

# Grille 91

RESTAURANT & BAR

## DINNER MENU

### ~Starters~

Soup du Jour...\$5  
Prepared Daily

Seared Ahi Tuna with Apple Beet Salad...\$13  
Avocado Wasabi Sauce and Pineapple Mango Glaze  
Recipe Created By: Adam Wilson, Cerritos High School, ROP Class of 2010

Duck Confit Taco's...\$9  
Slow Cooked with Root Vegetables, Pico De Gallo & Roasted  
Red Pepper Sauce

Crispy Calamari...\$8  
Served with Fire Roasted Tomato Salsa

Grilled California Shrimp Skewers...\$10  
Char Broiled Jumbo Shrimp Drizzled with a Honey Dijon Sauce

Chicken Lettuce Wraps...\$10  
Ground Chicken, Julienne Vegetables & Sesame-Ginger Pineapple Glaze

Fried Boccocini ...\$9  
Fresh Mozzarella Crusted with Seasoned Bread Crumbs  
Garlic Romesco Dipping Sauce

### ~Salads~

California Field Greens...\$6  
Baby Field Greens, Tomatoes & Sherry Vinaigrette  
Topped with Crispy Shallots

Classic Caesar Salad...\$7  
Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese  
Traditional Caesar Dressing  
With: Chicken Breast, add \$2 or Grilled Shrimp, add \$4

Tuna Tartar Salad...\$15  
Rare Ahi Tuna Tossed with Sesame Oil Vinaigrette served over  
Avocado & Chilled Ginger White Rice

Fresh & Healthy Chicken Salad...\$12  
Chicken Breast, Heirloom Tomatoes, Avocado & Red Onion, Tossed in  
Extra Virgin Olive Oil & Red Wine Vinegar

Seared Salmon Salad...\$15  
Pan-seared Salmon Fillet, Baby Field Greens, Tomato, Peppers, Red Onion, Basil  
& Herb Vinaigrette