

Grille 91

RESTAURANT & BAR

DINNER MENU

~Entrée~

Skirt Steak with Chimichurri \$19

Red Pepper Mashed Potatoes & Seasonal Vegetables

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

Coffee Rubbed Filet Mignon...\$26

Ancho Mushroom Sauce Served with Mashed Potatoes & Steamed Vegetables

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

Grilled Swordfish \$20

Topped with our House Made Jalapeno & Strawberry Pico De Gallo

Served with Smashed Yukon Gold Garlic Potatoes & Seasonal Vegetables

Suggested Wine: Sterling Chardonnay Central Coast \$7 Glass, \$26 Bottle

Grilled Fillet of Salmon...\$19

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

Suggested Wine: Sterling Chardonnay Central Coast \$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

with Mushrooms, Asparagus & Marsala Sauce

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

Balsamic Marinated Portabello Pasta...\$16

Portabello Mushrooms, Sundried Tomatoes & Asparagus tossed in a Fresh Herb

White Wines Sauce topped with Melted Brie Cheese

Suggested Wine: Trinity Oaks Pino Grigio CA \$7 Glass, \$26 Bottle

~ Sides~

French Fries...\$3

Cole Slaw...\$3

Sliced Tomatoes...\$2

Fresh Seasonal Fruit...\$4

Cottage Cheese...\$3

Steamed Vegetables...\$4

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

September 2010