

THE GRILLE

-DINNER-

SOUP & SALADS

TOMATO SOUP 6

basil, parmesan

CAESAR 13

romaine, parmesan, oreganata breadcrumbs

ICEBERG 13

bacon, tomato, egg, red onion, blue cheese

SUPERFOOD 18

*rainbow kale, brussels sprouts, napa cabbage, radicchio, quinoa,
dried cranberries, crispy chick peas, toasted almonds, lemon poppy dressing*

SMALL PLATES

SNACKBOARD 20

artisan cured meats and cheeses, crostini

SICILIAN PIZZA 14

*quarter pie, brooklyn style thick crust
spicy tomato sauce, mozzarella, pepperoni, basil, parmesan*

CHICKEN WINGS 14

buffalo hot, blue cheese

MAINS

BUTTERMILK FRIED CHICKEN 29

whipped potato, creamed corn, brown butter chicken jus

CHEF'S CUT MP

hand cut fries, roasted asparagus, herb butter, red wine sauce

WILD GAME MEATLOAF 32

elk, bison and pork, whipped potato, crispy brussels sprouts, huckleberry glaze, tobacco onions

LASAGNA CALABRESE 27

pasta layered with sausage, fried eggplant, marinara, egg, bechamel sauce and pecorino cheese

STEELHEAD TROUT 33

crispy smashed potatoes, grilled broccolini, salsa verde

VEAL MARSALA 55

bone in rib chop, caramelized mushrooms, marsala wine sauce, polenta

PAN SEARED SCALLOPS 41

sauteed wild mushrooms, carrot puree, lemon beurre blanc

SEARED TUNA NICOISE 26

butter lettuce, petit green beans, fingerling potato, hard cooked egg, grape tomato, nicoise olives, anchovy vinaigrette

SWEETS

ICE CREAM AND SORBET 6

Vanilla, Chocolate, Brown Sugar Cinnamon, Pistachio, Strawberry Sorbet

LEMON CREAM CAKE 7

raspberry coulis

WARM CHOCOLATE CAKE 7

vanilla ice cream, chocolate sauce