

# grille

THE GRILLE ROOM

APR. 16 - APR. 28

GF Gluten Free  Vegetarian

## JUST A TASTE

**French Onion** \$9  
brioche crouton, melted Swiss

**House Wings**  \$14  
tossed in choice of lemon pepper, honey old bay, garlic parmesan, teriyaki, buffalo, BBQ. served with celery and carrot sticks. choice of ranch or bleu cheese

**Fried Shrimp Platter** \$15  
crispy fried shrimp, bang bang sauce, duck sauce

**Ahi Tuna Stack** \$16  
ahi tuna, mango, cucumber & guacamole, crispy wonton chips

## MAINS

**Burrata Ravioli**  \$21  
burrata ravioli, crispy basil, rustic tomato cream sauce, balsamic drizzle

**Garlic Butter Rainbow Trout**  \$24  
pan seared rainbow trout, fresh dill & roasted garlic butter, roasted green beans, lemon orzo, lemon beurre blanc

**Parmesan Garlic Chicken**  \$24  
pan seared chicken breast, lemon roasted potatoes, garlic green beans, garlic parmesan butter sauce

**Pan Seared Pork Chop**  \$24  
sous vide pork chop, caramelized apples, braised red cabbage, mashed sweet potatoes, apple jus

**Pecan Crusted Salmon** \$25  
pecan crusted salmon filet, asparagus spears, mashed sweet potatoes, bourbon maple glaze

**BBQ Roasted Chicken** \$24  
slow roasted half chicken, green beans, mashed potatoes, corn bread, house-made BBQ sauce

## GREENS AND THINGS

**Beet Salad**  \$24  
grilled jumbo shrimp, multi colored beets, goat cheese, roasted pistachio, arugula, horseradish vinaigrette

**Chop Salad**  \$16  
roasted red peppers, crumbled gorgonzola cheese, chickpeas, broccoli florets, halved grape tomatoes, roasted corn, avocado, romaine lettuce, red leaf lettuce, red wine vinaigrette

**Apple Quinoa Salad**  \$22  
grilled chicken, green apples, toasted pecans, cucumbers, golden raisins, feta, mixed greens, citrus vinaigrette

**ADD A HOUSE OR CAESAR SALAD** \$4  
to any crust, handheld & main

## HANDHELDS

*Ask your server about our gluten-free options*

**Cowboy Burger** \$18  
8oz house blend patty, crispy onion rings, sautéed a-1 mushrooms, bacon strips, cheddar cheese, grain mustard aioli

**Tequila-Lime BBQ Shrimp Tacos** \$23  
charred shrimp, fresh pineapple salsa, avocado lime crème, flour tortillas

**Open Faced Steak Sandwich** \$22  
sliced filet mignon, provolone, sautéed onions, mushrooms & peppers, baguette, arugula, parmesan dressing

## CRUSTS

**The Margherita**  \$15  
rustic tomato sauce, hand pulled mozzarella, oven roasted tomatoes, basil

**Roasted Vegetable Pizza**  \$15  
mushrooms, squash, zucchini, red onions, asparagus ribbons, rustic tomato sauce, hand pulled mozzarella, pesto drizzle

**Create Your Own** \$15  
rustic tomato sauce, five cheese mozzarella blend  
*choose up to three (3) toppings*  
sausage, pepperoni, ham, mushrooms, onions, peppers, black olives, spinach  
each additional topping .50



Scan for wine list, cocktails  
and specialty coffees

DESSERT BUFFET  
included with any handheld, crust or main