



Appetizers

ESCARGOT \$18.95

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

SHRIMP COCKTAIL \$17.95

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

SEARED AHI TUNA \$21.95

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

BAKED SHRIMP PARISIAN \$19.95

Oven baked in Parisian butter, served with toasted focaccia.

SAUTÉED MUSSELS \$18.95

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

Home Made Soups

Roasted Pepper & Smoked Gouda Chowder \$10.95 • Festive Chicken & Wild Rice \$8.95
French Onion \$13.95

Delectable Salads

HOUSE SALAD \$10.95

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

STEAKHOUSE WEDGE SALAD \$14.95

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

CLASSIC CAESAR SALAD \$11.95

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 \$32.95

Chicken breasts sauteed with shallots and mushrooms in a classic Marsala wine sauce.
Served with herb risotto and garnished with asparagus spears.

SHRIMP SCAMPI \$37.95

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

MAHI SCAMPI \$43.95

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 \$41.95

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

LINE CAUGHT RED GROUPER \$47.95

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

OSCAR STYLE GROUPER 51.95

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

OSCAR STYLE MAHI 47.95

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

OSSO BUCO \$45.95

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 \$48.95

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 \$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.

CHAIRMAN'S RESERVE NEW YORK STRIP \$49.95

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 \$39.95 • 12OZ \$46.95

(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 \$10.95

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

BANANA FOSTER BREAD PUDDING \$10.95

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

BROWNIE DELIGHT \$10.95

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

RASPBERRY KEY LIME PIE \$10.95

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 \$10.95

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

MOLTEN LAVA CAKE \$10.95

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 \$8.50

Savory, lightly sweetened, raspberry sorbet.

GOURMET GELATO \$8.50

Sea Salt Caramel • Double Dark Chocolate

GR
Happy Holidays!