

## *Dinner Entrée Selections*

### *The Grille's Filet and Shrimp \* \$47.95*

5 oz. Filet Mignon grilled to perfection, topped with Jumbo Shrimp, sautéed in our signature Parisian-Style Butter Sauce. Accompanied by The Grille's Mashed Potatoes, & Chef's Vegetables.

### *Center Cut 8oz Choice Filet Mignon \* \$48.95*

Grilled to perfection & served with your choice of Garlic Butter, Bearnaise Sauce, or a Port Wine Demi-Glace. Accompanied by The Grille's Mashed Potatoes, & Chef's Vegetables.

*5 oz Filet Option Available \$38.95*

### *The Grille's Prime Rib 8oz. \$37.95 \* 12oz. \$44.95*

(Aged for a minimum of 35 days)

Our Prime Rib is selected by identifying three primary characteristics- marbling, maturity, & muscle texture to ensure that the highest level of tenderness, juiciness, & flavor is attained.

Served with Mashed Potatoes, Chef's Vegetables, Au Jus, & creamy Horseradish sauce.

### *Osso Buco \$45.95*

Slow roasted that it falls off the bone with Rosemary demi-glace.

Accompanied by Herb Risotto & Chef's Vegetables.

### *Shrimp Scampi \$29.95*

Jumbo Shrimp Sautéed in a Garlic Butter-White Wine Sauce, Tomatoes, & Linguine Pasta.

### *Line Caught Red Grouper \$47.95*

Grilled or Blackened, served with Rice Pilaf, Chef's Vegetables, & finished with a Lemon Beurre Blanc.

### *Fresh Atlantic Dill Salmon \$37.95*

Fresh grilled Atlantic Salmon served with Rice Pilaf and Chef's Vegetables.

Finished with a Lemon Butter Dill Sauce.

### *Wild Caught Mahi-Mahi \$39.95*

Choice of grilled or blackened, topped with Lemon Beurre Blanc, served with Rice Pilaf & Chef's Vegetables.

### *Grilled Virginia Baked Ham \$28.95*

Glazed with a Pineapple Rum sauce. Served with The Grille's Mashed Potatoes & Chef's Vegetables.

### *Chicken Marsala \$27.95*

Medallions of chicken sautéed with shallots and mushrooms in a classic marsala wine sauce & served with mashed potatoes.

*Add to any entrée - Scampi Style \$8.95 \* Oscar Style \$11.95*

\*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, American Express, and Discover. Sorry, we do not accept personal checks.

\*A 2.50% surcharge is added to all non-cash payments\* For your convenience, 20% gratuity will be added to checks of 8 or more people.

## Desserts

*Our very own signature homemade desserts made with fresh ingredients*

### ***Brownie Delight \$10.95***

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

### ***Vanilla Bean Crème Brûlée \$10.95***

A classic chilled custard topped with a crisp sugar glaze

### ***Molten Lava Cake \$10.95***

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.

### ***Apple Cobbler \$10.95***

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

### ***New York Style Strawberry Cheesecake \$10.95***

The best cheesecake south of New York! Vanilla cheesecake topped with strawberry sauce and whipped cream

### ***Raspberry Key Lime Pie \$10.95***

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

### ***Bananas Foster Bread Pudding \$10.95***

Homemade vanilla bread pudding topped with caramel foster sauce, whipped cream and fresh bananas. Add a la mode vanilla bean ice cream - \$3.50

### ***Gourmet Gelatos \$8.95***

Your choice of Sea Salted Caramel or Double Dark Chocolate.



**WEDNESDAY MIXER**  
Happy Hour ALL day & night

Bar & high-tops only  
**Drink Specials:**

- \$10 Espresso Martini
- \$10 Buffalo Trace Old Fashioned
- 50% Off wine bottles that are offered by the glass

Live entertainment by  
**Daniel "SaxMan" Fuqua**  
from 5-9PM

***Join us every Wednesday Mixer with  
Live Music, Great Food & Drink Specials!***

# *Endless Brunch Buffet*

## *Chef's Carving Station*

Sliced to order, Espresso Rubbed Top Round Roast and Glazed Ham  
with sides of Au Jus, Pineapple Rum Sauce, and Creamy Horseradish Sauce

## *Quiche Lorraine*

*Light & Fluffy Scrambled Eggs (with loaded toppings for you to choose)*

## *Applewood Smoked Bacon*

## *Sausage Patties*

## *Biscuits & Homemade Sausage Gravy*

## *French Toast with Whipped Cream & Strawberries*

## *Seasoned Breakfast Potatoes with Bell Peppers & Onions*

## *Blackened Chicken Penne Pasta*

## *Pasta Primavera*

## *Mashed Potatoes*

## *Chef's Vegetables*

## *Pepperoni Flatbread*

## *Garden Salad*

## *Charcuterie Board*

## *Fresh Seasonal Fruit*

## *Assorted Muffins & Danishes*

## *Key Lime Pie, Cheesecake, Brownie*

## *Gourmet European Dessert Selections*

\*White, Wheat or Rye Toast upon request\*

**\$39.95**

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# Day A la Carte Menu

## Appetizers

### **Escargot Parisian \$18.95**

Tender Snails nestled under Petite Mushroom Caps with Garlic, Herbs & Sweet Butter.  
Served with Toasted Focaccia.

### **Shrimp Cocktail \$17.95**

Six chilled succulent Shrimp with fresh Lemon wedges, homemade Cocktail Sauce & Dijon Aioli.

### **\*Seared Ahi Tuna \$21.95**

Pan-Seared Rare in Black & White Sesame Seeds & served with Ginger Soy Aioli & Ginger Chili Soy.  
Garnished with a side of Pickled Ginger & Wasabi.

## Soups & Salads

**Lemon Chicken with Rice \$8.95 ~ Cream of Asparagus \$9.95 ~ French Onion \$13.95**

**Classic Caesar Salad \$11.95 ~ House Salad \$10.95**

## Entrees

### **\*The Grille's Prime Rib 8oz. \$37.95 \* 12oz. \$44.95**

(Aged for a minimum of 35 days)

Our Prime Rib is selected by identifying three primary characteristics- marbling, maturity, & muscle texture to ensure that the highest level of tenderness, juiciness, & flavor is attained.  
Served with Mashed Potatoes, Chef's Vegetables, Au Jus, & Creamy Horseradish Sauce.

### **Grilled Virginia Baked Ham \$28.95**

Glazed with Pineapple Rum Sauce. Served with The Grille's Mashed Potatoes & Chef's Vegetables.

### **Wild Caught Mahi-Mahi \$39.95**

Grilled or Blackened topped with a Lemon Beurre Blanc Sauce, served with Rice Pilaf & Chef's Vegetables.

### **Chicken Marsala \$27.95**

Medallions of Chicken sautéed with Shallots and Mushrooms in a classic Marsala Wine Sauce & served with The Grille's Mashed Potatoes.

### **\*Fresh Atlantic Dill Salmon \$37.95**

Fresh Atlantic Salmon, grilled and served with Rice Pilaf & Chef's Vegetables.  
Finished with a Lemon Butter Dill Sauce.

### **Shrimp Scampi \$29.95**

Shrimp sautéed in Garlic Butter, White Wine, Tomatoes, & Linguini Pasta

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## *Bar Menu*

### *Margherita Flatbread- \$15.95*

Fresh Tomato, Basil, Garlic, & Mozzarella Cheese. Served with Marinara.

### *Shrimp Cocktail- \$17.95*

Chilled Jumbo Shrimp served with Lemon Wedges, Cocktail Sauce, & Dijon Aioli.

### *Lemon Chicken with Rice \$8.95*

Roasted Chicken Soup in a Light Broth with Lemon & Wild Rice.

### *Cream of Asparagus \$9.95*

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

### *Tossed House Salad- Small \$10.95 – Large \$13.75*

Fresh cut Romaine & Iceberg Lettuce, Red Onions, Diced Tomatoes, Black Olives, Cucumbers, Croutons, & Cheddar Jack Cheese.  
Your Choice of Dressing & garnished with a Peppercino.

### *Caesar Salad- Small \$11.95 - Large \$15.50*

Romaine Lettuce, Parmesan Cheese, & Herb Croutons.  
Tossed in a Creamy Caesar Dressing. Add Anchovies- \$1.25

### *Cheeseburger \$15.95*

Topped with Cheddar Cheese & served with Lettuce, Tomato, & Onion.  
Add Mushrooms, Onions, or/and Bacon \$1.75/each

### *French Dip \$18.95*

Prime Rib sliced thin on a toasted Hoagie Roll. Served with Au Jus and Fries.  
Add Cheese \$1.50

### *Chicken Salad Sandwich \$16.95*

On a toasted Croissant served with Lettuce & Tomato. Served with Fries.

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## *Appetizers*

### ***Mussels Chardonnay \$18.95***

P.E.I. Mussels sauteed with White Wine, Garlic Butter, Tomatoes, & fresh Herbs. Served with Toasted Focaccia.

### ***Escargot Parisian \$18.95***

Tender Snails nestled under Petite Mushroom Caps with Garlic, Herbs, & Sweet Butter. Served with Toasted Focaccia.

### ***Shrimp Cocktail \$17.95***

Six chilled, succulent Shrimp with Fresh Lemon Wedges, house-made Cocktail Sauce & Dijon Aioli.

### ***\*Seared Ahi Tuna \$21.95***

Pan-Seared Rare in Black & White Sesame Seeds & served with Ginger Soy Aioli & Ginger Chili Soy. Garnished with a side of Pickled Ginger & Wasabi.

### ***Baked Shrimp Parisian \$19.95***

Jumbo Shrimp oven-baked in Parisian Butter, served with Toasted Focaccia.



## *Soups & Salads*

### ***Lemon Chicken with Rice \$8.95***

Roasted Chicken soup in a light Broth with Lemon & Wild Rice.

### ***Cream of Asparagus \$9.95***

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 & Provolone.

### ***Classic Caesar Salad \$11.95***

Romaine Lettuce, Parmesan Cheese, & Herb Croutons. Tossed in a Creamy, homemade Caesar Dressing.  
Add Anchovies- \$1.50

### ***House Salad \$10.95***

Hand-tossed Romaine & Iceberg Lettuce, Red Onions, Diced Tomatoes, Black Olives, Cucumbers, Croutons, & Cheddar Jack Cheese.  
Choice of Dressing & Garnished with a Pepperoncini.

### ***Wedge Salad \$14.95***

A crisp, fresh wedge of Iceberg Lettuce topped with Tomatoes, Applewood Smoked Bacon, Blue Cheese Crumbles, & Blue Cheese Dressing.

