



BREAKFAST AT THE GRILLE

Country Style Eggs Benedict	\$14.50	Monte Cristo Sandwich	\$11.50
An all time favorite with poached eggs, Canadian bacon and Hollandaise sauce, served atop English muffins. Accompanied by bacon, sausage and home fries.		Honey baked ham, turkey, and Swiss cheese on white bread, dipped in egg and pan fried to a golden brown. Served with sliced fresh strawberries.	
Eggs Benedict Oscar Style	\$15.75	Filet Mignon and Eggs	\$18.75
Toasted English muffins topped with sautéed spinach, blue lump crab meat and two poached eggs, with Hollandaise sauce and home fries.		5oz. sliced Filet Mignon accompanied by two eggs your way and served with home fries and your choice of toast.	
"The Grille's" French Toast	\$9.50	Eggs Your Way	\$9.50
Served with sliced fresh strawberries, whipped cream, syrup and dusted with powdered sugar.		Two eggs any style with home fries, bacon, sausage and your choice of toast.	
Breakfast Burrito	\$11.50	Omelets Your Way	\$11.50
Diced sausage, bacon, tomatoes, peppers, onions and scrambled eggs with Cheddar Jack cheese & chipotle aioli, wrapped in a flour tortilla served with home fries and a side of salsa.		All Omelets served with home fries, bacon or sausage and choice of toast. Choose from a spectacular array of fresh ingredients. 3 items included.	
Huevos Rancheros	\$10.50		
Two eggs over medium topped with bacon, green and red peppers, onions, avocado, and cheddar Jack cheese, served atop a crispy tortilla. Served with home fries and choice of breakfast meat.		Each additional item \$.50. Choose from:	
		Ham	Onion
		Bacon	Tomatoes
		Shrimp	Spinach
		Scallops	Sausage
		Peppers	Mushrooms
			Cheddar Jack
			Swiss Cheese
			Cheddar Cheese
			Pepper Jack
			Italian Sausage
	~Side Item~		
Bacon (5 Slices)	\$4.25	2 Eggs Any Style	\$4.25
Sausage Patties (3)	\$4.25	Home Fries with peppers and onions	\$2.25
Sliced Strawberries with Whipped Cream	\$4.25	Marbled Rye, English Muffin,	
Side of French Toast	\$5.25	Wheat or White Toast	\$2.25
Biscuits & Gravy	\$5.25	Fresh Fruit	\$4.25
	~ Savory Soups ~		
French Onion Soup	\$7.25	Clam Chowder	Cup \$4.95
Caramelized onions in a burgundy beef broth, baked with provolone cheese and a herb crostini.		New England style chowder.	
		A house specialty.	Bowl \$6.25
	~ Delectable Salads ~		
Queen Anne's Spinach Salad	\$11.95	Walnut & Bleu Cheese Salad	\$11.95
Spinach, bacon bits, red onions and sliced egg. Dressed with sweet mustard vinaigrette.		Romaine, bleu cheese crumbles, walnuts, capers and diced roasted red peppers. Dressed with basil balsamic vinaigrette.	
Grilled Chicken Caesar Salad	\$11.95	Gourmet Field Greens	Sm. 5.25
Char grilled chicken, Romaine lettuce, Parmesan cheese and herb croutons, Tossed in a creamy Caesar dressing.		An assortment of lettuces, cucumbers, tomatoes, red onions, carrot ribbons and Peperoncini. Served with dressing choice.	Lg. \$7.50
Strawberry and Baby Brie Salad	\$14.50	"The Grille's" Chicken Salad	\$11.95
Mixed greens with sliced strawberries Baby Brie and sun dried cranberries. Dressed with raspberry vinaigrette.		Home-made chicken salad, served over gourmet field greens. Accompanied by fresh tomato wedges, sun dried cranberries and cracked pepper. Served with crostinis and choice of dressing.	

Spice up your salad with a delicious add on:

Grilled Chicken \$5.25 Grilled Salmon \$8.25 Sautéed Shrimp \$7.25
"The Grille's" fresh, out of the oven, Country Rustica Bread with butter. \$1.95

~Sandwiches~

Served with your choice of steak fries, home-made potato salad, cole slaw or Chef's Vegetables

Salmon BLT	\$13.50	Open Faced Club	\$10.95
Grilled fresh Atlantic salmon, bacon, lettuce and tomato. Dressed in Dijon aioli and served on marbled rye bread.		Turkey & baked ham, crisp bacon, Swiss cheese, tomato and mayo on Texas toast, with a fresh basil and chipotle aioli.	
"The Grille's" Cheeseburger	\$9.95	Honey Baked Ham & Brie	\$11.50
Half pound char grilled burger on a Kaiser roll with lettuce, tomato and onion. With mushrooms, sautéed onions or bacon \$1.00 Bleu Cheese \$1.25		Shaved honey baked ham and Baby Brie, grilled and served on toasted French bread, drizzled with a Dijon aioli.	
Mahi Mahi Sandwich	\$14.50	The Ultimate BLT & A	\$9.95
Fresh char grilled mahi, served on a Kaiser roll, with lettuce, tomato and the Grille's spicy remoulade sauce		Crisp bacon and lettuce accompanied by fresh slices of tomato, avocado and mayo on toasted white bread.	
"The Grille's" French Dip	\$11.50	Chicken & Gouda Panini	\$10.95
Slow roasted in house Prime Rib sliced thin on a toasted French Baguette. Served with a side of Au Jus. Add Swiss cheese \$.50		Sliced blackened chicken topped with smoked Gouda, crispy bacon, roasted pepper and garlic spread on focaccia.	

~ Entrees ~

Shrimp Scampi	\$14.75	Blackened Chicken Penne	\$11.95
Tender plump gulf white shrimp sautéed in butter, garlic, white wine and tomatoes. Served over Angel hair pasta with crostinis.		Char grilled chicken with tomatoes and spinach, in a blackened Parmesan cream sauce with penne pasta and crostinis.	
The "Grille's" Crab Cakes	\$14.75	New England Fish & Chips	\$11.50
A mixture of blue lump & claw crabmeat with onions, peppers and herbs. Panko breaded, slaw, rice pilaf & Chef's vegetables.		Beer battered Haddock, served with steak fries, tartar sauce and malt vinegar.	
Chicken Francese	\$13.50	Char grilled Fresh Mahi-Mahi	\$14.75
Thinly sliced chicken breast lightly breaded in flour, egg and Parmesan, then pan fried with a white wine lemon butter sauce. Served with rice pilaf & Chef's vegetables.		Served with rice pilaf and Chef's vegetables. Your choice of: Tomato Pomodoro, or Blackened, with a Chipotle Lime sauce	

~ Desserts ~

Vanilla Bean Crème Brulee	\$6.95	Fried Cheesecake	\$6.95
A classic chilled custard, topped with a crisp sugar glaze. Add Seasonal Berries \$1.95		A luscious strawberry cheesecake filling inside a flaky pastry, fried golden brown and dusted with powdered sugar.	
Brownie Delight	\$6.95	Profiterole	\$6.95
A fudgy brownie, served warm, with a scoop of Tahitian vanilla bean gelato and hot fudge.		Tahitian vanilla bean gelato in a light and airy pastry, glazed with hot fudge.	
Mango Key Lime Pie	\$5.95	New York Style Cheesecake	\$6.95
A sweet & tart filling made with mango puree and key lime juice in a golden short bread crust.		The best cheesecake south of New York! Ask your server for today's creation.	
Nicole's Turtle Pie	\$6.95	Coconut Tres Leche	\$6.95
A layered mix of caramel, walnuts and a velvety chocolate mousse in a chocolate graham cracker crust. Served chilled.		A white cake soaked in a mix of coconut, sweet and whole milks. Topped with toasted coconut.	
Chocolate Pots De Crème	\$5.95	Blood Orange Sorbet	\$4.95
A velvety, decadent chocolate custard. Served chilled.		Lightly sweetened blood orange sorbet. A delightful ending to any meal.	

Gourmet Gelatos \$4.95

Sea Salt Caramel

Tahitian Vanilla Bean

Additional Seasonal Offerings

We are pleased to accept Visa, Master Card & American Express. Sorry we do not accept personal checks.

For your convenience, 20% gratuity will be added to parties of 8 or more.

A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food born illness