

# GRILLE BAR MENU

## SALADS

### **Caesar Salad**

The famous caesar cardini creation, created with a choice of the following:

Varlasso salmon | \$18.00

Grilled shrimp | \$17.00

Grilled chicken | \$12.00

### **Seafood Cobb**

Mixed greens and baby bib tossed in sherry vinaigrette, topped with shrimp, scallops, lump blue crab, smoked salmon, avocado, tomatoes and blue cheese crumbles  
\$14.50

### **The Wedge**

Iceberg lettuce topped with bleu cheese crumbles, heirloom tomatoes, crisp bacon and cucumber | \$10.00

## SOUPS

**Lobster Bisque** | \$5.00

**Chicken Corn Chowder** | \$4.00

### **French Onion Soup**

Baked with four cheese gratin | \$4.00

**Soup du Jour** | \$4.00

## FEATURES

### **Blackened Big Eye Tuna**

Rolls of ahi tuna filled with radish, enoki mushrooms, pickled ginger and scallions served with a spicy mustard sauce | \$19.00

### **The Trio**

A combination of small portion tapas style: one angus slider, three chicken wings, beef tips filet on portobello mushrooms topped with bleu cheese crust | \$18.00

### **Blue Point Oysters**

Six fresh oysters on the half shell, served with horseradish cocktail sauce | \$15.00

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## FEATURES

### **Cheese Plate**

Chef's selection of cheeses, tomato ratatouille, bruschetta, sun-dried tomato and goat cheese spread, served with spiced nuts and berries | \$15.00

### **Coconut Shrimp**

Jumbo shrimp rolled in shaved coconut, fried crispy and served with a spicy mustard sauce | \$15.00

### **Maryland Lump Crab Cakes**

Arugula, fennel and roasted red pepper with sherry butter and chipotle aioli | \$14.50

### **Bistro Mussels**

White wine, sweet onion, tomato and roasted garlic marinere with bruschetta | \$14.50

### **Angus Sliders**

Three angus beef mini burgers, vermont cheddar, pickles on brioche rolls served with horseradish mayo | \$14.50

### **Fried Calamari**

Crispy fried calamari, carrots and zucchini served with chipotle aioli | \$14.00

### **Amber Glazed Salmon Flatbread**

Served with caper cream cheese, aged parmesan, wild greens and fennel | \$14.00

### **Seasonal Vegetables**

Served with balsamic brie dipping sauce | \$13.50

### **Quesadilla**

Served with guacamole, pico de gallo and sour cream

Blackened shrimp | \$16.00

Blackened chicken | \$13.00

### **Build Your Own Burger**

Bacon, fried onion, sautéed mushrooms, cheddar, american, swiss or pepper jack cheese with fries | \$ 12.00

### **Pizzas**

Traditional pepperoni pizza with tomato sauce, mozzarella, parmesan cheese and fresh herbs | \$11.00