

g Grill

STARTERS

Culiacan Shrimp \$16

Shrimp marinated and covered with bacon and pepper jack cheese and chipotle cream sauce

Crispy Calamari \$14

Tossed with pepper and sea salt, served with a spicy red tomato coulis

Jumbo Shrimp Cocktail \$16

Six jumbo shrimp served with fresh grated horseradish cocktail sauce

Crab Cakes \$16

Lump crab with chipotle lemon sauce

SALADS

Wedge Bibb Maytag \$10

Cherry tomatoes and bacon vinaigrette

Spinach Salad \$11

Bacon, red onion, boiled eggs, gorgonzola crumbles, honey garlic dressing

Classic Caesar Salad \$13

Bacon and shaved parmesan

Caprice Salad \$15

Fresh mozzarella, yellow and red tomatoes, pesto balsamic glaze

SOUPS

Four Onion Soup \$8

Gruyere and parmesan

Soup Du Jour \$12

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STEAKS

All steaks are USDA choice, the finest available.
We broil our steaks at 1800 degrees and complement with steak butter

Filet 8oz.	\$32
New York Strip 12oz.	\$28
Filet 12oz.	\$38
Bone-In Rib Eye 26oz.	\$36
T-Bone 26oz.	\$40

Chef's Signature Steak
10oz. Bone-in Filet
\$45

All steaks are served with your choice of one of our signature sauces:

Béarnaise
Horseradish
Garlic Butter
Peppercorn Demi Glaze

Complement any meal with:

Sauté Jumbo Shrimp	\$15
Broiled Lobster Tail	Market Price

MEATS & POULTRY

Balsamic Glazed Chicken Breast \$18

Reduced balsamic vinegar, infused with blood oranges, poured over 12oz. chicken breast

USDA Choice Prime Rib

Slow roasted to perfection

8oz. \$24

12oz. \$26

Rack of Lamb "New Zealand" (2 double cut) \$42

Crusted with herbs and served with mint jus

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PASTA SPECIALTIES

Shrimp Penne Pesto \$26

Sautéed shrimp tossed with fresh housemade pesto cream sauce, served with al dente penne pasta

SEAFOOD

Full House (served hot) \$80

Six shrimp, one lobster tail, one-half pound Alaskan king crab legs

Plank-Grilled Atlantic Salmon \$28

Brushed with sweet citrus-herb butter

Miso Citrus Marinated Sea Bass \$36

Sea bass marinated in a sweet miso and citrus juice, and broiled to perfection

Broiled "Cold Water" Lobster Tail \$Market Price

Eight to ten ounce tail served with drawn butter and lemon

SIDES

Asparagus with balsamic reduction and parmesan cheese

Bourbon Creamed Corn

Seasonal Fresh Vegetable

Loaded Baked Potato with Bacon, Sour Cream and Chives

Garlic Mashed Potatoes

Jasmine Rice

\$7

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DESSERTS

Crème Brulee \$8

Traditionally made with Madagascar vanilla bean and fresh crème

Cheesecake \$8

With graham cracker crust

Ice Cream \$8

Vanilla

Six Layer Chocolate Cake \$12

Layers upon decadent layers of dark chocolate cake