

# The Grille

## DINNER MENU

### APPETIZERS

- COLOSSAL SHRIMP COCKTAIL**  ..... \$9.95  
Jumbo steamed shrimp served with a delicious cocktail sauce.
- JUMBO LUMP CRAB CAKE** ..... \$9.95  
Two crab meat patties dressed with house-made spicy mayo.
- TNT SHRIMP** ..... \$9.95  
Spicy shrimp tempura battered and tossed in our housemade buffalo sauce.

- CHICKEN TENDERS** ..... \$9.95  
Five hand breaded chicken tenders served with your choice of dipping sauce.
- QUESADILLAS** ..... FULL \$9.95 | HALF \$6.45  
Grilled chicken, diced prime rib, bacon, pepper-jack cheese, caramelized onions and roasted bell peppers. Served with sour cream and salsa.
- WINGS**  ..... \$6.95  
Six chicken wings tossed in your choice of house-made sauces. Mild, medium, hot or dry blackened.

### SOUP & SALADS

- ENDLESS SOUP, SALAD & BREAD** ..... \$9.45  
Soup of the day with a fresh garden salad and dinner rolls. Make it a Caesar salad for an additional \$1.
- FRENCH ONION SOUP**  ..... \$4.95  
A classic recipe with beef consommé, slow cooked caramelized onions, sourdough bread and Swiss cheese.
- SEARED AHI TUNA BOWL**  ..... \$12.95  
Yellowfin tuna cooked to your desire over romaine lettuce dressed with sesame vinaigrette, cherry tomatoes, cucumbers and red onions in a seaweed bowl.
- CHOPPED SALAD**   ..... \$9.95  
Crispy romaine, sliced avocado, apples, blue cheese and red onion.
- Add Chicken ..... \$3.00  
Add Shrimp ..... \$4.00  
Add Scallops ..... \$5.00  
Add Salmon ..... \$6.00  
Add Steak ..... \$7.00

- BLACKENED SALMON SALAD** ..... \$14.95  
Blackened salmon, toasted almonds, mandarin oranges, tomatoes and topped with crispy onions over a bed of spinach with a sesame dressing.
- CAESAR**  ..... \$11.95  
Crispy romaine tossed in creamy Caesar dressing, house-made croutons and parmesan cheese.
- Add Chicken ..... \$3.00  
Add Shrimp ..... \$4.00  
Add Scallops ..... \$5.00  
Add Salmon ..... \$6.00  
Add Steak ..... \$7.00
- WEDGE SALAD** ..... \$9.95  
Wedge of iceberg lettuce, bleu cheese dressing, chopped bacon, diced tomatoes and bleu cheese crumbles topped with crispy onions.
- Add Chicken ..... \$3.00  
Add Shrimp ..... \$4.00  
Add Scallops ..... \$5.00  
Add Salmon ..... \$6.00  
Add Steak ..... \$7.00



Gluten Free



Vegetarian

Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness.

## ENTRÉES

All entrées include fresh baked dinner rolls with butter.

### VEGETABLE LASAGNA ..... \$12.95

House-made with creamy Alfredo, mushrooms, tomatoes, zucchini, yellow squash, onion and fresh basil. Served with your choice of side.

### PARMESAN ..... \$13.95

Your choice of chicken or eggplant (V). Served over linguini. Served with your choice of side.

### TOMATO GLAZED SHORT RIB ..... \$15.95

Ribbed beef slow cooked to tender perfection, served with carrots and a tomato glaze. Served with two sides.

### REUBEN ..... \$12.95

Sliced corned beef, sauerkraut, Swiss and thousand island dressing on grilled marble rye. Served with one side.

### THE STONE CREEK BURGER..... \$11.95

8oz hand-crafted burger patty with your choice of cheese, lettuce, tomato, onion and pickles. Served with one side.

### CHICKEN ROULADE ..... \$14.65

Roulade of chicken stuffed with three cheese cream cheese, mozzarella and parmesan wrapped with prosciutto served with a lemon butter sauce. Served with two sides.

### FRENCH DIP ..... \$12.95

Slow roasted prime rib topped with caramelized onions and mushrooms with melted provolone. Served with au jus and one side.

## DEL MAR

Served with two sides. Seasoned to order.

### RED SNAPPER ..... \$15.95

Pan seared filet of snapper topped with a creamy beurre blanc sauce.

### COD DIJON ..... \$15.95

Wild caught cod baked with a Dijon a'oili and toasted panko.

### SEARED TUNA ..... \$15.95

Seared to order with a sesame soy reduction.

### SCALLOPS ..... \$16.95

5 pan seared sea scallops topped with a creamy mushroom wine sauce over a bed of spinach.

## CHEF CUTTING BOARD

Seasoned to order.

### ROASTED HALF CHICKEN ..... \$14.95

Chicken marinated in a Puerto Rican style mojo, made with a generous amounts of garlic, fresh cilantro, bell peppers and orange and lime juices. Served with two sides.

### RIB EYE ..... \$17.95

10oz of hand cut, juicy, tender Texan ribeye cooked on open fire grill. Served with your choice of two sides.

### BEEF TENDERLOIN ..... \$18.95

6oz tender, juicy Midwestern hand cut filet. Served with your choice of two sides.

### SIRLOIN ..... \$16.95

10 oz hand cut U.S.D.A. prime beef, specially tender and marbled for great flavor. Served with your choice of two sides.

### HAND CUT WILD SALMON ..... \$15.95

10 oz hand cut, grilled salmon with a shallot and chive wine reduction. Served with your choice of two sides.

## SIDES

ALL SIDES GLUTEN FREE & VEGETARIAN

GARLIC MASHED POTATOES \$3 | BAKED POTATO \$3 | SWEET POTATO \$3 | GARLIC GREEN BEANS \$3

STEAMED BROCCOLI \$3 | BABY CARROTS 3 | ASPARAGUS \$3 | SOUP DU JOUR \$3

HOUSE SALAD \$3 | CAESAR SALAD \$4 | PARMESAN RISOTTO \$4

- PLEASE ASK YOUR SERVER FOR DAILY DESSERT SPECIALS -

BREAKFAST 7 AM - 11 AM | LUNCH 11 AM - 4 PM | DINNER 4 PM - 8 PM

FOR TO GO ORDERS CALL: (352) 291-2140