



Simply Great Food

~Dinner Gluten Free Menu~

Appetizers:

<b>Buffalo Mozzarella (no sauce)</b> \$9.95 Sliced fresh tomatoes, fresh basil and Buffalo Mozzarella.	<b>“The Grille’s” Shrimp Cocktail</b> \$10.50 “The Grille’s” succulent shrimp are served with an avocado sauce and fresh lemon wedges.
<b>Pernod Mussels</b> \$9.95 Pan-steamed in Pernod with fresh basil, garlic, and diced tomatoes.	<b>Scallops Marsala</b> \$11.95 Pan seared scallops lightly seasoned then sautéed with shallots in our own rich Marsala cream sauce.

Entrée:

\* Fresh fish broiled or char grilled topped with your choice of sauce. Accompanied with The Grille’s mashed potatoes and Chef’s vegetables.

<b>Fresh Gulf Coast Blue Water Mahi-Mahi</b> \$24.95	<b>8oz. Filet Mignon</b> \$28.95
<b>Fresh Rainbow Trout from Western Idaho</b> \$20.95	<b>5oz. Petite Filet Mignon</b> \$22.95
<b>Fresh Cold Water North Atlantic Salmon</b> \$23.95	Center cut Filet Mignon topped with garlic butter and grilled to perfection.
<b>New Zealand Rack of Lamb</b> \$38.95 French style rack of Lamb topped with garlic butter.	<b>Chairman’s Reserve NY Strip</b> \$29.95 Grilled to perfection and topped with garlic butter. Served with “The Grille’s” mashed potatoes and Chef’s vegetables.

Sauces:

<b>Lemon Butter Caper Sauce</b>	<b>Scampi Sauce</b>
<b>White Wine Garlic &amp; Tomato Sauce</b>	<b>Lemon Brown Butter Sauce</b>

Side Items:

<b>Baked Potato</b> \$2.95 Served with butter and sour cream	<b>Gourmet Field Greens Salad</b> \$5.95 Served with vinegar and oil or a sweet mustard dressing.
<b>Add Bacon</b> \$1.00	<b>Red Bliss Potatoes</b> \$2.95 Sautéed in butter, salt and pepper.
<b>Crab Meat &amp; Asparagus</b> \$7.95 Blue lump crabmeat sautéed in butter with asparagus and your choice of sauce.	<b>The Grille’s Mashed Potatoes</b> \$2.95 Fluffy white potatoes, prepared in house, seasoned with salt and pepper.
<b>Chef’s Daily Vegetables</b> \$3.95 *Please see your server for today’s fresh vegetables.	<b>Add 8oz. Lobster Tail</b> \$25.95 Caribbean lobster served with drawn butter and fresh lemon. <b>5oz. \$17.95</b>
<b>Add Scampi Style Shrimp</b> \$7.95 Five shrimp sautéed in garlic, white wine and Butter	

Dessert:

<b>Blood Orange Sorbet</b>	<b>\$4.95</b>
<b>Gelato</b>	<b>\$4.95</b>

(Tahitian Vanilla Bean, Black Raspberry Chocolate Chip or Sea Salt Caramel)

\*gelato and blood orange sorbet contain natural flavorings in them that do carry a small percentage of gluten.

**Fresh Fruit Plate \$5.95**

\*Please refer to your server for fruit availability.

Vegetarian Selections:

<b>Twin Stuffed Avocados</b> \$9.95 With diced buffalo mozzarella, diced tomatoes, chopped walnuts and fresh cracked black pepper. Drizzled with a basil balsamic vinaigrette.	<b>Fresh Herb Capellini</b> \$16.95 Angel hair pasta tossed with Chef’s vegetables in a garlic butter sauce with parsley, oregano and parmesan cheese.
<b>Char Grilled or Sautéed Seasonal Vegetable Plate</b> \$13.95 Please ask your server for tonight’s fresh selection of Chef’s vegetables.	<b>Strawberry and Baby Brie Salad</b> \$13.95 Mixed greens with sliced strawberries baby Brie and sun dried cranberries. Dressed in raspberry vinaigrette.

\*\*\*We are pleased to accept Visa, MasterCard, American Express.\*\*\*

Sorry, we do not accept personal checks.

\*A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer’s risk of food born illness\*