

The Grille

APPETIZERS

- SEARED CRAB CAKES** \$7.50
*Served on a Remoulade Sauce with Fresh Herb tossed
Confetti Vegetable Salad*
- TASSO CRUSTED SHRIMP** \$7.25
*With Spiced Peanut Sauce accompanied by
Crispy Fried Spinach and Bell Peppers*
- LOBSTER CHIMICHANGA** \$6.95
*Wrapped in Blue Corn Tortilla set on Serrano Chili Cream,
Tomato and Jicama Salsa*
- SOUTHWEST SHRIMP COCKTAIL** \$8.50
*Atop Fresh Jicama Pico d'Gallo and
Fresh Horseradish Cocktail Sauce*
- GRILLED CHICKEN** \$5.25
*Skewered with Artichoke, Peppers, Chilies, and Onions
set on Black Bean Barbecue Sauce*

SOUPS

- SMOKED YELLOW TOMATO SOUP** \$3.75
Garnished with Black Bean Design
- HEARTY SANTA FE VEGETABLE SOUP** \$3.50
Topped with Crispy Tortilla Strips

SALADS

- CAESAR SALAD** \$6.00
*Invented in 1926 by Alex Caesar Cardini in Tijuana, Mexico,
made the traditional way*
- THE GRILLE SALAD** \$5.25
*Hearts of Romaine, Caccotia Cheese, Olives, Scallions, Cilantro,
Tossed in a Roasted Chili Vinaigrette*

GRILLE SPECIALTIES

ROASTED FREE RANGE CHICKEN	\$14.50
<i>Boned and served with Stone Ground Mustard accented with Honey and Fresh Sage</i>	
TENDERLOIN OF BEEF	\$21.95
<i>Grilled to perfection, surrounded by Country Smoked Jerky Sauce</i>	
TORTILLA CRUSTED SHRIMP	\$17.95
<i>Nestled in a Spiced Peanut Glaze</i>	
PORK TENDERLOIN	\$15.25
<i>Prepared Country Style accompanied by Home Made Green Apple Sauce with Fresh Melon Salsa</i>	
CAJUN SPICED YELLOW FIN TUNA	\$19.95
<i>Atop a Yellow Tomato Salsa</i>	
HEARTY RIBEYE STEAK	\$19.50
<i>Slow Smoked topped with Crispy Fire Onions</i>	
TASSO SEARED SALMON MEDALLIONS	\$18.95
<i>On a Roasted Bell Pepper Sauce with Fruit Pico d'Gallo</i>	
K.C. STRIP LOIN OF BEEF	\$18.95
<i>Lightly Crusted with Peppers, seared to order, topped with Bleu Cheese Grantineed atop Texas Wine Bordelaise</i>	
STUFFED CHICKEN BREAST	\$16.50
<i>Filled with Ancho Chili Caccotia Cheese Lightly Fried, nestled on Wild Mushroom Melange, drizzled with Chili Cream and Roasted Red Pepper Sauce</i>	
GRILLED SALMON FILET	\$18.50
<i>With Santa Fe Hollandaise, a delicate Sauce Seasoned with Chili powder, Comino, Onion, Cilantro and Chilies</i>	
PAN SEARED RAINBOW TROUT	\$15.50
<i>On Corn Chili with Margarita Marmalade and Herb Confetti Salad</i>	
ONE POUND T-BONE STEAK	\$21.50
<i>Seasoned and Served in Wild Mushroom Melange</i>	
SEARED TOURNEDOS OF BEEF	\$20.95
<i>On Toasted Herb Biscuit topped with Jack Daniels Peppercorn Glaze</i>	
HERB CRUSTED SWORDFISH AND A GRILLED TENDERLOIN MEDALLION	\$21.50
<i>Herb Crusted Swordfish with a Basil Dijonaisse and a Grilled Tenderloin Medallion covered with a Cranberry Demi-Glaze</i>	

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

Monday, December 12, 1994