

# -The Grille-

AT FRENCHMAN'S CREEK

## APPETIZERS

⊗ **Tuna Tartare**  
Marinated with pomegranate-soy dressing  
on avocado and seaweed salad

⊗ **Jumbo Shrimp Cocktail**  
Fresh poached and chilled  
served with citrus cocktail sauce

⊗ **Daily Fresh Oysters**  
On the half shell with mignonette sauce

⊗ **Jumbo Lump Crab Meat Cocktail**  
Along with traditional condiments

**Sapporo Roll**  
Crispy tempura shrimp, crab salad  
cucumber and avocado

**Rainbow Roll**  
California roll, topped with  
ahi tuna, salmon and avocado

⊗ **Tuna Tataki**  
Sliced on pickled vegetables  
and orange soy vinaigrette

**Italian Meat Balls**  
Served on sautéed zucchini  
with marinara sauce and parmesan cheese

**Candied Pork Belly**  
Asian flavored with pot stickers  
slaw and plum sauce

## SOUPS

**The Grille Lobster Bisque**  
With melons and tarragon

**Classic Steakhouse French Onion Soup**  
Gruyere cheese crouton

✓ **Autumn Harvest Soup**  
Pumpkin soup with squash, mushrooms and  
roasted pumpkin seeds

## SALADS

**Hearts of Romaine Caesar Salad**  
Anchovies, herbed croutons  
and shaved parmesan

⊗ **Iceberg Wedges**  
Crisp bacon, julienne of red onions, fresh  
chives, eggs, and buttermilk dressing

⊗ ✓ **Harvest Salad**  
Mixed greens, roasted pumpkin seeds, corn,  
beets, dried cranberries, candied pecans and  
honey-walnut vinaigrette

⊗ ✓ **Kale Salad**  
Sundried cranberries, oranges, pine nuts  
and onions

**Beefsteak Tomato & Mozzarella Salad**  
With red onion, fresh mozzarella  
pesto and balsamic vinaigrette

**Roasted Red Beet Carpaccio**  
Baby greens, goat cheese and  
truffle vinaigrette

**House Cured Gravlax Salad**  
With crispy potato pancake, caviar  
dill cucumber salad

## Light Fare Menu Available

Price includes any two of the above and your choice of dessert

Public Health Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may  
increase your risk for food borne illness, especially if you have certain medical conditions

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder,  
you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked

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All Entrées include one additional side

## STEAKS

### The "Grille Gourmet" Angus Burger

8 oz. Burger on a brioche bun with sautéed foie gras, fried onions, truffle parmesan fries

### Thick Cut Veal Liver "Berlin Style"

Sautéed apple rings, tobacco onions, mashers

### ⊗ Three Double Cut Lamb Chops

Sautéed green beans

### ⊗ Grilled 6 oz. / 10 oz. Prime Filet Mignon

Parmesan grilled tomato, water cress

### ⊗ Grilled 12 oz. Long Bone Veal Chop

Pan roasted Brussels sprouts

### Breaded Veal Chop Milanese

Topped with bruschetta tomatoes and arugula

### ⊗ Grilled 8 oz. /12 oz. Prime NY Strip Steak

Parmesan grilled tomato, green beans

## ADDITIONAL SAUCES

⊗ Green Peppercorn Sauce, ⊗ Béarnaise Sauce

Peter Luger Steak Sauce

Lemon Butter Fish Sauce, Caper Wine Sauce

## VEGETARIAN

### ⊗ ✓ Vegetarian Tofu Chili

Served with vegetables spaghetti

## ADDITIONAL SIDES

mashed potatoes, five cheese mac

baked potato or sweet baked potato

truffled French fries, sweet potato fries

Rosemary red bliss potatoes

fried onion rings, sautéed onions

## ADDITIONAL VEGETABLES

garlic spinach, creamed spinach

broccoli, sautéed green beans

Brussels sprouts, sugar snap peas, asparagus

## SURF

### ⊗ Iced Shellfish Platter

One half 2 pound Maine lobster, shucked oysters, cocktail shrimp, crabmeat, coleslaw, sweet fries

### ⊗ Broiled Scottish Salmon

Glazed with house made BBQ sauce or au naturel sugar snap peas and cherry tomatoes

### ⊗ Local Swordfish Center Cut

Blackened or au naturel sugar snap peas and cherry tomatoes

### ⊗ Broiled Chilean Sea Bass

On a green pea puree, brandied lobster ragout

### Dover Sole Meunière

Tablesides, served with a seasonal vegetable medley

### Jumbo Lump Crab Cake

Chesapeake bay style crab cake, garlic spinach

## DESSERTS

### Baked Alaska

Vanilla, chocolate and strawberry ice cream  
French meringue

### Classic Carrot Cake

With rich cream cheese icing

### Warm Sticky Toffee Pudding

Served with rum raisin ice cream

### Brooklyn Blackout Chocolate Cake

Layered dark chocolate and sponge cake  
served with vanilla ice cream

### Mixed Berry Mille Feuille

with fresh raspberries and bittersweet chocolate sauce

### Fruit Sorbet or Ice Cream with Berries

Daily selection of fruit sorbets or Graeter's ice cream  
with mixed berries

✓ - Vegetarian

⊗ - Gluten Free

Dinner includes one Appetizer, Entrée and Dessert