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 Tomato Chicken Orzo

Entrees

Cajun Atlantic Salmon GF

With rice pilaf, steamed broccoli, and a mild tomatillo jalapeno cilantro salsa.

Lamb Shank Osso Buco Style GF

Braised Australian lamb shank, Yukon gold mashed potatoes,
vegetable medley and sauce natural.

Grilled Pork Chop GF

12 oz. grilled center cut, bone in pork chop, Yukon gold mashed potatoes,
vegetables medley and herb lemon butter sauce.

Grilled Trio GF

BBQ baby back ribs, grilled filet mignon skeewer and a mini crab cake,
served with Yukon gold mashed potatoes, vegetable medley,
red wine sauce and tartar sauce on the side.

Crab and Lobster Ravioli with grilled Shrimp

In a light sherry tomato cream sauce with baby spinach and fresh tarragon.

The Grille's Seafood*

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

Shrimp and Chicken Francaise

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

Menu items subject to change without notice

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