

**Welcome to**

**ECLECTIC**

**GRILLE**



### SALADS

MIXED FIELD GREENS WITH PLUM TOMATOES, ROASTED PEPPERS, GREEN ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR  
6.95

CAESAR SALAD WITH FRESH CROUTONS AND PARMESAN  
7.95

SPINACH TOSSED WITH CARAMELIZED ONION, ROASTED PEPPERS, SMOKED BACON, WALNUTS, BLUE CHEESE AND WARM RASPBERRY VINAIGRETTE  
8.95

BLENDED BITTER AND SWEET GREENS WITH ENDIVE, SNOW PEAS, ROASTED PEPPERS, MUSHROOMS, TOASTED WALNUTS, APPLES AND BLUE CHEESE  
TOSSED IN A CHAMPAGNE VINAIGRETTE  
8.95

HOUSE MADE MOZZARELLA WITH TOMATOES, BASIL AND GARLIC INFUSED OLIVE OIL  
9.95

ECLECTIC SALAD: RED LEAF, TOMATOES, PISTACHIOS, RED ONION, GRILLED ASPARAGUS, GRILLED CHICKEN TENDERLOINS, PISTACHIO DRESSING AND GOAT CHEESE  
12.95

ANTIPASTO FOR TWO: HOUSE MADE MOZZARELLA AND RICOTTA, PROSCIUTTO, SOPPRESSO, MIXED OLIVES, MARINATED ROASTED PEPPERS, GARLIC INFUSED OLIVE OIL  
AGED BALSAMIC AND FRESH BASIL SERVED OVER TRI-COLORED SALAD  
17.95

### APPETIZERS

SOUP OF THE DAY  
4.95

GRILLED LITTLE NECKS IN A WHITE WINE TOMATO BROTH, TOASTED COUS COUS AND BASIL  
8.95

FRIED RAVIOLI STUFFED WITH CHICKEN, SNOW PEAS, SHALLOTS, GARLIC AND THYME  
TOPPED WITH A SOY/BALSAMIC REDUCTION AND TOASTED SESAME OIL  
9.95

FRIED SQUID RINGS LIGHTLY BATTERED, SERVED WITH SEASONED CRÈME FRAICHE  
9.95

GRILLED PORTABELLA CAP STUFFED WITH A SAUTÉ OF MUSHROOMS, CHOPPED FRESH TOMATOES,  
PARSLEY AND SAGE IN A SHERRY WINE SAUCE OVER GRILLED GARLIC CROUTONS  
9.95

SPICY ANDOUILLE SAUSAGE, ROASTED POTATO, BROCCOLI RABBI, ROASTED PEPPERS AND FRESH HERBS IN A WHITE WINE SAUCE, OVER GRILLED CROSTINI  
10.95

### PASTA

MARINARA 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  
13.95

FUSILLI IN A LIGHT FRESH PLUM TOMATO SAUCE WITH WHITE WINE, EXTRA VIRGIN OLIVE OIL,  
GARLIC,  
PARSLEY, BASIL AND CRUSHED RED PEPPER  
13.95

RIGATONI BAKED WITH PORTABELLA MUSHROOMS, ASPARAGUS, BROCCOLI AND SHALLOTS IN  
A TOMATO CREAM SAUCE WITH MOZZARELLA, PARMESAN AND BASIL  
17.95

SWEET RED PEPPER LINGUINE, GRILLED SWEET ITALIAN SAUSAGE, CHICKEN TENDERLOINS,  
ROASTED PEPPERS, MUSHROOMS, GARLIC AND HERBS IN A MADEIRA WINE SAUCE  
18.95

GIANT TORTELLONI STUFFED WITH CHICKEN, SPINACH, FONTINA, PARMESAN AND SCALLION  
IN A MARSALA WINE MARSCARPONE CHEESE SAUCE WITH SHALLOTS AND PARMESAN,  
GARNISHED WITH TOASTED PINE NUTS  
19.95

LEMON CHIVE LINGUINE, GULF SHRIMP, SEA SCALLOPS, LITTLE NECKS,  
SHITAKE MUSHROOMS, SUN-DRIED AND FRESH TOMATOES, LEMON GRASS,  
AND BOK CHOY IN A WHITE WINE SAUCE WITH PARSLEY AND BASIL  
24.95

### ENTREES

GRILLED AND PAN-SEARED BREAST OF CHICKEN WITH ARTICHOKE, MUSHROOMS AND  
ROASTED PEPPERS IN A GARLIC WHITE WINE OLIVE OIL SAUCE WITH LEMON AND THYME  
19.95

GRILLED BREAST OF DUCK SERVED SLICED OVER FIELD GREENS WITH A  
STOUT RASPBERRY SAUCE  
19.95

GRILLED SALMON FILET SERVED WITH WALNUT DRESSING AND SWEET POTATO STICKS  
21.95

MARINATED GRILLED BREAST OF CHICKEN WITH GRILLED GULF SHRIMP  
TOPPED WITH A BALSAMIC DEMI-GLAZE REDUCTION  
21.95

GRILLED PORK TENDERLOIN SERVED SLICED, WITH A  
BRANDY/CREAM GRANNY SMITH APPLE SAUCE  
21.95

PAN-SEARED TUNA STEAK COATED WITH ROASTED PUMPKIN SEEDS,  
OVER FIELD GREENS WITH A LEMON BALSAMIC VINAIGRETTE  
23.95

PAELLA 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 PAN-SEARED AND ROASTED,  
SERVED ON A BED OF TUSCAN WHITE BEANS, FLAVORED WITH FRESH FENNEL,  
WHITE WINE AND BASIL  
24.95

SLOW ROASTED OSSO BUCO IN A SHIRAZ REDUCTION  
(PREPARATION TIME APPROXIMATELY 30 MINUTES.)  
25.95

10 OZ. CENTER CUT FILET MIGNON GRILLED AND TOPPED WITH A PORCINI MUSHROOM  
MERLOT DEMI-GLAZE, GARNISHED WITH CHEVRE  
29.95

14 OZ. CANADIAN GRAIN FED VEAL 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 ROOMS.

FOR YOUR CONVENIENCE A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF TEN OR LARGER.

VISA – MASTERCARD – AMERICAN EXPRESS – DISCOVER

WE DO NOT ACCEPT PERSONAL CHECKS.

ECLECTIC GRILL  
401 831-8010