



Interim Menu

Served 3-4:30

Sesame Seared Ahi Tuna **\$12.50**

Pan-Seared rare, dressed in a Thai chili ginger soy and black & white sesame seeds. Garnished with pickled ginger and wasabi.

“The Grille” Shrimp Cocktail **\$11.00**

“The Grille’s” succulent shrimp are served with fresh lemon wedges, house made cocktail sauce and a Dijon aioli.

Grilled Chicken Caesar Salad **\$11.95**

Char grilled chicken, Romaine lettuce, Parmesan cheese and herb croutons, tossed in a creamy Caesar dressing.

Queen Anne’s Spinach Salad *Small* **\$7.95**

Spinach, bacon bits, red onions and sliced egg with a sweet mustard vinaigrette. *Large* **\$11.95**

Walnut and Bleu Cheese Salad *Small* **\$7.95**

Romaine lettuce, bleu cheese crumbles, walnuts, capers and diced roasted red peppers, with a basil balsamic vinaigrette. *Large* **\$11.95**

Open Faced Club **\$10.95**

Turkey and honey baked ham, crisp bacon, Swiss cheese, tomato and mayo on Texas toast, and painted with a fresh basil and chipotle aioli.

“The Grille” Cheeseburger **\$9.95**

A half pound char grilled burger on a Kaiser roll with lettuce, tomato and onion.

With mushrooms, sautéed onions or bacon add \$1.00

With Bleu Cheese \$1.25

“The Grille’s” French Dip **\$11.50**

Slow roasted in house Prime Rib sliced thin on a toasted French Baguette.

Served with a side of Au Jus.

Add Swiss cheese. **\$.50**