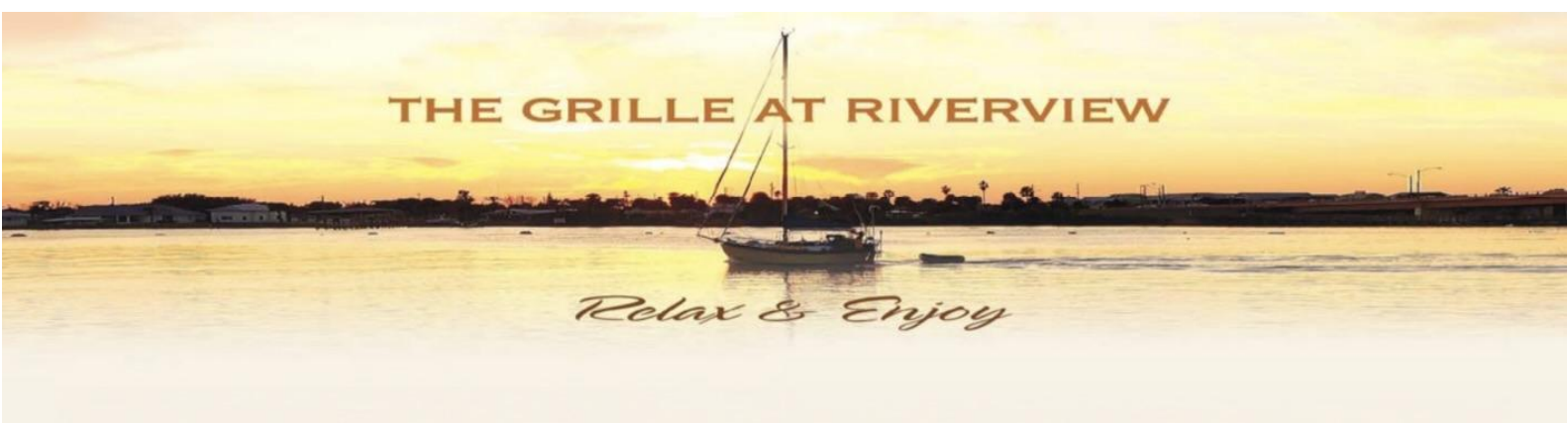




Saturday & Sunday Lunch

Starters and Shareables

Ahi Tuna* GFO – Pan seared rare with sesame seeds, chili-soy sauce & ginger aioli. *\$20.95*

Escargot GFO – Tender snails capped with button mushrooms & baked in our famous Parisian butter. *\$17.95*

Crispy Tempura Shrimp – Crispy jumbo shrimp topped with Thai chili aioli. *\$17.95*

The Grille's Sliders* – 3 burgers with cheddar cheese on Pretzel rolls, garnished with onion straws. *\$15.95*

Crab Cakes – Lump crabmeat mixed with panko breadcrumbs and drizzled with remoulade. *\$19.95*

Pepperoni Flatbread with Hot Honey Drizzle *\$15.95* * Margherita Flatbread *\$14.95*

Giant Bavarian Pretzel *\$19.95*

Soups and Salads

New England Clam Chowder *\$8.50* * French Onion *\$13.75* * Soup du Jour *\$7.50*

Tossed Salads (GFO) **House** Sm *\$9.50*/Lg *\$13.75* **Caesar** Sm *\$10.95*/Lg *\$14.95* **Add Anchovies** *\$1.75*
Add Grilled or Blackened ~ Chicken *\$4.95* ~ **5 Shrimp** *\$6.95* ~ **5 oz Salmon** *\$6.95* ~ **Mahi** *\$9.95*

Herb Crusted Salmon* (GFO) – Atlantic salmon topped with herb & panko breading over mixed greens, whipped honey goat cheese, strawberries, toasted almonds, cucumber, shaved radish, raspberry vinaigrette. *\$23.95*

Ahi Tuna Salad* (GFO) – Rare blackened ahi tuna, mixed greens, arugula, grilled pineapple, avocado, watermelon radish, pickled red onions, crispy wontons with chili soy dressing and sriracha aioli. *\$25.50*

Handhelds

Your choice of creamy coleslaw, Italian-style pasta salad, or straight cut fries

Cheeseburger – Our short rib & brisket blend burger with cheddar cheese, lettuce, tomato & onion. *\$15.95*
Add Applewood Smoked Bacon *\$2.25*

Turkey Avocado – Toasted croissant, stacked with turkey, bacon, lettuce, tomato, Swiss cheese, & avocado, drizzled with roasted pepper aioli. *\$16.95*

French Dip – Prime rib sliced thin on a toasted hoagie roll. Served with Au Jus. *\$17.95* * Add cheese *\$1.95*

Beef on Weck – Our version of the upstate New York “Beef on Weck.” Served on a salted kaiser bun with slow roasted prime rib, topped with creamy horseradish sauce or raw horseradish. *\$17.95*

Wild Mahi-Mahi – Char-grilled or blackened, lettuce, tomato & remoulade sauce. *\$19.95*

Grouper Tacos – Three flour tortilla tacos with blackened grouper, pineapple coleslaw, avocado crema fresh torn cilantro, and a side of salsa. *\$19.95*

Cajun Chicken Club – Toasted white bread, blackened chicken breast, homemade bacon jam, lettuce, tomato, red onion, and garlic aioli. *\$16.95*

Blackened Salmon BLT – Blackened Atlantic salmon, applewood smoked bacon, lettuce, tomato and remoulade sauce on toasted white bread. *\$18.95*

Grilled Chicken Caesar Wrap – Fresh grilled chicken, romaine lettuce, parmesan cheese and our homemade Caesar dressing, tossed together and wrapped in a flour tortilla - *\$16.95*

Other Lunch Favorites

Shrimp Scampi – Sautéed in a garlic butter and white wine sauce, tomatoes & linguini pasta. *\$26.95*

Chicken Alfredo – Grilled chicken over fettuccini pasta, tossed with sundried tomatoes and peas in a homemade creamy parmesan sauce. *\$25.95*

Fish & Chips – Yuengling beer battered cod served with French fries & tartar sauce. *\$19.95*

Filet Mignon – 5oz hand-cut tenderloin served with fries and topped with bearnaise sauce. *\$25.95*