

*Welcome to Restaurant Weeks
Lunch - \$20.15*

*To Start – Choice Of
Clam Chowder*

The Wedge Salad with Bleu Cheese and Applewood Smoked Bacon

Entrée Choice

*The Grille's Signature Cheeseburger with Parmesan Truffle Fries
Dry-Aged Sirloin with Roasted Pepper, Fresh Mozzarella and
Arugula Salad*

*Seared Citrus Glazed Salmon with French Green Beans
Caesar Salad with All Natural Chicken Breast*

Dessert Choice

*Classic Crème Brulee
Flourless Chocolate Espresso Cake*

Welcome to Restaurant Weeks
\$35.15 Dinner

Choice Of

Caesar Salad

Clam Chowder

The Wedge Salad with Bleu Cheese and Applewood Smoked Bacon

Entrée Choice

Filet Mignon 8oz

All Natural Herb Grilled Chicken

Porcini Rubbed Sliced Tenderloin

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

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

Classic Crème Brulee