

Lunch Menu- \$15

Choice Of

Wedge with Blue Cheese and Nueske's Bacon

New England Clam Chowder

Entrée Choice

Dry Aged Sirloin with Roasted Pepper, Fresh Mozzarella and Arugula Salad

The Grille's Signature Cheeseburger with Parmesan Truffle Fries

Seared Citrus Glazed Salmon with Marcona Almonds and Brown Butter

Caesar Salad with All-Natural Chicken Breast

Dessert Choice

Flourless Chocolate Espresso Cake

Classic Crème Brûlée

Dinner Menu- \$33

Choice of

Wedge with Blue Cheese and Nueske's Bacon

Caesar Salad with Grana Padano Croutons

New England Clam Chowder

Entrée Choice

Filet Mignon 8oz

Herb-Roasted Chicken, Apple Cider Brine and Mushroom Risotto

Bone-In Dry Aged KC Strip 14oz

Seared Citrus Glazed Salmon with Marcona Almonds and Brown Butter

Porcini Rubbed Sliced Tenderloin

Chef's Suggestions (Add \$10)

Filet Mignon and Grilled jumbo Shrimp with Herb butter

Bone-In Kona Crusted Dry Aged KC Strip with Shallot butter 18 oz

Accompaniment:

Sam's Mashed Potatoes

French Beans with Heirloom Tomatoes

Dessert Choice

Flourless Chocolate Espresso Cake

Classic Crème Brûlée