

RAW BAR

MAINE LOBSTER COCKTAIL	MKT. PRICE	
MARYLAND JUMBO LUMP CRABMEAT W/ TWO SAUCES		\$18
OYSTERS ON THE HALF SHELL	\$18	
SCOTCH BONNET GINGER MIGNONETTE, BLOODY MARY SAUCE & MANGO-CUCUMBER SALSA		
JUMBO SHRIMP COCKTAIL	MKT. PRICE	
TRADITIONAL HORSERADISH COCKTAIL SAUCE		

GRILLE 66 SHELLFISH PLATTER

A HALF DOZEN OYSTERS ON THE HALF SHELL,
FOUR JUMBO SHRIMP & A MAINE LOBSTER COCKTAIL MKT. PRICE

APPETIZERS

CLASSIC GRILLE 66 OYSTERS ROCKEFELLER	\$18
MARYLAND CRABCAKE	\$18
SWEET CORN & JALAPENO RELISH, REMOULADE SAUCE	
CRISPY SHRIMP & CALAMARI	\$16
SWEET AND SPICY CHILE SAUCE	
PAN SEARED SEA SCALLOPS	\$16
TRUFFLED CREAMED CORN, MAINE LOBSTER MEAT & CRISPY SHALLOTS	
BUFFALO MOZZARELLA & BEEFSTEAK TOMATOES	\$14
ROASTED PEPPERS, BASIL OIL, BALSAMIC SYRUP	
ADD PROSCIUTTO DI PARMA	\$5
CHARCUTERIE PLATTER	\$16
IMPORTED CHEESE, SAUSAGES, PROSCIUTTO & MARINATED VEGETABLES	
FILET MIGNON CARPACCIO	\$16
ARUGULA, RED ONION, REGGIANO PARMESAN AND GARLIC AIOLI	
YELLOWFIN TUNA TARTARE	\$18
ASIAN VINAIGRETTE, WASABI CRÈME FRAICHE, AND CASSAVA CRACKERS	

SALADS

MIXED GREENS, CHERRY TOMATO, PINE NUTS, FETA CHEESE, OLIVES & WHITE BALSAMIC VINAIGRETTE	\$10
CAESAR SALAD, ROMAINE, SHAVED REGGIANO PARMESAN, AND CRUSTY GARLIC CROUTON	\$10
BEEFSTEAK TOMATO, SWEET ONION & CRUMBLLED GORGONZOLA WITH RED WINE VINAIGRETTE	\$12
ROASTED BEETS & GOAT CHEESE, ARUGULA, HONEY WALNUTS AND AGED SHERRY VINAIGRETTE	\$14

• SIGNATURE SALAD •

CHOPPED ICEBERG W/ CHERRY TOMATOES, CUCUMBERS,
APPLEWOOD SMOKED BACON, SPICED PECANS,
GORGONZOLA AND RED WINE VINAIGRETTE \$12

CONSUMER INFORMATION

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT FULLY COOKED OYSTERS. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PRIME STEAKS & CHOPS

GRILLE 66 SPECIALIZES IN THE FINEST 28 DAY PRIME & AGED MID-WESTERN BEEF, WE CHAR-BROIL AT 1800 DEGREES TO LOCK IN THE CORN-FED FLAVOR.

BONE IN RIB EYE	22 oz.	\$49
BARREL CUT FILET MIGNON	8 oz	\$39
BARREL CUT FILET MIGNON	12 oz	\$49
NEW YORK STRIP	14 oz	\$49
PORTERHOUSE	24 oz.	\$49
DOUBLE~CUT LAMB CHOPS	HERB CRUSTED	\$42

TOPPINGS

BLUE CHEESE CRUSTED \$6 PEPPERCORN CRUSTED \$5
OSCAR JUMBO LUMP CRAB, BÉARNAISE & GRILLED ASPARAGUS \$15

SAUCES

BÉARNAISE • PEPPERCORN • HOLLANDAISE • HORSERADISH CREAM
ROASTED GARLIC & ROSEMARY \$3 EACH

BUTTERS

TRUFFLE • GORGONZOLA • ROSEMARY • GARLIC & HERB • CHIPOTLE CHILE \$3 EACH
FOIE GRAS TRUFFLE BUTTER \$4

CLASSIC SURF & TURF

SOUTH AFRICAN LOBSTER TAIL AND BARREL CUT FILET MIGNON
MKT. PRICE

TWIN SOUTH AFRICAN LOBSTER TAILS

MKT. PRICE

WHOLE MAINE LOBSTER

BAKED & STUFFED WITH ROCK SHRIMP, SEA SCALLOPS,
JUMBO LUMP CRAB MEAT & LEMON-GARLIC BUTTER
MKT. PRICE BY SIZE

VEGETABLES

SAUTÉED BROCCOLINI, GARLIC OIL, CHILI, LEMON & PARMESAN CRUMBS	\$12
CRISPY BRUSSEL SPROUTS, MUSHROOMS, SHALLOTS & SOY GINGER	\$12
CAULIFLOWER GRATIN, MANCHEGO CHEESE & MARCONA ALMONDS	\$10**
SAUTÉED FOREST MUSHROOMS	\$12
JUMBO ASPARAGUS & HOLLANDAISE	\$12
CREAMED SPINACH	\$10
CARAMELIZED VIDALIA ONION	\$8
SAUTÉED SPINACH, GARLIC & OLIVE OIL	\$10

POTATOES & STUFF

POTATOES 'AL FORNO'	\$12
CRISPY TRUFFLE PARMESAN FRIES	\$12
FOUR CHEESE TRUFFLE "MAC"	\$12 **
SWEET PEPPER~BASMATI RICE	\$8
SEA SALT CRUSTED BAKED POTATO	\$10
LYONNAISE POTATOES	\$12
POTATOES AU GRATIN	\$12 **
ROASTED GARLIC MASH	\$10
SWEET POTATO FRIES	\$10
MEZZI RIGATONI BOLOGNESE & HERBED RICOTTA	\$16

** UNAVAILABLE AS HALF ORDERS

CHEF 'S SPECIALTIES

YELLOWTAIL SNAPPER CREOLE	\$39
ROCK SHRIMP, ARTICHOKE HEARTS, OVEN-DRIED TOMATOES & POBLANO SOFRITO	
GRILLED SHRIMP & SEA SCALLOP BROCHETTE	\$38
SWEET PEPPER BASMATI RICE, TOASTED PINE NUTS & CURRY GINGER BUTTER	
MACADAMIA NUT CRUSTED CHILEAN SEABASS	\$42
SAUTÉED SPINACH WITH SLIVERED SHALLOTS, AND CITRUS-MANGO SAUCE	
LOCH DUARTE SALMON	\$32
GRILLED VEGETABLE PEARL COUSCOUS, AND CHIPOTLE CHILE BUTTER	
FISH & CHIPS, PANKO BREADED	\$38
HOMEMADE COLESLAW, PARMESAN FRIES & TARTAR SAUCE	
LINGUINE 'FRA DIAVOLO'	\$42
MAINE LOBSTER AND GULF SHRIMP IN A SPICY TOMATO SAUCE	
NEW YORK STRIP STEAK	\$39
MAÎTRE D' BUTTER, WITH ASPARAGUS, CIPOLLINI ONION & MUSHROOM RAGOUT	
VEAL PICCATA	\$28
LEMON & CAPER BUTTER SAUCE	
VEAL MILANESE	\$36
ARUGULA, EXTRA VIRGIN OLIVE OIL, FRESH LEMON & REGGIANO PARMESAN	
FENNEL MARINATED PORK CHOPS	\$28
CRACKED FENNEL, GARLIC & OLIVE OIL W/ CHERRY PEPPERS	
FREE RANGE DOUBLE CHICKEN BREAST	\$26
OVEN ROASTED TOMATO, GARLIC MASHED POTATO & NATURAL AU JUS	
G66 PRIME SIRLOIN BURGER	\$18
CHAR-BROILED TEN OUNCE, PARMESAN FRENCH FRIES	
ADD, APPLEWOOD SMOKED BACON	\$2
OR CHEDDAR CHEESE	\$2
BLUE CHEESE	\$3
OR AGED GRUYERE CHEESE	\$3
CARAMELIZED ONION	\$4
OR MUSHROOMS	\$4

****FOUR STAR EXECUTIVE CHEF MICHAEL SIEGEL****

"PLEASE" NO CELL PHONES PERMITTED IN THE DINING ROOM
PROPER ATTIRE REQUIRED – NO HATS OR SLEEVE-LESS SHIRTS

CIGAR SMOKING ON THE LOWEST PATIO ONLY

18% GRATUITY ADDED TO PARTIES OF 5 OR MORE

20% GRATUITY ADDED TO PARTIES OF 12 OR MORE

A SERVICE CHARGE OF 18% WILL BE INCLUDED ON ALL ROOM CHARGES