



THE GRILLE
AT CHESTERBROOK

Wines for Everyday Drinking

American

White

	<u>Half</u>	<u>Full</u>
Chenin Blanc, Parducci		13.95
Chardonnay, Glen Ellen		15.95
Johannisberg Riesling, Chateau St. Michelle		16.95
Fume Blanc, Robert Mondavi		21.95
Gewurztraminer, Monterey Vineyards		15.95
Chardonnay, Silverado	19.95	28.95
Late Harvest Riesling, Kenwood	18.95	

Red

Cabernet Sauvignon, Clos du Val		29.95
Zinfandel, Mirassou		14.95
Pinot Noir, Robert Mondavi		19.95
Cabernet Sauvignon, Sterling Vineyards		27.95
Merlot, Charles Krug		17.95
Cabernet Sauvignon, Beaulieu Vineyards	9.95	15.95

Rose

White Zinfandel, Robert Mondavi		15.95
Cabernet Rose, Chateau St. Michelle		14.95

European

White

Muscadet de Sevre et Maine, Barre Freres	9.95	18.95
Cuvee, George Deboeuf		13.95
Mosel Riesling, Anheuser		14.95
Piesporter Treppchen, Madrigal		15.95

Red

St. Emillion, Chateau Simard		22.95
Mouton Cadet, Baron Phillippe Rothchild	8.95	17.95
Beaujolais Villages, Louis Jadot	11.95	19.95

Champagnes and Sparkling Wines

Dom Ruinart, Blanc de Blanc, Brut		75.00
Moet Chandon, White Star Extra Dry	27.00	39.00
Korbel Brut, (Domestic)	15.00	25.00
Codorniu, Brut Classico		15.00

Carafe Wine

Full 10.95 Half 6.00

A Daily Selection of Wines is Available by the Glass

Cellar Master's Selections of Vintage Wines Available Upon Request.

Appetizers

Snails in Puff Pastry	\$4.50
with a garlic lemon butter	
Jumbo Shrimp Cocktail	\$7.25
four iced Gulf Jumbo shrimp with lots of zippy cocktail sauce	
Seasonal Melon & Westphalian Ham	\$3.95
Smoked Irish Salmon	\$6.95
with golden caviar and lemon pepper vodka	
Baked Stuffed Chester County Mushrooms	\$4.75
with chopped clams and Parmesan cheese	
Oysters Rockefeller	\$6.95
Our version of a classic New Orleans gourmet treat	
Steamed Fresh Little Neck Clams	\$5.75
Lobster Stuffed Ravioli	\$6.25
in tomato basil sauce	

Soups/Salads/Bread

Baked French Onion Soup	\$4.25
Snapper Soup	\$3.75
Daily Seasonal Soup	\$2.95
House Salad	\$2.50
Mixed greens, tomato, mushrooms and cucumbers	
Spinach Salad	\$3.25
Mushrooms, bacon, Bermuda onions and tomato	
Caesar Salad	\$3.25
Tomato Basil Salad (seasonal)	\$2.95
Crustini	\$2.95
Baked loaf of bread with garlic butter, Gorgonzola and Parmesan cheeses	

Dinner Selections

Mesquite Grilled

All our seafood is served with your choice of the Chef's compound butters.

Norwegian Salmon Fillet	\$15.75
Atlantic Swordfish Steak	\$17.95
Fresh Tuna Steak	\$15.95
Halibut Steak	\$16.50
Filet Mignon 5 oz.	\$12.95
8 oz.	\$14.95
Mixed Chesterbrook Grille	\$15.95
combination of lamb chop, filet mignon and pork chop garnished with grilled tomato	
Aged New York Strip Steak 14 oz.	\$17.50
Chicken Monterey	\$12.95
stuffed with Monterey Jack, Westphalian ham and spinach	
Double Thick Lamb Chops	\$18.50
marinated with rosemary and garlic	

Specialty Selections

Cajun Style Blackened Fish of the Day	\$14.25
Stuffed Jumbo Shrimp	\$16.95
four stuffed shrimp filled with seafood stuffing	
Twin Seafood Kabob	\$15.50
scallops, shrimp, swordfish and salmon	
Sauteed Scallops and Shrimp	\$14.75
in a white wine and cream sauce with mushrooms	
Prime Rib English Cut 8 oz.	\$ 9.95
Queen Cut 12 oz.	\$12.95
King Cut 22 oz.	\$16.95
Veal Piccata	\$15.75
served with fresh pasta and caper lemon sauce	
Mixed Doubles	\$19.25
5 oz. Filet served with your choice of a petite portion of: Stuffed Shrimp, Seafood Kabob, Swordfish or Broiled Scallops	

Light Fare

Deli Sandwich	\$5.25
Turkey, ham and Swiss on marble rye	
The "Grille" Burger	\$6.25
Lean 8 oz. char-grilled burger with choice of bacon, sauteed mushrooms or onions, Swiss, American, Monterey Jack or Bleu cheese.	
California Chicken	\$8.95
With shallots, mushrooms and artichoke hearts	
Seafood Kabob	\$9.95
Scallops, swordfish, salmon, shrimp	
Fettucini Alfredo & Westphalian Ham	\$7.95
Sauteed in a light cream sauce with Julienne of ham and cracked black pepper	
Stir Fry	\$9.95
Your choice of shrimp or chicken	
Fresh Pasta of the Day	\$7.95
Antipasto	\$7.95
Chiffonade of greens garnished with salami, turkey, Provolone cheese, peppers, marinated vegetables, olives and tomatoes	
Cobb Salad	\$7.25
Shredded greens garnished with chicken, ham, cheese, bacon, Avocado, and marinated pasta salad. Served with your choice of dressings.	

Desserts

Hot Fudge Sundae, Nirvana	\$3.50
Philadelphia Cream Cheesecake	\$2.95
The Dessert Tray	\$3.50
Mile High Pie	\$2.75
Selection of Premium Ice Cream	\$2.75
Strawberry Shortcake	\$3.95
Classic Creme Caramel	\$2.95
The Treasure Chest	\$3.50
chocolate dipped puff pastry with seasonal fruit	
Chocolate Mousse	\$2.50