

Pre-fixe Menu

\$29.95

To Start:

Rustic Hummus

Kalamata olives, roasted red pepper, feta, parsley, pita chips

Long island Crab cake

Lump crabmeat, meyer lemon aioli, blood orange segments, Frisee

Prince Edward Island mussels

Saffron white wine sauce, toast points

The Grill Caesar salad

Romaine, croutons, house Caesar dressing, parmesan cheese

Asian Shrimp Salad

kale, bok Choy, peppers, scallions, red cabbage, Thai peanut dressing

Endive Salad

Grilled hearts of palm, Cherry tomato, Blue cheese Crumbles, Sherry Vinaigrette

Entrees

Grilled Salmon

Grilled zucchini, squash, eggplant, herb pesto, roasted red peppers

Creamy Alfredo Pesto shrimp

Farfalle, basil pesto, spring peas

Rigatoni Bolognese

Kobe, pork, veal, Creamy pink sauce

***Spring Organic Chicken**

Fennel Puree, Roasted Baby carrots, snap peas

***12oz NY Strip steak**

Romanesco & baby carrots Herb butter fingerlings,
Demi glaze+\$6

Please Ask Your Server for Dessert Choices

* This menu item may be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please be advised that tables of 6 or more guests will be charged a standard 18% service charge.