

Lunch - \$15

Starter

Wedge with Blue Cheese and Smoked Bacon

New England Clam Chowder

Entrée

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

Flourless Chocolate Espresso Cake

Classic Crème Brûlée

Dinner - \$33

Starter

Wedge with Blue Cheese and Smoked Bacon

Caesar Salad with Grana Padano Croutons

New England Clam Chowder

Entrée

Filet Mignon 8oz

Herb-Roasted Chicken

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 Crusted Dry Aged KC Strip with Shallot Butter 18oz

Accompaniment

Sam's Mashed Potatoes

French Beans with Heirloom Tomatoes

Dessert

Flourless Chocolate Espresso Cake

Classic Crème Brûlée