

GRILLE BAR MENU

SALADS

Caesar Salad

The famous caesar cardini creation, created with a choice of the following

Grilled chicken | \$12.00

Varlasso salmon | \$18.00

Grilled shrimp | \$17.00

The Wedge

Iceburg lettuce topped with bleu cheese crumbles, heirloom tomatoes, crisp bacon and cucumber | \$10.00

Seafood Cobb

Mixed greens and baby bib tossed in sherry vinaigrette, topped with shrimp, scallops, lump blue crab, smoked salmon, avocado, tomatoes and blue cheese crumbles
\$14.50

SOUPS

Lobster Bisque Cup | \$5.00

Chicken Corn Chowder Cup | \$4.00

Soup du Jour | \$4.00

French Onion Soup

Baked with four cheese Gratin | \$4 Cup

FEATURES

Maryland Lump Crab Cakes

Arugula, fennel and roasted red pepper with sherry butter and chipotle aioli | \$14.50

Seasonal Vegetables

Served with balsamic brie dipping sauce | \$13.50

Fried Calamari

Crispy fried calamari, carrots and zucchini served with chipotle aioli | \$14.00

Bistro Mussels

White wine, sweet onion, tomato and roasted garlic mariniere with bruschetta | \$14.50

Amber Glazed Salmon Flatbread

Served with caper cream cheese, aged parmesan, wild greens and fennel | \$14.00

Angus Sliders

Three angus beef mini burgers, vermont cheddar, pickles on brioche rolls served with horseradish mayo | \$14.50

Coconut Shrimp

Jumbo shrimp rolled in shaved coconut, fried crispy and served with a spicy mustard sauce | \$15.00

The Trio

A combination of small portion tapas style: one angus slider, three chicken wings, beef tips filet on portobello mushrooms topped with bleu cheese crust | \$18.00

Cheese Plate

Chef 's selection of cheeses, tomato ratatouille, bruschetta, sun-dried tomato and goat cheese spread served with spiced nuts and berries | \$15.00

Blackened Big Eye Tuna

Rolls of ahi tuna filled with radish, enoki mushrooms, pickled ginger and scallions served with a spicy mustard sauce | \$19.00

Oysters on the Half Shell

Six fresh oysters on the half shell, served with horseradish cocktail sauce | \$15.00

Pizzas

Traditional pepperoni pizza with tomato sauce, mozzarella, parmesan cheese and fresh herbs | \$11.00

Build Your Own Burger

Bacon, fried onion, sautéed mushrooms, cheddar, american swiss, or pepper jack cheese with fries | \$ 12.00

Quesadilla

Blackened chicken \$13.00

Blackened shrimp \$16.00

Served with guacamole, pico de gallo and sour cream