

JUST THE BEGINNING

WHITE BEAN TURKEY CHILI Cup \$4 / Bowl \$7
northern beans • tomatoes • onions • peppers • cilantro

SOUP OF THE DAY Cup \$4 / Bowl \$7
made from scratch daily

CHEESE & ARTICHOKE DIP \$11
warm tortilla chips • spinach • artichokes

SESAME SEARED TUNA \$14
wasabi • ginger • lite soy

**VINE RIPE TOMATO
& MOZZARELLA** \$11
red onion • pesto • vinaigrette

FLASH FRIED CALAMARI \$12
tomato basil sauce • parmesan

CHINESE EGG ROLLS \$9
sweet chili sauce

**CRAB & SHRIMP
COCKTAIL** \$16
lemon dijon • cocktail sauce

MAIN PLATE SALADS

CASHEW CHICKEN SALAD \$16
*peppers • oranges • honey mustard dressing
substitute shrimp \$20*

SALMON SPINACH SALAD \$20
*hard boiled egg • red onion
croutons • vinaigrette*

SESAME SEARED TUNA SALAD \$22
*greens • peppers • oranges • wasabi
teriyaki vinaigrette*

SANTA FE STEAK SALAD \$20
*jack cheese • tomatoes • black beans •
tortilla strips • sweet chili vinaigrette*

KALE & QUINOA SALAD \$14
*dried cranberries • honey vinaigrette • edamami
add grilled chicken \$6 • add shrimp \$8*

BEEF, PORK & CHICKEN

add a mixed green salad or caesar salad \$4

MURRAY'S ALL NATURAL ROASTED CHICKEN \$23
sweet potato • vegetables

BABY BACK BARBEQUE RIBS \$26
house BBQ • onion straws • sweet potato

APPLE MAPLE PORK CHOPS \$26
smashed potatoes • vegetables

16OZ HAWAIIAN RIBEYE STEAK \$32
Certified Angus Beef • fingerling potatoes • vegetables • teriyaki glaze

16OZ NEW YORK STRIP STEAK \$34
Certified Angus Beef • fingerling potatoes • vegetables • onion straws

24OZ BIG ASS BONE-IN RIBEYE STEAK \$44
Certified Angus Beef • fingerling potatoes • vegetables • onion straws

PAN SEARED 8OZ FILET MIGNON \$35
fingerling potatoes • vegetables • onion straws

GRILLED 10OZ ANGUS BURGER \$14
house chips • lettuce & tomato • add swiss or cheddar \$2

FROM THE SEA

add a mixed green salad or caesar salad \$4

PAN SEARED YELLOW TAIL SNAPPER \$30
shrimp • tomatoes • mushrooms • lemon sauce • rice

BLACKENED TUNA STEAK \$29
rice • vegetables • choose your temperature

ASIAN GLAZED SALMON \$27
stir-fry vegetables • rice • honey ginger glaze

GRILLED ATLANTIC SWORDFISH \$29
rice • vegetables

GRILLED SALMON WITH CUCUMBER DILL SAUCE \$26
rice • vegetables

“GRILLE” SPECIALTIES

add a mixed green salad or caesar salad \$4

CHICKEN PICCATA \$24
rice • vegetables • lemon-caper sauce

MARYLAND STYLE CRAB CAKES \$32
lemon dijon sauce • rice • vegetables

MAPLE LEAF DUCK WITH VALENCIA ORANGE SAUCE \$28
rice • vegetables

OLD FASHIONED MEATLOAF \$21
smashed potatoes • gravy • vegetables

COCONUT SHRIMP \$27
apricot dipping sauce • rice • vegetables

SHRIMP SCAMPI \$28
angel hair pasta • lots of garlic • diced tomatoes

BAKED CHICKEN ROMANO \$23
parmesan crusted • tomato sauce • angel hair pasta

GRILLED CHICKEN & BOWTIES \$24
artichokes • kalamata olives • tomato sauce • feta cheese

PENNE PASTA WITH VODKA SAUCE \$19
*sweet peas • parmesan • house tomato vodka sauce
add grilled chicken \$23*

** Gluten free pasta available*

GLUTEN SENSITIVE & VEGETARIAN

We are happy to accommodate your dietary needs. Please notify us of any food allergies.

DESSERTS

\$8

**CARROT CAKE
CHOCOLATE FUDGE CAKE**

**TARTUFO
CHEESECAKE**

*We take tremendous pride in the quality of our food & service.
Suzie & I only purchase the freshest ingredients, fish, meat, & produce available to us. Enjoy!*

sharing charge \$7 • 18% gratuity for parties of 8 or more

SUZIE'S SELECT

CHAMPAGNES & SPARKLING

	glass	bottle
Prosecco, Lunetta, <i>Italy</i>9	
Champagne, Blanc de Blanc, Brut, J.P. Chenet, <i>France</i>9	
Champagne, Brut, Perrier Jouet "Grand Brut", <i>France</i>75
Champagne, Brut, Taittinger, <i>France</i>80
Prosecco, Zardetto, <i>Veneto, Italy</i>24

WHITE WINES

CHARDONNAY, The Grille's House Selection9	.32
CHARDONNAY, Wentz, <i>Livermore</i>10	.36
CHARDONNAY, Chalk Hill, <i>Sonoma</i>12	.44
CHARDONNAY, Cakebread, <i>Napa Valley</i>16	.60
CHARDONNAY, Rombauer, <i>Carneros</i>17	.64
CHARDONNAY, Lewis, <i>Napa Valley</i>70
PINOT GRIGIO, Barone Fini, <i>Valdadige, Italy</i>9	.32
PINOT GRIGIO, Livio Felluga, <i>Friuli, Italy</i>14	.52
FUME BLANC, Ferrari-Carano, <i>Sonoma</i>10	.36
SAUVIGNON BLANC, Kim Crawford, <i>Marlborough, New Zealand</i>12	.44
SAUVIGNON BLANC, Trinchero, <i>Mary's Vineyard, Napa Valley</i>15	.56
CHENIN BLANC/VIOGNIER, Pine Ridge, <i>Napa Valley</i>9	.32
RIESLING, Dr. Loosen, <i>Germany</i>9	.32
MOSCATO, Ceretto, <i>Piedmont</i>12	.44

ROSÉ WINES

ROSÉ, Bieler Pere & Fils, <i>Provence, France</i>9	.32
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RED WINES

CABERNET SAUVIGNON, The Grille's House Selection9	.32
CABERNET SAUVIGNON, Slingshot, <i>Stewart Wine Cellars, Napa Valley</i>11	.40
CABERNET SAUVIGNON, B.R. Cohn, <i>Sonoma</i>12	.44
CABERNET SAUVIGNON, Smith & Hook, <i>Central Coast</i>13	.48
CABERNET SAUVIGNON, ZD, <i>Napa Valley</i>17	.64
CABERNET SAUVIGNON, Faust, <i>Napa Valley</i>68
CABERNET SAUVIGNON, Stag's Leap Wine Cellars Artemis, <i>Napa Valley</i>80
CABERNET SAUVIGNON, Silver Oak, <i>Alexander Valley</i>90
MERLOT, McManis, <i>California</i>9	.32
MERLOT, Markham, <i>Napa Valley</i>14	.52
PINOT NOIR, Oyster Bay, <i>Marlborough, New Zealand</i>9	.32
PINOT NOIR, Meiomi, <i>Monterey County</i>12	.44
PINOT NOIR, Etude, <i>Carneros</i>50
PINOT NOIR, Patz & Hall, <i>Chenoweth Ranch, Russian River Valley</i>85
MALBEC, Pulenta 'La Flor' by Paul Hobbs, <i>Mendoza</i>10	.36
RED BLEND, Mt. Cuvee, <i>Chappellet, Napa Valley</i>15	.56
RED BLEND, The Prisoner, <i>Napa Valley</i>60
ZINFANDEL, Rombauer, <i>Napa Valley</i>15	.56
SUPER TUSCAN, <i>Altesino, Italy</i>12	.44

HAPPIER HOURS

MONDAY - SATURDAY - 4:00 - 7:00

\$5 WINES BY THE GLASS

choose from:

CHARDONNAY • PINOT GRIGIO • CABERNET SAUVIGNON • MERLOT • PINOT NOIR

corkage fee \$22 per bottle

We would like to see you make it home safely.

If you do not have a designated driver, we would be happy to help make arrangements.