Welcome to

ECLECTIC

GRILLE
SALADS

Mixed Field Greens with Plum Tomatoes, Roasted Peppers, Green Onion, Extra Virgin Olive Oil, and Balsamic Vinaigrette 8.95
Caesar Salad with Fresh Croutons and Parmesan 7.95
Spinach Tossed with Caramelized Onions, Roasted Peppers, Smoked Bacon, Walnuts, Blue Cheese, and Honey Balsamic Vinaigrette 8.95
Blindeed Butter and Shredded Greens with Edamame, Snow Pea, Roasted Peppers, Mushrooms, Toasted Walnuts, Apples, and Blue Cheese Tossed in a Honey Walnut Vinaigrette 8.95
House Made Mozzarella with Tomatoes, Basil, and Garlic Infused Olive Oil 9.95
Eclectic Salad: Red Leaf, Tomatoes, Pistachio, Red Onion, Grilled Asparagus, Grilled Chicken Tenderloin, Peppercorn Dressing and Goat Cheese 12.95
Antipasto for Two House Made Mozzarella and Ricotta, Prosciutto, Soppressa, Mixed Olives, Marinated Roasted Peppers, Garlic Infused Olive Oil, Aged Balsamic and Fresh Basil, Served over Thick-Crusted Salad 17.95

APPETIZERS

Soup of the Day 4.95
Grilled Little Neck in a White Wine Tomato Broth, Toasted Crostini, and Basil 8.95
Fried Ravioli Stuffed with Chicken, Snow Pea, Shallots, Garlic, and Thyme Topped with a Soy Balsamic Reduction and Toasted Sesame Oil 6.95
Fried Jalepeno Rings Lightly Battered, Served with Seasoned Creole Franchise 8.95
Grilled Portabella Cap Stuffed with a Sauté of Mushrooms, Chunky Feta, and Tomato Parsley and Sage in a Sherry Wine Sauce over Grilled Garlic Croutons 9.95
Spicy Angouille Sausage, Roasted Potato, Broccoli Rabe, Roasted Peppers and Fresh Herbs in a White Wine Sauce, over Grilled Crostini 10.95

PASTA

Manicotti with Garlic Infused Extra Virgin Olive Oil and Fresh Basil, Served with a Choice of Fresh or Imported Pasta 12.95
Tomato Cream Parmesan Sauce with Fresh Basil, Tossed with a Choice of Fresh or Imported Pasta 12.95
Fusilli in a Light Fresh Plum Tomato Sauce with White Wine, Extra Virgin Olive Oil, Garlic, Chopped Fresh Basil, and Chopped Red Pepper 13.95
Rigatoni Baked with Portabella Mushrooms, Asparagus, Broccoli and Shitake Mushrooms in a Tomato Cream Sauce with Mozzarella, Parmesan and Basil 17.95
Sweet Red Pepper Linguine, Grilled Sweet Italian Sausage, Chicken Tenderloin, Roasted Peppers, Mushrooms, Garlic and Herbs in a Madera Wine Sauce 16.95
Giant Tortellini Stuffed with Chicken, Spinach, Fontina, Parmesan and Scallion in a Marjoram Wine, Manchego Cheese Sauce with Shallots and Parmesan, Garnished with Toasted Pine Nuts 19.95
Lemon Olive Linguine, Gulf Shrimp, Sea Scallops, Little Neck, Shrimp, Mushrooms, Tomatoes and Fresh Tomatoes, Lemon Grass, and Box Choy in a White Wine Sauce with Parsley and Basil 24.95

ENTREES

Grilled and Pan-Seared Breast of Chicken with Artichokes, Mushrooms and Roasted Peppers in a Garlic White Wine Olive Oil Sauce with Lemon and Thyme 14.95
Grilled Breast of Duck Served Sliced over Field Greens with a Stoli Raspberry Sauce 13.95
Grilled Salmon Filet Served with Walnut Dressing and Sweet Potato Sticks 21.95
Mediterranean Grilled Breast of Chicken with Grilled Gulf Shrimp Topped with a Balsamic/Demi-Glace Reduction 21.95
Grilled Pork Tenderloin Served Sliced, with a Brandy/Cream Onion, Smokey Apple Sauce 21.95
Pan Seared Tuna Steak Coated with Roasted Pumpkin Seeds, over Field Greens with a Lemon Basil Vinaigrette 23.95
Penne with Gulf Shrimp, Sea Scallops, Sweet Italian Sausage, Chicken, Saffron Rice, White Wine, and Herbs 23.95
Gulf Shrimp and Sea Scallops Wrapped with Prosciutto Parmesan and Roasted Served on a Bed of Tuscan White Beans, Flavored with Fresh Fennel, White Wine, and Basil 24.95
Slow Roasted Disco Bucatini a Shrimp Reduction (Preparation Time Approximately 30 Minutes) 25.95
10 OZ. CENTER CUT FILET MIGNON Grilled and Topped with a Porcini Mushroom Demi-Glace, Garnished with Shallots 29.95
14 OZ. CANADIAN DRAGON RED VENISON Chop, Prepared Daily 29.95

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR TIME RESTRICTIONS.
PLEASE REFRAIN FROM THE USE OF CELLULAR PHONES IN THE DINING ROOM.
FOR YOUR CONVENIENCE A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF TEN OR LESSER.
VISA - MASTERCARD - AMERICAN EXPRESS - DISCOVER
WE DO NOT ACCEPT PERSONAL CHECKS.

ECLECTIC GRILL

601-251-3800