



Simply Great Food

~Sunset Menu~

Serving 4:30-6:00 Monday -Friday

Enjoy a complimentary glass of Burgundy, Blush or Chablis Wine,
a Single Well Brand Cocktail or a Domestic Beer.

Entrées served with a choice of House Salad or Chef's Soup Du Jour and fresh baked bread.

Baked Atlantic Haddock

\$14.75

Pan Baked, wine infused Atlantic Haddock, seasoned with scampi butter, panko crusted and served over rice pilaf with Chef's vegetables.

Blackened Chicken Penne

\$14.75

Char grilled chicken with fresh tomatoes and spinach, tossed in a blackened Parmesan cream sauce with penne pasta. Served with crostinis.

Chopped Sirloin Steak

\$14.75

Char-grilled Angus beef with a mushroom demi-glace, topped with fried onion ribbons. Served with "The Grille's" mashed potatoes and Chef's vegetables.

Shrimp Scampi

\$15.75

Tender plump white shrimp sautéed in butter, garlic and white wine with tomatoes. Served over angel hair pasta and garnished with crostinis.

Herb Crusted Salmon Salad

\$16.75

Oven roasted Atlantic salmon seasoned with the finest herbs and olive oil, served over a bed of mixed greens with tomatoes, cucumbers and red onions. Dressed in a raspberry vinaigrette.

Chicken Francese

\$16.75

Thinly sliced chicken breast lightly breaded in flour, egg and Parmesan, then pan fried with a white wine lemon butter sauce. Served with rice pilaf and Chef's vegetables.

Bourbon Glazed Pork Loin

\$16.75

Tender center cut pork loin with a sweet and spicy rub, grilled and served over mashed potatoes, and accompanied by Chef's vegetables and an apple-cranberry compote, finished with a creamy bourbon glaze and fried onion straws.

Scallops Marsala Pasta

\$17.75

Pan Seared sea scallops over angel hair pasta with a Marsala light brie sauce, topped with strawberries and balsamic shallots, served with crostinis.

Blackened Mahi-Mahi

\$18.75

Blackened fresh Mahi-Mahi served with a chipotle lime vinaigrette. Accompanied with rice pilaf and Chef's vegetables.

Crab Cakes

\$18.75

A mixture of blue lump & claw crabmeat with onions, peppers and herbs. Panko breaded, then flash fried. Served with a zesty slaw, rice pilaf and Chef's vegetables.

The Grille's Prime Rib

\$19.95

(Aged for minimum 35 days)

Our Prime Rib is hand selected by identifying three primary characteristics – marbling, Maturity and muscle texture to ensure that the highest level of tenderness, juiciness & flavor is attained. Our 8 oz. prime rib is served with potatoes Au Gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

This menu is not valid with any other restaurant promotions

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

Sorry, we do not accept personal checks.

For your convenience, 20% gratuity will be added to parties of 8 or more.

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