

*Stamford Restaurant Weeks*  
*\$20.14 Lunch*

***Choice Of***

*Clam Chowder*

*Field Greens with Champagne Vinaigrette*

***Entrée Choice***

*Dry-Aged Sirloin with Roasted Pepper, Fresh Mozzarella  
and Arugula Salad*

*The Grille's Signature Cheeseburger with Parmesan Truffle Fries  
Seared Citrus Glazed Salmon with French Green Beans*

***Dessert Choice***

*Flourless Chocolate Espresso Cake  
Handcrafted Ice Cream or Fruit Sorbet*



*Stamford Restaurant Weeks*  
*\$30.14 Dinner*

***Choice Of***

*Caesar Salad*

*Clam Chowder*

*Field Greens, Seasonal Vegetables with Champagne Vinaigrette*

***Entrée Choice***

*Filet Mignon 8oz*

*Breast of Chicken Confit*

*Parmesan and Herb Marinated Tournedos*

*Bone-In Dry Aged Sirloin Steak 14oz*

*Seared Citrus Glazed Salmon*

***Chef's Suggestions (Add \$10)***

*Filet Mignon and Grilled Jumbo Shrimp with Herb Butter 8 oz*

*Bone-In Kona-Crusted Dry Aged Sirloin with Shallot Butter 18oz*

***Accompaniments***

*Sam's Mashed Potatoes*

*Fresh Green Beans with Shallots and Heirloom Tomatoes*

***Dessert Choice***

*Flourless Chocolate Espresso Cake*

*Cheesecake with Seasonal Berries*