

# Grill Room

## Dinner Menu

### Salads & Appetizers

#### **Chef's Board for 2**

Parmesan, Blue Cheese, Aged Provolone  
Prosciutto, Fennel Salumi, Chorizo - 16

#### **Caprese Salad**

Beefsteak tomatoes, Slice fresh mozzarella, fresh basil  
Spanish olive oil & reduced balsamic - 12

#### **Grilled Peach & Fried Goat Cheese Salad**

Grilled peaches, fried goat cheese, candied pecans, Applewood smoked bacon  
With Mescaline & finished with reduced balsamic - 15

#### **Grilled Caesar**

Grilled romaine spears, croutons, parmesan & Caesar dressing  
Topped with marinated white anchovies - 14

#### **Fried Buttermilk Calamari**

Tender fried calamari drizzled with a cherry pepper caramel  
Accompanied with our chipotle tartar - 17

#### **Crab Cakes**

2 pan seared crab cakes accompanied with a red pepper relish  
Topped with grilled pineapple salsa & citrus aioli - 18

#### **Tempura Shrimp**

Crispy tempura shrimp served with a sriracha mayo - 17

### From the Grill

**8oz Mahi - \$18**

**10oz Filet Mignon - \$28**

**8oz Salmon Fillet - \$18**

**House Smoked Pork Chop - \$26**

**Shrimp Skewer 5 pcs - \$18**

**10oz Dry Aged NY Strip \$28**

#### **Your choice of two sides**

Baked Potato, Herb & Parmesan Potato Wedges, Roasted Fingerling Potatoes, Roasted Carrots,  
Broccoli, Spinach or Roasted Beets, Asparagus

# **Main Course**

## **Diver Scallops**

Pan seared scallops accompanied with  
Creamed spinach and roasted fingerlings - 20

## **Pan Seared Bronzino**

Pan roasted bronzino, lemon risotto, garlic spinach  
Finished with a lemon beurre blanc sauce - 20

## **House Smoked Pork Chop**

Chef's house smoked pork chop paired Spanish rice  
Cuban style black beans, fried plantains and cilantro - 22

## **Rack of Lamb**

Herb crusted rack of lamb, Mediterranean cous cous  
Finished with a tzatziki sauce - 24

## **Chef's Fried Chicken**

Country style fried chicken thighs,  
Buttery country mash & garlic green beans  
Served with Mike's hot honey - 21

## **Rigatoni Bolognese**

Traditional Bolognese sauce on a bed of rigatoni  
Topped with shredded parmesan and basil - 18

## **Eggplant Parmesan**

Breaded eggplant topped with house marinara and fresh mozzarella  
On a bed of penne pasta - 18

## **Dessert - \$8**

**Cannoli Cake**

**Banana Crème Pie**

**Raspberry Swirl Cheesecake**

**2 Scoops Ice Cream - \$8**

Vanilla Bean

Chocolate

Strawberry

Cookies & Crème

Mint Chocolate Chip

**Also available in milkshakes**