



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 Vegetable Minestrone

ENTREES

Pan Seared Sea Scallops GF

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

Grilled Trio GF

One Skewer of filet mignon, one mini crab cake and grilled chicken breast, served with Yukon gold mashed potatoes, vegetable medley, red wine sauce and tartar sauce on the side.

Lamb Shank Osso Buco Style GF

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

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.

Grilled Pork Chop GF

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

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.

\$ 3 9 PER PERSON