

Appetizers

Escargot Parisian

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

“The Grille’s” Crab Cakes

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

Sautéed Mussels

With Andouille sausage, white wine, garlic butter, and tomatoes. Served with focaccia toast points.

Calamari Parmesan

Tender deep-fried calamari rings dusted with fresh grated parmesan cheese. Served with marinara, coconut pineapple, and sweet Thai chili dipping sauces.

Shrimp Cocktail

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

Bacon Wrapped Scallops

Fresh sea scallops, wrapped in applewood smoked bacon, oven baked and finished with a lemon butter sauce.

Sesame Seared Ahi Tuna

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

Shrimp and Sesame Tuna

A combination of our Shrimp Cocktail and sesame seared Ahi Tuna.

Shrimp and Scallop Avocado

Lightly blackened jumbo shrimp and fresh sea scallops, served with fresh avocado dip. Finished with chipotle aioli and fried tortilla strips.

Shrimp Tempura

Five jumbo shrimp tempuras battered and delicately fried, served with a trio of dipping sauces; ginger soy, sweet Thai chili, and wasabi cream.

Shrimp Parisian

Five delectable jumbo shrimp sautéed with our signature Parisian butter sauce. Served with focaccia crostinis.

Appetizer Platter for Four

Including Ahi Tuna, Calamari, Crab Cakes, Shrimp Cocktail, and Bruschetta.

Soups & Salad

New England Clam Chowder

New England style chowder. A house specialty!

French Onion Soup

Caramelized onions in a burgundy beef broth. Baked with provolone cheese and a crostini.

Caesar Salad Sm. Lg.

Romaine lettuce, Parmesan cheese, and herb croutons.
Tossed in a creamy Caesar dressing.
Add anchovies \$.75

Fresh Mozzarella & Tomato

Sliced tomatoes, basil, and mozzarella. Served with cracked black pepper and a basil balsamic vinaigrette.

Queen Anne’s Spinach Salad Sm. Lg.

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

Strawberry and Baby Brie

Entrée sized mixed-greens with sliced strawberries, baby Brie, and sundried cranberries.
Dressed in a raspberry vinaigrette.

Walnut & Blue Cheese Salad Sm. Lg.

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

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. Tossed with your choice of dressing, garnished with pepperoncini.

Steakhouse Wedge Salad

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

**Spice up your salad with a delicious add on:
Grilled Chicken, Grilled Salmon, Sautéed Shrimp**

We are pleased to accept Visa, Master Card and American Express.
Sorry, we do not accept personal checks. For your convenience, 20% gratuity will be added to checks of 8 or more.

Entrees

Chicken Francese

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

Blackened Chicken Penne

Char grilled chicken, fresh tomatoes, and spinach, tossed in a blackened Parmesan cream sauce with penne pasta.
Served with toasted herb focaccia.

Goat Cheese Stuffed Chicken

Panko encrusted chicken breast filled with goat cheese, spinach, and sundried tomatoes.
Served with potatoes au gratin, asparagus, and roasted cherry tomatoes. Finished with a pesto cream sauce.

The Grille's Crab Cakes

Our "Signature" crab cakes. Served with zesty mango slaw, rice pilaf, and Chef's vegetables. Finished with a basil aioli.

Blackened Mahi-Mahi

Blackened fresh Mahi-Mahi pan seared, served with a chipotle lime vinaigrette. Accompanied by rice pilaf and Chef's vegetables.

Caribbean Mahi-Mahi

Fresh Mahi-Mahi, grilled and topped with a mango salsa over a bed of pineapple mango risotto.
Finished with a citrus beurre blanc and grilled asparagus.

Linguine and Clams

Fresh water and ocean clams, sautéed in your choice of white wine garlic herb sauce or marinara sauce. Served over a bed of linguini pasta and garlic bread.

Blackened Salmon Scampi

Fresh Norwegian Salmon blackened and topped with sautéed baby shrimp with garlic, tomatoes, white wine, fresh herbs, and our homemade scampi butter. Served with rice pilaf and grilled asparagus.

Seafood Medley

A combination of sautéed sea scallops, jumbo shrimp, Prince Edward Island mussels, and littleneck clams with kalamata olives, garlic, onion, sundried tomatoes, and butter. Served over linguine pasta.

Mediterranean Shrimp Scampi

Sautéed jumbo shrimp in a zesty Mediterranean style sauce with kalamata olives, garlic, onion, sundried tomatoes, and butter.
Served over angel hair pasta with toasted herb focaccia.

Lemon Pepper Atlantic Salmon

Char grilled, served with a lemon pepper butter sauce. Served with rice pilaf and Chef's vegetables.

Macadamia Crusted Fresh Grouper • Market Price • Mahi-Mahi

One of The Grille's specialties! Dressed in a sweet macadamia sauce. Served with rice pilaf and Chef's vegetables.

Oscar Style Fresh Grouper • Market Price • Mahi-Mahi

Your choice of fresh fish topped with blue jumbo lump crab meat, asparagus and Hollandaise sauce.
Served over rice pilaf with Chef's vegetables.

"The Grille's" Prime Rib

(Aged for minimum 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 & flavor is attained.

Served with potatoes Au Gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

8 oz. • 12 oz. • 16 oz.

*A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illness.

From the Grille

“The Grille’s” New York Strip

In house wet aged, 12 oz. hand center cut, grilled to perfection and served with your choice of sauce béarnaise or demi-glace. Served with red bliss potatoes and Chef’s vegetables.

Bacon Gorgonzola Cream Sauce • Oscar Style

Center Cut 8 oz. Filet Mignon • 5 oz. Filet Mignon

Grilled to temp and served with demi-glace or béarnaise sauce, “The Grille’s” mashed potatoes, and Chef’s vegetables.

Bacon Gorgonzola Cream Sauce • Oscar Style

Filet & Shrimp

A 5oz filet mignon grilled to perfection, and accompanied with jumbo shrimp sautéed in our signature scampi butter sauce. Served with homemade mashed potatoes and Chef’s vegetables.

Bourbon Glazed Pork Loin

Tender center cut pork loin with a sweet and spicy rub, grilled and served over homemade mashed potatoes, with Chef’s vegetables and an apple-cranberry compote. Finished with a bourbon glaze and fried onion strings.

Enhance your entrée with one of our Chef’s recommended additions

Five Shrimp Scampi • Oscar Style (Jumbo Lump Crab) • 8 oz. Cold Water Maine Lobster Tail

Enhance your entrée with one of our Chef’s recommended sides

The Grille’s Mashed Potatoes • Garlic Spinach • Rice Pilaf • French Fries • Sautéed Button Mushrooms • Asparagus with Hollandaise • Potatoes Au Gratin • Baked Potato with Butter • Loaded Baked Potato • Red Bliss Potatoes • Cream Corn • Broccoli and Butter • Chef’s Vegetables

Desserts

Vanilla Bean Crème Brulee

A classic chilled custard, topped with a crisp sugar glaze.
Add Seasonal Berries \$1.95

Bundt Cake

Vanilla Bundt Cake topped and smothered with a warm Heath Bar caramel sauce, and served with a scoop of vanilla bean ice cream.

Brownie Delight

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

Mango Key Lime Pie

Our version of a Florida staple. Classic Key Lime Pie topped with a mango gelée in a golden short bread crust.

Chocolate Pots De Crème

A velvety, decadent chocolate custard. Served chilled.

New York Style Cheesecake

The best cheesecake south of New York!
Ask your server about today’s special creation.

Flourless Chocolate Cake

Decadently rich, silky flourless cake smothered with heavenly hot fudge, and vanilla bean ice cream.

Coconut Tres Leches

A white cake soaked in a mix of coconut milk, sweet condensed milk & whole milk.
Topped with toasted coconut.

Blood Orange Sorbet

Savory lightly sweetened blood orange sorbet.

Gourmet Gelatos

Sea Salt Caramel • Cookies and Cream

Dessert Platter for 4 to 6

A tasting of our favorite desserts including Vanilla Bean Crème Brulee, Flourless Chocolate Cake, Coconut Tres Leches, Mango Key Lime Pie, Cheesecake, Brownie Delight, Vanilla Bean Ice Cream, & Blood Orange Sorbet.