

# GRILLE



## Appetizers

### **Hot Wings**

Buffalo style hot wings with celery sticks and blue cheese dip  
Eight...\$8.00 Fifteen...\$12.00

### **Grilled Pita and Feta Dip**

Crispy pita bread with warm creamy Greek style feta dip...\$7.50

### **Potato Chips**

House made thick cut crisp potato chips tossed with melted blue cheese  
and garden chives... \$5.50

### **Rockin' Poppin' Shrimp**

Crispy rock shrimp with a sweet and spicy aioli served on shredded lettuce...\$8.75

### **Crab Cake**

Crispy crab cake, toasted pine nuts and mandarin oranges served on shredded  
romaine lettuce...\$8.75

### **Grilled Quesadilla**

Toasted flour tortillas stuffed with chicken and cheese with a side of salsa...\$6.50

## Salads

### **Cherry Chicken Salad**

Boneless chicken and tart dried cherries with creamy dressing on a bed of mixed greens...\$8.50

### **The Grille Wedge Salad**

Crisp wedge of iceberg lettuce, bacon, tomato, red onion and croutons with your  
choice of dressing...\$4.50

### **Caesar Salad\***

Romaine lettuce, herbed croutons, parmesan cheese and house made creamy  
Caesar dressing...\$6.50  
Add a grilled chicken breast...\$3.00

### **Grilled Tuna Niçoise\***

Rare grilled tuna with green beans, vine ripe tomatoes, kalamata olives, artichokes, tender greens,  
farm fresh egg and citrus vinaigrette...\$8.75

### **Gorgonzola Bacon Salad**

Chopped iceberg lettuce, basil, smoked bacon, gorgonzola cheese, red cabbage and diced tomatoes  
tossed in our herb ranch dressing, finished with buttermilk battered onions...\$8.50

## Sandwiches

*All sandwiches served with crisp house made chips and a pickle spear.  
Substitute French fries or fresh fruit for \$1.00.*

### **“The Bear” Burger**

A ½ lb. sirloin patty with crisp lettuce, ripe tomato and red onion on a kaiser bun and your choice of  
cheddar, American, or Swiss cheese...\$9.00  
Add bacon, mushrooms or onions \$0.75

### **Chicken Pesto Panini**

Grilled chicken breast, roasted red peppers, basil pesto and provolone cheese...\$9.25

### **Smoky Mountain Chicken**

Marinated grilled chicken breast topped with black forest ham, bacon, Swiss cheese and  
barbeque sauce on a corn dusted kaiser bun.....\$8.95

### **Caprese Panini**

Sliced local tomato, fresh mozzarella cheese and basil pesto on Italian ciabatta bread...\$7.75

## **Features**

*Entrees are accompanied by fresh seasonal vegetables and a house salad with your choice of dressing.*

### **St. Louis Style Barbeque Ribs**

Slow cooked baby back ribs and sweet barbeque sauce, served with your choice of potato  
whole slab...\$19.25    half slab...\$15.00

### **Roasted Pork Shank**

Falling of the bone with rosemary demi glaze and whipped potato...\$19.00

### **Grilled Alaskan Salmon Niçoise Style**

Crisp green beans, roasted tomatoes, kalamata olives, grilled artichokes and  
red skin potatoes...\$18.25

### **Perch**

Lightly breaded perch filets with house made tartar sauce, lemon and your choice of potato...\$17.50

### **12 oz. New York Strip**

Grilled to order 12 ounce New York strip, topped with a shallot and brandy compound butter  
with your choice of potato...\$21.00

### **Surf and Turf\***

Beef tenderloin medallions, with two crispy crab cakes, scallion mashed potatoes  
and shallot demi glaze...\$22.00

### **The Grille Fresh Catch**

Please ask your server about today's fresh fish selection....market price

### **Stuffed Chicken Breast**

Spinach and cheese stuffed chicken breast served with mashed potatoes, topped with a sweet  
and spicy butter sauce...\$15.75

### **Half Roasted Chicken**

Natural jus, local red potatoes and white wine garlic butter...\$18.50

## **Pasta**

*Served with a house salad.*

### **Penne Pasta**

White truffle cream sauce with sautéed mushrooms, chicken and fresh herbs...\$11.50

### **Cheese Tortellini**

Homemade marinara sauce, mozzarella cheese and fresh basil...\$13.25

## **Desserts**

### **Dark Chocolate Raspberry Crème Brulee**

Fresh raspberries baked in dark chocolate custard with a tuile

### **Vanilla Bean Cheesecake**

Creamy New York style cheesecake, caramel cream, spiced apple compote topped  
with apple cider caramel sauce

### **Peach Cobbler**

Peaches baked in a flakey pie dough and oatmeal streusel topped with butter pecan  
ice cream and caramel sauce

### **Chocolate Irish Cream Mousse Cake**

Flourless chocolate cake, dark chocolate ganache, Irish cream mousse, fresh  
berries and seasonal fruit sauces

### **Lemon Blueberry Tart**

Lemon curd and blueberry compote baked in a flakey pie crust with fresh berries  
and vanilla chantilly cream

**All Desserts...\$5.00**