



Lunch Menu

~ Appetizers ~

Calamari Parmesan

Tender deep-fried calamari rings dusted with fresh grated Parmesan cheese, served with marinara, orange coconut, and a sweet Thai chili dipping sauce.

Bruschetta Pomodoro

Diced tomatoes, garlic, fresh basil, grated Parmesan cheese and olive oil. Served on fresh crostinis with a balsamic glaze drizzle.

Sesame Seared Ahi Tuna

Pan-seared rare, with a Thai chili ginger soy sauce, black and white sesame seeds. Garnished with pickled ginger and wasabi.

“The Grille’s” Crab Cakes

A mixture of blue lump & claw crabmeat. With onions, peppers, and herbs. Panko breaded, then flash fried. Served with a zesty mango slaw and basil aioli.

Escargot Parisian

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

Fresh Mozzarella & Tomato

Sliced tomatoes, basil, and Mozzarella. Served with cracked black pepper and a balsamic glaze.

~ Home Made Soups & Delectable Salads ~

French Onion Soup

Caramelized onions in a burgundy beef broth, baked with provolone cheese and a herb crostini.

House Salad *Sm. Lg.*

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

“The Grille’s” Chicken Salad

Home-made chicken salad served over mixed field greens, accompanied by fresh tomatoes, sun-dried cranberries, and cracked pepper. Served with crostinis and your choice of dressing.

Walnut and Bleu Cheese Salad

Romaine lettuce, bleu cheese crumbles, walnuts, capers, and diced roasted red peppers. Served with a basil balsamic vinaigrette.

Caesar Salad *Sm. Lg.*

Romaine lettuce, Parmesan cheese, and herb croutons. Tossed in our homemade creamy Caesar dressing.

Clam Chowder

New England style clam chowder. A house specialty!

Ahi Tuna Salad

Pan-seared rare with black and white sesame seeds, served over our Asian blend salad mix tossed in a ginger chili soy sauce. Finished with ginger soy aioli and crispy wontons.

Herb Crusted Salmon Salad

Panko herb crusted Atlantic salmon, oven roasted and served over mixed greens with tomatoes, cucumbers and red onions. Served with a raspberry vinaigrette.

Strawberry and Baby Brie Salad

Mixed field greens with sliced strawberries, baby brie cheese, and sun-dried cranberries. Served with a raspberry vinaigrette.

Queen Anne’s Spinach Salad

Spinach, bacon bits, red onions, and egg. Served with a sweet mustard vinaigrette.

Spice up your salad with a delicious add on:

Grilled Chicken

Grilled Salmon

Sautéed Shrimp

Grilled Mahi-Mahi 5oz

A reminder that 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, Discover and American Express.
Sorry, we do not accept personal checks. For your convenience, 20% gratuity will be added to parties of 8 or more
Planning a private party? We can accommodate parties from 20-300. Book your party today!

~ Sandwiches ~

Served with your choice of steak cut, straight cut, or sweet potato waffle cut French fries, home-made potato salad, or coleslaw.

"The Grille's" Cheeseburger

Half-pound of our signature beef burger mix including Certified Angus chuck, filet mignon and prime rib.

Served with lettuce, tomato, onion, and a pickle spear.

Add Bleu cheese \$1.25

Add mushrooms, sautéed onions, or bacon \$1.00

The Ultimate BLT & A

Crisp applewood smoked bacon and lettuce accompanied by fresh slices of tomato, avocado, and mayo. Served on toasted white bread.

Baked Ham & Baby Brie

Shaved baked ham and baby brie, grilled and served on a toasted French baguette and a Dijon aioli.

"The Grille's" French Dip

Slow roasted in-house prime rib sliced thin on a toasted French baguette. Served with a side of Au Jus.

Add Swiss, Provolone, or Cheddar \$0.50

Turkey Avocado Sandwich

Oven roasted turkey breast thinly sliced served on a toasted croissant with applewood smoked bacon, lettuce, tomato, swiss cheese, avocado, and roasted red pepper aioli.

Beef on Weck

Our version of the upstate New York "Beef on Weck." Served on a salted pretzel bun with slow roasted in-house prime rib sliced thin and a creamy horseradish sauce.

Fresh Mahi-Mahi Sandwich

Fresh char-grilled Mahi-Mahi served with lettuce, tomato, and "The Grille's" Remoulade sauce.

Bacon Cheddar Pretzel Burger

Half-pound of our signature beef burger mix including Certified Angus chuck, filet mignon and prime rib.

Topped with applewood smoked bacon, beer cheese, and sliced tomato. Served on a toasted pretzel bun.

Cheesesteak Sandwich

Slow roasted in-house prime rib sliced thin with peppers, onions, and provolone cheese. Served on a toasted French baguette.

Chicken Salad on a Croissant

Homemade chicken salad on a toasted croissant served with lettuce, tomato, and mayo.

Salmon BLT

Grilled fresh Atlantic salmon, applewood smoked bacon, lettuce, tomato, and a Dijon aioli. Served on marbled rye bread.

Grilled Ham and Cheese

Our version of a classic. A grilled cheese sandwich with baked ham, applewood smoked bacon, sharp cheddar cheese, swiss cheese and a Dijon aioli served on Texas toast.

Open Faced Club

Oven roasted turkey and baked ham, crisp applewood smoked bacon, Swiss cheese, and tomato served on Texas toast. Topped with a fresh basil and chipotle aioli.

Chicken Caesar Wrap

Marinated grilled chicken tossed with crisp romaine lettuce, Parmesan cheese, and homemade creamy Caesar dressing in a warm flour tortilla.

~ House Specialties ~

Chicken Française

Thinly sliced chicken breast lightly breaded in flour, egg, and Parmesan, pan fried with a white wine lemon butter sauce. Served with rice pilaf and Chef's vegetables.

Blackened Chicken Penne

Char-grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta and crostinis.

Shrimp Scampi

Tender plump gulf white shrimp sautéed in butter, garlic, white wine, and tomatoes. Served over Angel hair pasta with crostinis.

New England Fish & Chips

Beer battered cod served with French fries, tartar sauce, and malt vinegar.

"The Grille's" Fish Tacos

Blackened Grouper and Mahi-Mahi topped with shredded lettuce, Pico de Gallo, and cilantro lime sour cream. Served with a side of rice pilaf and salsa.

Substitute Steak \$12.50

Ham and Penne Pasta

Thin slices of ham with green peas and roasted red peppers in a dill cream sauce with penne pasta and crostinis.

Char-grilled Fresh Mahi-Mahi

Served with rice pilaf and Chef's vegetables. Your choice of **Tomato Pomodoro** or **blackened with a chipotle lime sauce**.

Fresh Atlantic Salmon

Grilled and served with rice pilaf and Chef's vegetables. Finished with a lemon beurre blanc.