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
Atrip 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, Cacique Cheese, Olives, Scallions, Cilantro,
Tossed in a Roasted Chili Vinaigrette
ROASTED FREE RANGE CHICKEN .................................. $14.50
Boned and served with Stone Ground Mustard accented with Honey and Fresh Sage

TENDERLOIN OF BEEF .............................................. $21.95
Grilled to perfection, surrounded by Country Smoked Jerky Sauce

TORTILLA CRUSTED SHRIMP ...................................... $17.95
Nestled in a Spiced Peanut Glaze

PORK TENDERLOIN .................................................. $15.25
Prepared Country Style accompanied by Home Made Green Apple Sauce with Fresh Melon Salsa

CAJUN SPICED YELLOW FIN TUNA ............................... $19.95
Atop a Yellow Tomato Salsa

HEARTY RIBEYE STEAK ............................................. $19.50
Slow Smoked topped with Crispy Fire Onions

TASSO SEARED SALMON MEDALLIONS ......................... $18.95
On a Roasted Bell Pepper Sauce with Fruit Pico d’Gallo

K.C. STRIP LOIN OF BEEF ....................................... $18.95
Lightly Crusted with Peppers, seared to order, topped with Bleu Cheese
Graniteneed atop Texas Wine Bordelaisie

STUFFED CHICKEN BREAST ....................................... $16.50
Filled with Ancho Chili Cacotia Cheese Lightly Fried, nestled on Wild Mushroom Melange, drizzled with Chili Cream and Roasted Red Pepper Sauce

GRILLED SALMON FILET ........................................... $18.50
With Santa Fe Hollandaise, a delicate Sauce Seasoned with Chili powder, Comino, Onion, Cilantro and Chilies

PAN SEARED RAINBOW TROUT .................................. $15.50
On Corn Chili with Margarita Marmalade and Herb Confetti Salad

ONE POUND T-BONE STEAK ....................................... $21.50
Seasoned and Served in Wild Mushroom Melange

SEARED TOUREADOS OF BEEF ................................... $20.95
On Toasted Herb Biscuit topped with Jack Daniels Peppercorn Glaze

HERB CRUSTED SWORDFISH AND
A GRILLED TENDERLOIN MEDALLION ......................... $21.50
Herb Crusted Swordfish with a Basil Dijonaisse and
a Grilled Tenderloin Medallion covered with a Cranberry Demi-Glaze

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

Monday, December 12, 1994