



LUNCH

APPETIZERS/SOUPS

- Clam Chowder cup • \$6 bowl • \$7
- French Onion Soup cup • \$5 crock • \$7
- * Smoked Salmon • \$13
- Shrimp Cocktail (5) • \$14
- Pan-Fried Calamari with Hot Cherry Peppers • \$12
- Lobster Bisque • \$12

APPETIZER SALADS

- The “Wedge” with Bleu Cheese and Crumbled Bacon • \$8
- Field Greens, Tomatoes, Fresh Herbs • \$8
- Caesar Salad • \$9
- Spinach Salad with Warm Bacon Dressing • \$8
- Fresh Mozzarella, Tomato, Basil with 8-Year Aged Balsamic • \$12

LUNCHEON SALAD ENTREES

- Caesar Salad with Grilled Chicken • \$12
- * Grilled Tuna Steak Salad with a Basil and Roasted Pepper Vinaigrette • \$16
- Maine Lobster Salad • \$16

CLASSIC SANDWICHES

SERVED WITH YOUR CHOICE OF CHIPS, FRIES OR COLE SLAW

- * The Grille’s Signature Cheeseburger • \$11
- a blend of chopped sirloin, smoked bacon and sweet onions
- Grilled Parmesan Sourdough Club • \$11
- Lobster and Crab Burger with House Tartar Sauce • \$16
- * Ribeye Steak Sandwich with Caramelized Onions and Havarti • \$16

LUNCHEON ENTREES

SERVED WITH YOUR CHOICE OF SAM’S MASHED POTATOES, FRIES, CREAMED SPINACH OR FRESH VEGETABLE OF THE DAY

- * Dry Aged Sirloin Steak 10 oz • \$23
- * Filet Mignon 8 oz • \$24
- Roasted Half Chicken • \$13
- Fresh Seared Salmon with Two Mustard Sauce • \$16
- Fresh Grilled Swordfish with Lemon Herb Butter • \$18
- * Sesame Seared Tuna with Gingered Rice • \$21
- Chef’s Seasonal Feature

