidays!**