

Grille 91

RESTAURANT & BAR

DINNER MENU

~Entrée~

New York Steak...\$26

Char-Grilled New York Strip Steak with Merlot Demi Glaze & Shoestring Fries
Suggested Wine: Kendall Jackson Merlot \$9 Glass, \$34 Bottle

Tournedos of Beef...\$25

Filet Mignon Marinated in Garlic & Fresh Herbs
Served with Roasted Shallots, Madeira Wine Sauce & Mashed Potatoes
Suggested Wine: Estancia Cabernet Sauvignon \$9.5 Glass, \$36 Bottle

Cantonese Pork Chop...\$23

Hoisin Marinated Center Cut Pork Chop
Ginger Braised Red Cabbage & Yukon Gold Mashed Potatoes
Spicy Asian Mustard Sauce
Suggested Wine: MacMurray Ranch Pinot Noir \$9.50 Glass, \$36 Bottle

Kobe Meatloaf...\$18

Porcini Mushroom Sauce, Mashed Potatoes & Seasonal Vegetables
Suggested Wine: Mirassou Cabernet Sauvignon \$7 Glass, \$26 Bottle

Fillet of Salmon...\$21

Citrus Beurre Blanc, Mashed Potatoes, Sautéed Spinach
Grapefruit & Orange Segments
Suggested Wine: Edna Valley Chardonnay \$9.5 Glass, \$36 Bottle

Orange Tea Smoked Half Roasted Chicken...\$19

Mesquite Marinated with Orange Marmalade & Black Tea
Chicken Au Jus, Yukon Gold Mashed Potatoes & Seasonal Vegetables
Suggested Wine: MacMurray Ranch Pinot Noir \$9.50 Glass, \$36 Bottle

Pesto Pasta...\$15

Pesto Cream Sauce, Asparagus, Kalamata Olives, Tomatoes & Artichokes
With: Blackened Jumbo Shrimp, add \$6
Suggested Wine: Kendall Jackson Chardonnay \$8.5 Glass, \$32 Bottle

Baked Mixed Grill...\$17

Penne Pasta with Shrimp, Grilled Chicken, Prosciutto,
Mozzarella & Parmesan Cheese Baked in Garlic Cream Sauce
Suggested Wine: Peachy Canyon Zinfandel \$9 Glass, \$34 Bottle