



## *Appetizers*

### MUSSELS CHARDONNAY \$17.95

P.E.I. Mussels sauteed with white wine, garlic butter, tomatoes, and fresh herbs.  
Served with toasted focaccia bread.

### ESCARGOT PARISIAN \$17.95

Tender snails nestled under petite mushroom caps with Parisian Butter.  
Served with toasted focaccia bread

### 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 & white sesame seeds then laced with ginger chili soy aioli  
and served with Thai Chili ginger soy sauce.

### BAKED SHRIMP PARISIAN \$18.95

Jumbo shrimp oven baked in Parisian butter, served with toasted focaccia bread.

## *Soups and Salads*

### LEMON CHICKEN & RICE \$7.95

Roasted chicken soup in a light  
broth with lemon and wild rice.

### CREAM OF ASPARAGUS \$8.95

A rich, creamy soup, velvety in  
texture and laced with asparagus  
spears.

### FRENCH ONION SOUP \$13.95

Caramelized onions in beef broth,  
finished with a crostini and baked  
Provolone.

### CLASSIC CAESAR SALAD \$10.95

Romaine lettuce, Parmesan cheese, and herb croutons. Tossed in a creamy, homemade Caesar dressing.  
Add anchovies- \$1.25

### 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 pepperoncini.

### WEDGE SALAD \$13.95

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

Spice up your salad with any add on!

Chicken \$8.95 • Shrimp \$10.95 • Salmon \$12.95 • Mahi-Mahi \$13.95

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

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 parties of 8 or more. A 2.25% surcharge is added to all non-cash payments\*



## *Entrée Selections*

### CENTER CUT 8 OZ FILET MIGNON \$44.95

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 FILET AND SHRIMP \$44.95

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

### SHRIMP SCAMPI \$28.95

Jumbo shrimp sautéed in a garlic butter white wine sauce, tomatoes, herbs and linguine pasta.

### OSCAR STYLE GROUPEL \$48.95

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

### THE GRILLE'S PRIME RIB 8OZ 36.95 • 12OZ \$43.95

(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.

### LINE CAUGHT RED GROUPEL \$44.95

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

### NEW YORK STRIP \$48.95

Center cut 12 oz. Strip grilled with demi-glace or sauce bearnaise. Served with The Grilles' mashed potatoes & Chef's vegetables.

### FRESH ATLANTIC DILL SALMON \$36.95

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

### GRILLED VIRGINIA BAKED HAM \$27.95

Glazed with a pineapple rum sauce. Served with The Grille's mashed potatoes and Chef's vegetables.

### WILD CAUGHT MAHI-MAHI \$38.95

Choice of grilled or blackened, served with rice pilaf and Chef's vegetables, topped with a lemon beurre blanc sauce.

### CHICKEN MARSALA \$26.95

Medallions of chicken sautéed with shallots and mushrooms in a classic marsala wine sauce. Served with The Grille's mashed potatoes and Chef's vegetables.

Add to any entrée! Scampi style \$7.95 \* Oscar style \$10.95

## Desserts

*Our very own signature homemade desserts, made with the freshest ingredients.*

### BROWNIE DELIGHT \$9.95

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

### VANILLA BEAN CRÈME BRULEE \$9.95

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

### MOLTEN LAVA CAKE \$9.95

Indulge in the decadence of our exclusive lava cake. A velvety exterior of rich chocolate cake with a molten dulcey caramel core. Served with our vanilla bean ice cream.

### APPLE COBBLER - \$9.95

Our Pastry Chef's very own cobbler served warm, topped with vanilla bean ice cream.

### NEW YORK STYLE STRAWBERRY CHEESECAKE \$9.95

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

### RASPBERRY KEY LIME PIE \$9.95

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

### GOURMET GELATO \$7.95

Sea salt caramel – Dark Chocolate

### BANANA FOSTER BREAD PUDDING \$10.95

Homemade vanilla bread pudding topped with a caramel foster sauce and fresh bananas.

*Add al a mode Vanilla bean ice cream- \$3.50*

## Sunday Brunch on the River! 10:30 - 3:00



**Relax and enjoy the  
Sounds of the Caribbean as  
5 Island Steel performs live.**

**Whether you're a Bloody Mary lover  
or a Mimosa enthusiast, Sunday Brunch  
just got a whole lot more fun!**

**Enjoy the best Bloody Mary  
Bar in town or be your own  
Mimosa mixologist with  
many delightful options to  
choose from!**

Reservations accepted  
See your hostess



Join us for  
*Mother's Day*  
Sunday, May 11<sup>th</sup>

**Brunch Buffet and  
Special Ala Carte Menu**  
9am - 2pm

**Featured Dinner Menu**  
4pm - 7:30pm