

# THE GRILLE

## DINNER MENU

### STARTERS

#### SEAFOOD CHOWDER 9

New England Style with Fresh Lobster, Shrimp, Crab, Scallops. Served in a Homemade Bread Bowl

#### SUPER GREENS SALAD 15

Rainbow Kale, Brussels Sprouts, Napa Cabbage, Radicchio, Quinoa, Dried Cranberry, Crispy Chickpea, Lemon Poppy Dressing

#### WARM SPINACH SALAD 14

Heirloom Spinach, Goat Cheese, Roasted Peppers, Toasted Almonds, Parmesan Cheese and Warm Bacon-Balsamic Vinaigrette

#### BABY ROMAINE CAESAR SALAD 14

Romaine, Shaved Parmesan, Homemade Croutons

### BAR MENU

#### TEXAS WILD GAME CHILI 9

Elk, Bison and Pork with Guajillo and Chipotle Chilies, Served in a Homemade Bread Bowl

#### LOCAL CHEESE CURDS 11

Beer Battered Fresh Cheese Served with a Poblano Ranch and Spicy Fry Sauce

#### BAKED FRESH CHICKEN WINGS

Choice of Spicy Buffalo, Poblano Ranch, or Whiskey BBQ

DOZEN 17

1/2 DOZEN 9

#### THE ANGUS BURGER 16

8 oz Fresh Angus Beef, Cheddar Cheese, Lettuce, Onion, Pickle, and Bacon-Tomato Jam served with Crispy Idaho Fries

## FEATURED SELECTIONS

### GRILLED ANGUS BEEF STEAKS

Choice of Brandy Peppercorn Demi Glace, or Gorgonzola-Herb Butter. All steaks come with Seasonal Vegetables and Whipped Potatoes

6OZ CENTER CUT TENDERLOIN 38

12OZ RIBEYE 36

14OZ NY STRIP 31

### WILD GAME MEATLOAF 29

Elk, Bison and Pork, Whipped Potato, Crispy Brussel Sprouts, Tobacco Onions

### ROASTED BREAST OF CHICKEN 26

Apricot-Citrus Glaze, Rice Pilaf, Charred Caulilini

### HOMEMADE SEAFOOD RAVIOLI 29

Fresh Scallops, Shrimp, Crab, and Lobster Ravioli in a Caravello Butter Sauce with Wilted Greens

### BUTTERNUT SQUASH RISOTTO 21

Tender Arborio Rice, Roasted Vegetables

## SWEET TREATS

GHIRARDELLI CHOCOLATE POTS DU CREME 8

VANILLA CREME BRULEE 8

Classic Vanilla Custard with Fresh Berries, Whipped Cream

HOMEMADE PIE 6

Please ask about our daily selection

ADD ICE CREAM 2