

## APPETIZERS

### Roasted Three Onion Soup \$4

Baked with Provolone and Parmesan Cheeses

### \*1/2 Dozen Chilled Oysters on the Half Shell \$10

With Cocktail Sauce or Ginger-Lime Mignonette

### Jumbo Gulf Shrimp Cocktail \$11

With Cocktail Sauce

### Warm Camembert Cheese \$10

With Pear Chutney and Toasted Rosemary Focaccia

### Pan Seared Nantucket Sea Scallops \$11

With Gulf Shrimp-Chive Risotto, Fried Leeks and Basil-Garlic Oil

### Lobster Spring Rolls \$10

With Asian Slaw and Chinese Mustard Sauce

### Oven Roasted Snug Harbor Mussels \$11

In a Plum Tomato Garlic Sauce with Pancetta, Shallots and Basil, served with Grilled Garlic Bread

### Soup of the Day \$4

Your Server will fill you in on the details

### The Grill's Seafood Chowder \$4

Clams, Shrimp, Scallops and Fish in a Tomato-Saffron Broth

### Crispy Ginger Fried Calamari \$9

With Asian Slaw, Mango Vinaigrette and Wasabi Aioli

### Firecracker Shrimp \$10

With Hong Kong Salsa

### Broiled Dungeness Crab Cakes \$11

With Red Chili Mayo

### \*Seared Rare Ahi Tuna \$11

Sesame Crusted with Wakame Seaweed Salad and Wasabi Cream

### Warm Parmesan Custard \$10

With Roasted Wild Mushrooms, Garlic Cream and Toasted Rosemary Focaccia

### Crispy Parmesan Portobello Fries \$9

Served with Red Pepper Aioli

## Appetizer Platters

Serves 12

### Hot Assortment

A sampling of the following: Firecracker Shrimp, Lobster Spring Rolls, Camembert Cheese, Crispy Ginger Fried Calamari and Grilled Four Cheese Flatbread Pizza.....\$75

### \*Chilled Seafood

With Fresh Oysters, Jumbo Shrimp, Lobster Claw Meat, Jumbo Lump Crab Meat and Seared Rare Ahi Tuna.....\$95

## DAILY SPECIALS

Our Servers Will Provide You With the Necessary Details

Our Entrees are Served with a Basket of Homemade Bread, a Choice of Our House Salad with Raspberry Maple Vinaigrette, Tuscan Pear and Gorgonzola Salad with Herb-Balsamic Vinaigrette or a Caesar Salad with Garlic Croutons

## DINNER SPECIALTIES

### The Grill's Paella \$27

With Roasted Chicken, Shrimp, Mussels, Clams, Salmon, Halibut, Chorizo Sausage, Lobster and Saffron Rice Pilaf

### Grilled Chilean Sea Bass New Bedford \$26

With Steamed Littleneck Clams, Pancetta, Green and White Asparagus with White Cheddar Mashers in a Tomato Garlic Broth

### Broiled Maryland Jumbo Lump Crab Cakes \$26

With Citrus Aioli, Wild Rice Pilaf, Garlic French Beans and Baby Carrots

### Pan Fried Walleye \$23

In a Black Walnut Crust with Citrus Butter, Wild Rice Pilaf and Warm Greens

### Parmesan Crusted Lake Superior Whitefish \$24

With Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms and Warm Greens with a Roasted Lemon-Chive Butter

### Sauteed Macadamia Crusted Nantucket Scallops \$26

With Honey-Key Lime Butter, Wild Rice Pilaf, Garlic French Beans and Baby Carrots

### The Grill's Bouillabaisse \$25

Shrimp, Scallops, Salmon, Mussels, Clams and Lobster in a Tomato Fennel Saffron Broth with Grilled Garlic Bread

### Pan Fried Lake Perch \$23

In a Hazelnut Crust with Lemon-Caper Butter, Wild Rice Pilaf and Warm Greens

### \*Pan Seared Ahi Tuna \$24

With Orecchiette Pasta, Cannellini Beans, Roasted Peppers, Cracked Olives, French Beans, Roasted Lemon-Basil Butter, drizzled with Tomato Saffron Aioli

### Grilled Alaskan Halibut \$24

With Pancetta-Mustard Vinaigrette, Crispy Fried Leeks, Creamy Roasted Fingerling Potatoes and Buttered French Beans

### Shrimp and Lobster Fettuccine \$25

Tossed in a Red Bell Pepper Cream Sauce

### Wild Mushroom Pasta \$22

With Roasted Wild Mushrooms, Sundried Tomatoes, in a Goat Cheese-Garlic Cream on Tagliolini Pasta

### Chicken and Wild Mushroom Canneloni \$22

Baked with Chicken, Italian Fennel Sausage, Wild Mushrooms, Arugula and Three Cheeses in a Tomato Butter Sauce

### Goat Cheese Ravioli \$23

With Shrimp, Lobster, Pancetta and Basil in a Plum Tomato-Garlic Butter Sauce

### Grilled Chicken Fettuccine \$21

With Asparagus and Mushrooms in a Red Bell Pepper Cream Sauce

### Oven Roasted Chicken Breasts \$21

Stuffed with Goat Cheese, Pancetta and Sundried Tomatoes, with a Roasted Lemon-Rosemary Sauce and served with White Cheddar Mashers and Honey Glazed Baby Carrots

### Grilled Marinated Pork Tenderloin \$22

With Michigan Dried Cherry Compote, Warm Sweet Corn Pudding, Garlic French Beans and Baby Carrots

### \*Mixed Grill \$25

Herbed Chicken Breast, Grilled Tenderloin and our BBQ Shrimp wrapped in Applewood Smoked Bacon, served with White Cheddar Mashers and Grilled Asparagus

### \*Grilled Black Angus Ribeye Steak \$26

With Roasted Wild Mushrooms, Goat Cheese Garlic Cream, White Cheddar Mashers and Grilled Asparagus

### \*Grilled Black Angus New York Steak \$28

With Peppercorn Butter, Merlot Reduction Sauce, Potato-Leek Cake and Grilled Asparagus

### \*Grilled Beef Tenderloin \$30

Sliced and served with Horseradish-Dijon Sauce, Basil Butter, Buttermilk Fried Onion Rings and White Cheddar Mashers



Thank You For  
Not Smoking

\*Notice: These Items May Be Served Raw Or Undercooked

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness