

Grille 91

RESTAURANT & BAR

DINNER MENU

~Entrée~

Flat Iron Steak...\$20

Char-Grilled with a Chimichurri Sauce & Quinoa

Served with Oven Roasted Zucchini

Suggested Wine: Proemio Malbec Mendoza Argentina \$7 Glass, \$26 Bottle

Coffee Rubbed Filet Mignon...\$26

Ancho Mushroom Sauce Served with Steamed Vegetables & Mashed Potatoes

Suggested Wine: Louis Martini Cabernet Sauvignon Sonoma \$8.5 Glass, \$32 Bottle

Pork Tenderloin...\$19

Dried Cherry Mustard Glaze,

Served with Mashed Sweet Potatoes & a Grilled Cinnamon Apple

Suggested Wine: MacMurray Ranch Pinot Noir Russian River \$9.5 Glass, \$36 Bottle

Braised Shortribs...\$22

Porcini Mushroom Sauce, Mashed Potatoes & Seasonal Vegetables

Suggested Wine: Blackstone Merlot California \$7 Glass, \$26 Bottle

Grilled Fillet of Salmon...\$19

Served with Soba Noodles, Julienne Vegetables & a Soy Ginger Réduction

Suggested Wine: Cantaluna Chardonnay Chile \$7 Glass, \$26 Bottle

Apricot & Bacon Stuffed Chicken Breast...\$18

Roasted Red Pepper Sauce,

Mashed Potatoes & Seasonal Vegetables

Suggested Wine: Pepi Sauvignon Blanc California \$7 Glass, \$26 Bottle

Chicken Marsala Pasta...\$16

Lightly Breaded Chicken Breast Served Over Angel Hair Pasta

Mushrooms, Asparagus & Marsala Sauce

Suggested Wine: Peachy Canyon Westside Zinfandel San Luis Obispo \$9 Glass, \$34 Bottle

Cajun Crusted Red Snapper...\$19

Citrus Gremolata & Wild Rice

Suggested Wine: Bernardus Sauvignon Blanc Carmel Valley California \$9 Glass, \$34 Bottle

ALL PARTIES OF EIGHT OR MORE WILL INCLUDE A 20% SERVICE CHARGE.