

-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

Classic Vanilla Bean Crème Brûlée

With caramelized crust and fresh berries

Hot Fudge Brownie Sundae

Vanilla ice cream, gooey brownie and homemade hot fudge sauce

Fritters with Roasted Plums

With vanilla ice cream and plum chutney

Red Velvet Strawberry Shortcake

Layers of rich red velvet cake

Chantilly cream and fresh strawberries

Triple Chocolate Marquise

Dark Belgian chocolate with white truffle center

Enrobed in rich chocolate glaze

✓ - Vegetarian

⊗ - Gluten Free

Dinner includes one Appetizer, Entrée and Dessert