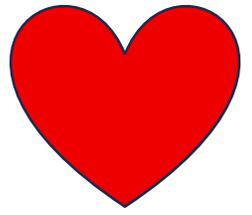


Valentine's Day 2026



Appetizers

SAUTEED MUSSELS \$18.95

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

ESCARGOT \$19.95

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, 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 three sauces:
Thai chili, ginger soy, and wasabi cream.

BAKED SHRIMP PARISIAN \$19.95

Oven baked in Parisian butter, served with toasted focaccia.

Soups and Salads

LOBSTER BISQUE \$14.95

A rich, creamy soup, velvety in texture

TOMATO BASIL SOUP \$9.95

A classic soup with a smooth, rich tomato flavor and fresh basil.

FRENCH ONION SOUP \$13.95

Caramelized in beef broth, finished with a crostini and provolone.

HOUSE SALAD \$10.95

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

CLASSIC CAESER SALAD \$11.95

Romaine lettuce, parmesan cheese, and herb croutons tossed in creamy Caesar dressing.
Add anchovies \$1.25

THE GRILLE'S WEDGE SALAD \$14.95

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



Entrée Selections



MAHI SCAMPI \$43.95

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.

FRESH ATLANTIC DILL SALMON \$42.95

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

PANKO ENCRUSTED STUFFED CHICKEN \$41.95

Panko encrusted with herb cream cheese, grilled asparagus, roasted peppers, and prosciutto. Finished with roasted garlic cream sauce and served with the Grille's mashed potatoes and Chef's vegetables.

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

Grilled 5 oz filet mignon topped with jumbo shrimp sauteed in our signature Parisian butter sauce. Accompanied by the Grille's mashed potatoes and Chef's vegetables.

CENTER CUT 8 OZ FILET MIGNON \$49.95

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

CENTER CUT NEW YORK STRIP \$50.95

Grilled 12 OZ NY Strip and served with your choice of garlic butter, bearnaise sauce, or a port wine demi-glace. Accompanied by The Grille's mashed potatoes, and Chef's vegetables.

OSCAR GROUPE \$51.95 or OSCAR MAHI \$47.95

Fresh grouper or mahi-mahi topped with jumbo lump crab meat, grilled asparagus and hollandaise sauce served with rice pilaf and Chef's vegetables.

CHICKEN MARSALA - \$37.95

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

THE GRILLE'S PRIME RIB - 8OZ \$41.95 - 12OZ \$48.95

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.

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

Planning a private party? We can accommodate parties of all sizes.

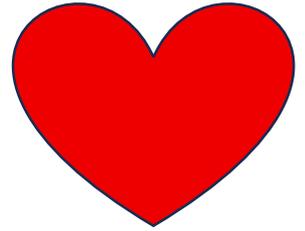
We are pleased to accept Visa, Master Card, American Express, and Discover.

A 2.75% surcharge is added to all non-cash payments

Sorry, we do not accept personal checks. For your convenience, 20% gratuity will be added to checks of 8 or more people.



Desserts



VANILLA BEAN CRÈME BRULEE \$11.95

A classic chilled custard topped with a crisp sugar glaze.

STRAWBERRY NEW YORK CHEESECAKE \$11.95

Vanilla cheesecake made with fresh strawberries, topped with strawberry sauce and whipped cream.

RASPBERRY KEY LIME PIE \$11.95

Our version of a Florida staple. Classic key lime pie topped with a bit of raspberry sauce and baked in a golden graham cracker crust.

BROWNIE DELIGHT \$11.95

A warm fudgy brownie with chocolate chips topped with hot fudge and a scoop of vanilla bean ice cream.

BANANA FOSTER BREAD PUDDING \$11.95

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

MOLTEN LAVA CAKE \$11.95

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

RASPBERRY SORBET - \$8.95

A dairy-free frozen dessert that is a delightful ending to any meal.

GOURMET GELATO \$8.95

Sea Salt Caramel or Dark Chocolate

Now Featuring Brunch All Weekend!

*Watch the dolphins
play and sailboats
float by*

10:30 to 3:00



*Enjoy your
favorite breakfast
item or anything
from our
All Day Menu*