



WEEKEND SPECIAL

Thursday, Friday, Saturday and Sunday

Please select one item from each of the following courses:

SOUP OR SALAD

House or Caesar Salad

Wild Mushroom Bisque or Soup du Jour

ENTREES

Pan Seared Sea Scallops GF

With Yukon gold mashed potatoes, vegetable medley, charred tomato puree and dill oil.

Grilled Pork Chop GF

12 oz. bone in center cut pork chop with grilled potatoes, vegetable medley and herb lemon butter sauce.

The Grille's Seafood *

Sea scallops, shrimp, Atlantic salmon and mussels in a Chablis, garlic and extra virgin olive oil sauce; served over linguine.

Grilled Trio GF

One Skewer of filet mignon, one mini Crabcake and BBQ pork baby back ribs, served with Yukon gold mashed potatoes, vegetable medley, red wine sauce and tartar sauce on the side.

Shrimp and Chicken Francaise

Egg battered jumbo shrimp and chicken breast sauteed in Chablis, lemon, butter and parsley served with linguine and broccoli.

Broiled Stuffed Tilapia

Tilapia filet and jumbo lump crabmeat stuffing; Yukon gold mashed potatoes, vegetable medley and a Sherry wine lemon butter sauce.

GF GLUTEN FREE

* GLUTEN FREE PASTA AVAILABLE

DESSERTS

Chocolate Mousse Cake, NY Style Cheesecake, Limoncello cake, Lemon or Mango Sorbet, Flourless Chocolate Cake GF, Brownie Sundae, Ice cream or Tiramisu.

\$ 39 PER PERSON