## The Grille

## **APPETIZERS**

SEARED CRAB CAKES	\$7.50
TASSO CRUSTED SHRIMP	\$7.25
LOBSTER CHIMICHANGA	\$6.95
SOUTHWEST SHRIMP COCKTAIL	\$8.50
GRILLED CHICKEN Skewered with Artichoke, Peppers, Chilies, and Onions set on Black Bean Barbecue Sauce	\$5.25
SOUPS	
SMOKED YELLOW TOMATO SOUP	\$3.75
HEARTY SANTA FE VEGETABLE SOUP	\$3.50
SALADS	
CAESAR SALAD	\$6.00
THE GRILLE SALAD	\$5.25

## **GRILLE SPECIALTIES**

ROASTED FREE RANGE CHICKEN\$14.50  Boned and served with Stone Ground Mustard accented with Honey and Fresh Sage
TENDERLOIN OF BEEF
TORTILLA CRUSTED SHRIMP\$17.95 Nestled in a Spiced Peanut Glaze
PORK TENDERLOIN
CAJUN SPICED YELLOW FIN TUNA
HEARTY RIBEYE STEAK\$19.50 Slow Smoked topped with Crispy Fire Onions
TASSO SEARED SALMON MEDALLIONS
K.C. STRIP LOIN OF BEEF\$18.95 Lightly Crusted with Peppers, seared to order, topped with Bleu Cheese Grantineed atop Texas Wine Bordelaise
STUFFED CHICKEN BREAST
GRILLED SALMON FILET
PAN SEARED RAINBOW TROUT
ONE POUND T-BONE STEAK
SEARED TOURNEDOS OF BEEF
HERB CRUSTED SWORDFISH AND A GRILLED TENDERLOIN MEDALLION

In order to enhance the dining experience, we request that you refrain from smoking in The Grille.