



Dinner Menu

Appetizers

Calamari

Served with Traditional Marinara Sauce \$12.95

Caramelized Scallops

3 Sea Scallops Wrapped in Applewood Smoked Bacon and Siracha Mayo Dip \$12.95

Crab and Avocado Tower

Crab Salad Topped with Avocado, Mango and Grilled Shrimp \$14.95

Lump Crab Cake

Topped with Caper Remoulade \$12.95

Francaised Roasted Artichoke Hearts

Topped with Hudson Valley Goat's Cheese \$9.95

Fresh Fruit and Cheese Platter

A Selection of Fruits and Cheeses \$16.95

Clams Cataplana

Chorizo, Garlic, Tomatoes, Onions, EVOO and Fresh Lime with Grilled Crostini \$12.95

Steamed Mussels

Choice of Garlic White Wine Sauce or Red Sauce \$12.95

Mediterranean Shrimp

Sautéed in Garlic, Spinach and Feta Served with Pita Bread \$14.95

Blackened Tuna Bites

Served with a tarragon cream sauce \$11.95

Salads & Soups

Classic Caesar Salad

Romaine Lettuce, House Made Dressing, Parmesan Cheese, Home Made croutons \$8.95

Grenville Salad

Field Greens, Tomatoes, Feta Cheese, Red Onions, Cucumbers Tossed with Balsamic Vinaigrette \$8.95

Roasted Beet Salad

Field Greens, Beets, Crumbled Goat Cheese, with a Caramelized Orange Shallot Dressing \$10.95

Mediterranean Salad

Chickpeas, Feta cheese, Olives, Garlic, Shredded Romaine Lettuce and Tomatoes with a White Balsamic Vinegar and Extra Olive Oil Dressing \$10.95

add to any salad

Chicken \$5.00 Shrimp \$6.00

Entrees

Pan Seared Wild North Atlantic Salmon

with a Rosemary Citrus Sauce Over Wild Rice Pilaf with Cranberries \$28.95

Artichoke Encrusted Seabass

*Sautéed Baby Spinach in a Lemon Beurre Blanc
Served with Pistachio-Encrusted Whipped Potatoes \$25.95*

Lump Crab Cakes

Lump Crab Meat, Served with a Caper Remoulade and Whipped Potatoes \$25.95

Mediterranean Chicken

Marinated Grilled Chicken Over Lentils, Feta Cheese, Tomatoes and Olives \$24.95

Seafood Risotto

*Risotto Pilaf, Crab Meat Topped with Caramelized Shrimp and Scallops.
Choice of Light Seafood or Creamy \$35.95
add Lobster Tail - \$15.00*

Grilled Ribeye

Served with Whipped Potatoes & Asparagus \$36.99

Surf and Turf \$47.95

*Lobster tail and filet mignon served with mashed potatoes and sauteed mix vegetables \$47.95
with Dinner Package Additional - \$10.00 per person

Filet Mignon

Grilled with Roasted Beets and a Truffle Reduction \$36.95

Rack of Lamb

Served with House Made Honey Mustard \$31.95

Marinated Bone in Pork Chops

Served with Roasted Potatoes and Grilled Asparagus \$28.95

Pan Seared Ahi Tuna

Blackened and Topped with a Mango -Salsa Verde Served Over Quinoa \$26.95

Pasta

Fusilli A La Vodka

*Served with Our Famous Vodka sauce \$22.95
*add Chicken \$5.00 *add Shrimp \$6.00*

Three Cheese Tortellini

Tortellini Served in a Rich Alfredo Sauce \$22.95

Seafood Tagliolini

Served with Shrimp, Scallops, Lemon, Olives and Tomatoes in a White Wine Sauce \$29.95

Sides

\$4.95 each

Garlic Wilted Spinach

Quinoa Pilaf

Whipped Potatoes

Roasted Potatoes

Roasted Beets

Grilled Asparagus