



~Sunset Menu~

Serving 4:30-5:45 Monday -Friday

Entrées are served with a choice of House Salad or Chef's Soup Du Jour and fresh baked bread. Enjoy a complimentary soda, tea, coffee, house chardonnay, white zinfandel, merlot, cabernet, domestic beer, or a single pour well cocktail.

All orders MUST be in by 6:00 in order to receive Sunset Menu

Baked Atlantic Cod

Pan Baked, wine infused Atlantic Cod seasoned with scampi butter, panko crusted, and served over rice pilaf with Chef's vegetables.

Blackened Chicken Penne Pasta

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

Chicken Parmesan

Chicken breast floured and breaded, lightly fried and topped with old world marinara sauce and melted mozzarella cheese. Served with linguine marinara and Chef's vegetable.

Chopped Sirloin Steak

Char-grilled Angus beef with a mushroom demi-glace, topped with fried onion ribbons. Served with "The Grille's" mashed potatoes and Chef's vegetables.

Shrimp Scampi

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

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.

Bourbon Glazed Pork Loin

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

Blackened Mahi-Mahi

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

Hot Roast Beef

Tender slices of our aged slow roasted prime rib piled high over Texas toast. Served with steak fries and topped with gravy. Garnished with fried onion ribbons.

Lemon Pepper Atlantic Salmon

Char grilled Atlantic Salmon, served with a lemon pepper butter sauce. Served with rice pilaf and 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. Our 8oz. prime rib is served with potatoes Au Gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

This menu is not valid with any other restaurant promotions or on Holidays

***We are pleased to accept Visa, MasterCard, American Express. *** Sorry, we do not accept personal checks.

For your convenience, 20% gratuity will be added to parties of 8 or more. *A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food born illness*