

THE GRILLE RESTAURANT

Appetizers

Appetizers and salads served 11:00 am until 6:00 pm

Soup - House made fresh daily	Cup \$2.25 Bowl \$4.50
Nachos Grande - Fried tortillas with melted cheeses, refried beans, salsa, guacamole, black olives, jalapenos & sour cream	\$9.95
Onion Rings - Deep fried onion rings served with cocktail sauce & ranch dressing	\$5.95
Mediterranean Hummus Plate - house made hummus with a mix of fresh raw vegetables & grilled pita bread	\$7.95
Fresh French Fries - Fresh cut shoestring potatoes	\$3.95
Ahi Plate - Seared Ahi sliced thin with wasabi, seaweed salad, marinated cucumbers, pickled ginger & tobiko caviar	\$9.95
Personal Pizza - 8 inch personal pizza with pepperoni or cheese (allow 15 minutes)	\$8.25
Bowl of Steamed Clams - with tomatoes, garlic, herbs, white wine & olive oil	\$8.25
Potato Skins - Filled with cheddar & jack cheese, bacon, scallions, topped with sour cream	\$6.95
Sliders - Three grilled mini burgers with cheese & chipotle sauce	\$7.95

Salads

Add to any Salad: Chicken \$3.00 Steak or Salmon \$4.50

Simple Mixed Green - Greens with carrots, mushrooms, black olives, red onions & house made croutons	\$6.95
Caesar - Chopped crisp Romaine with our house made Caesar dressing with Reggianitto parmesan cheese & house made croutons	\$7.95
Cobb - Mixed greens with grilled chicken breast, apple smoked bacon, grilled corn, tomatoes, avocado & blue cheese crumbles	\$11.95
Spinach - With herbed goat cheese, red onions & balsamic apple smoked bacon vinaigrette	\$9.95
Chicken Lettuce Wrap - Crisp lettuce leaves filled with grilled sesame chicken, crispy noodles, water chestnuts & vegetables with sesame lime vinaigrette	\$8.25
Panzanella - Tuscan Summer Bread Salad - With heirloom tomatoes, basil, red onions, cucumbers & fresh mozzarella with balsamic vinaigrette	\$8.95

20% gratuity will be added for all parties of 6 or more

Sandwiches and Entrées

11:00 am until 3:00 pm

All sandwiches dished up with house fries or a small house salad

Classic Ruben - House cooked corned beef sliced thin with sauerkraut, Swiss cheese & house made sauce on grilled rye	\$10.50
Veggie Wrap - Falafels, tomatoes, cucumber, spinach and tzatziki sauce wrapped in lavosh	\$8.95
Hot Dog - 1/4 lb all beef hot dog on a roll with sauerkraut	\$6.95
Classic Grille Burger - 1/2 lb free range beef with lettuce, tomato and onion on a poppy seed bun with house made sauce	\$9.95
<i>Add cheese (Swiss, cheddar, havarti, jack or blue) \$1.00</i>	
Fish Tacos - Seared fish of the day in a Yucatán marinade with shredded cabbage, tomatoes, cheese and salsa in warm flour tortillas	\$9.95
Chicken Sandwich - On a warm ciabatta roll with fresh mozzarella, fresh roasted peppers, aioli and fresh basil	\$9.95
California Turkey Club - Served on two slices of sourdough piled high with house made roasted turkey breast, apple smoked bacon, lettuce, tomatoes & avocado	\$9.95
Veggie Burger - Grilled with sprouts, avocado, tomatoes, havarti cheese & roasted peppers on a whole wheat bun	\$8.50
Open Faced Veggie Melt - Grilled marinated fresh vegetables on a toasted sourdough roll with melted cheese	\$8.95
Panko Crusted Sole Sandwich - With artichoke lemon caper aioli & havarti cheese	\$9.95

The following items are not served with an accompaniment of salad or fries:

Half Sandwich and Cup of Soup - Sandwich selection: turkey, tuna salad, egg salad	\$6.95
Yaki-Soba Noodle Bowl - Soba noodles in a spicy Thai coconut miso broth with mushrooms, greens, carrots & cabbage	\$9.95
Cappellini Pomodoro - Cappellini tossed with fresh tomatoes, garlic, basil & extra virgin olive oil	\$8.95

Children's Menu

For our guests 12 and under only - All items served with fries or fruit

Grilled Cheese	\$5.95
Hot Dog	\$5.95
Chicken Tenders	\$6.95

Beverages

Coffee, Hot Tea, Milk, Fountain Sodas, Orange Juice, Iced Tea, Lemonade or Arnold Palmer \$2.25

FREE REFILLS

20% gratuity will be added for all parties of 6 or more