



-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 Entrees 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 Meuniere

Tablesides, served with a seasonal vegetable medley

Jumbo Lump Crab Cake

Chesapeake bay style crab cake, garlic spinach

DESSERTS

New York Cheesecake

Homemade "light" cream cheese with caramel graham cracker crust

Macallan Bread Pudding

Vanilla, cinnamon, sliced almonds, golden raisins, served with Macallan Scotch crème anglaise

Apple Strudel with Schlag

Peter Luger style apple strudel with fresh whipped cream or vanilla ice cream

Classic Tiramisu

Mix of ladyfingers, mascarpone cheese mousse, cocoa powder and espresso

Chocolate Soufflé Cake

An individual portion of the deepest, richest Belgian chocolate and ganache

Fruit Sorbet or Ice Cream with Berries

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

✓ - Vegetarian

⊗ - Gluten Free

Prices include one Appetizer, Entrée and Dessert