



The Grill

by Arfeen, Smith & Payne

Appetizers



Bangkok Shrimp \$15

w/ cole slaw

Jumbo Lump Crab Cake \$14

Three Mustard Sauce and Pico d Gallo

Shrimp Cocktail (3) \$10 (5) \$14

Colossal "U-12" Shrimp w/ Classic Cocktail Sauce

Blackened Ahi Tuna \$14

Seared Rare Yellow Tail, Asian Slaw & Soy-Ginger Glaze

Asado Tasting \$17

Grilled Beef Tenderloin Crostini & Horseradish-Dijon Cream, Tiny Greens & Fire Roasted Julienne Carrots w/ Chimichurri sauce

Almond Dusted Duck Tenders \$12

Tender Hand Breaded Duck w/ Honey Mustard, Sesame Ginger Glaze & Asian Slaw

Artisan Cheese Tasting \$15

Three of the finest Cheeses available, Granny Smith Apple, Basil-Pesto, Dried Fruit, & Candied Walnuts

Oyster's Rockefeller \$14

On the half shell

Soups



Seafood Gumbo \$8

Cognac Glazed Field Mushroom Soup \$6

Salads



Classic Caesar Salad \$8

Caesar Dressing, House Croutons & Shaved Parmesan

Bistro Style Salad \$9

Baby Iceberg Lettuce, Smoked Bacon, and Tiny Tomatoes with Bleu Cheese Dressing

Baby Spinach Salad \$8

Strawberries, Glazed Walnuts, Chevre & Poppy Seed vinaigrette

Fried Oyster Salad \$14

Baby Iceberg Lettuce, Avocado, Smoked Bacon, Corn meal dusted Oysters & a Smoked Jalapeno Ranch Dressing

Add Grilled Chicken \$6

Seafood



Featured Risotto

Rich and Creamy, finished with Parmigiano-Reggiano

Breaded Fried Shrimp \$22

Colossal "U-12" Hand Breaded Shrimp w/ Cocktail, Tartar Sauce & French Fries

Parmesan Crusted Chilean Sea Bass \$37

Pan Seared Chilean Sea Bass with a Parmesan Crust, Citrus Beurre Blanc, Smashed Gold Potatoes & Grilled Asparagus

Blackened Tilapia Pontchartrain \$29

Tilapia Blackened w/ Shrimp & Crab Pontchartrain Sauce & Jasmine Rice

ASP Shrimp \$28

Pan Seared "U-12" Garlic Shrimp, Sauce & Fettuccine

Meat & Poultry

Served with Yukon Gold Potato Puree and Chef's Seasonal Vegetable

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### Beef Bourguignon \$22

*Beef Tenderloin Sautéed in Red Wine w/ Mushrooms, Smoked Bacon*

### Grilled Chicken w/ Chevre \$26

*Marinated chicken breast topped with Chevre.*

### Chili-Crusted Grilled Rack of Lamb \$34

*Whole Rack of Lamb Roasted and served with Chimichurri Sauce and Jalapeno Mint Jelly*

### Maytag Bleu Bacon Butter Tournedos \$29

*'House Cut' Beef Tenderloin topped w/ Maytag Bleu Bacon Butter*

### Au Poivre Tournedos \$29

*Peppercorn Studded 'House Cut' Beef Tenderloin w/ Cognac Mushroom Reduction*

### Tournedos Oscar \$31

*'House Cut' Beef Tenderloin w/ Jumbo Lump Crab Meat & Béarnaise*

## The Grill 'House Cuts'



**Rib Eye \$36**

**New York Strip \$32**

**Filet Mignon 6oz - \$26 10oz - \$36**

Gratuitous: Béarnaise • The Old Diane • Bordelaise

## Enhancements

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Oscar w/ Asparagus, Béarnaise & Lump Crab \$9

“U-12” Pan Seared Shrimp & Lump Crab Pontchartrain \$9

Maytag Bleu Bacon Butter \$3

Au Poivre w/ Cognac Crimini Mushroom Reduction \$4

Grilled “U-12” Shrimp a la Carte \$3

Sides \$6

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Creamed Spinach

Broccoli with Chimichurri

Pan Roasted Assorted Mushrooms

Julienne Carrots w/ Sea Salt & Dijon Aioli

Fresh Baby Spinach Sauté with Garlic

Smashed Yukon Gold Potatoes

Roasted Fingerling Potatoes

Grilled Asparagus

## Desserts \$7

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Classic Vanilla Bean Crème Brule • Bread Pudding w/ Rum Sauce

Chocolate Tres Leches Cake • Pecan Pie

Coconut Pie

20% gratuity will be added to parties of eight or more.