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 Onion, Roasted Peppers, Smoked Bacon, Walnuts, Blue Cheese, and Creme Fraiche Vinaigrette 8.95
Burrata with Sweet Greens and Dressing 9.95
House Made Mozzarella with Tomatoes, Basil, and Garlic Infused Olive Oil 8.95
Eclectic Salad, Red Leaf, Tomatoes, Pita Chips, Red Onion, Grilled Asparagus, Grilled Chicken Tenderloin, Parmesan and Goat Cheese 12.95
Antipasto for Two House Made Mozzarella and Prosciutto, Soppressata, Mixed Olives, Insalata di Roasted Peppers, Garlic Infused Olive Oil, Aioli Balsamic and Fresh Basil, Served Over Toscolino Salad 17.95
APPETIZERS
Soup of the Day 4.95
Grilled Little Neck in a White Wine Tomato Broth, Toasted Cornbread and Basil 8.95
Fried Polpette Stuffed with Chicken, Snow Pearl, Shallots, Garlic, and Thyme Topped with a Soy Balsamic Reduction and Toasted Semolai Oil 8.95
Fried Soft Rinds Lightly Battered, Served with Seasoned Creme Fraiche 9.95
Grilled Portabella Cap Stuffed with a Sautee of Mushrooms, Chopped Fresh Tomatoes, Pecorino Romano and Sage in a Sherry Wine Sauce, Over Grilled Garlic Croutons 15.95
Spicy Angouille Sausage, Roasted Potato, Broccoli Rabe, Roasted Peppers and Fresh Herbs in a White Wine Sauce, Over Grilled Crostini 10.95
PASTA
Maniiana 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, Basil, Chopped Sun Dried Red Pepper 12.95
Rigatoni Baked with Portabella Mushrooms, Asparagus, Broccoli and Smoked Mozzarella 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 Madeira Wine Sauce 18.95
Giants Tellipelle Stuffed with Chicken, Spinach, Fontina, Parmesan and Scallions in a Marcella Wine, Manicampone Cheese Sauce with Shallots and Parmesan, Garnished with Toasted Pine Nuts 15.95
Lemon Cashew Linguine, Gulf Shrimp, Sea Scallops, Little Neck, Sautéed Mushrooms, Sun Dried and Fresh Tomatoes, Lemon Grains, 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 18.95
Grilled Breast of Duck Served Sliced Over Field Greens with a Stoli Raspberry Sauce 18.95
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 Demiglace Reduction 19.95
Grilled Pork Tenderloin Served Sliced, with a Brandy-Cream Onion-Swift Apple Sauce 21.95
Pan Seared Tuna Steak Coated with Rosemary-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 Parmesan and Roasted Served on a Bed of Tuscan White Beans Seasoned with Fresh Thyme, White Wine and Basil 24.95
Slow Roasted Citrus Bucatini in a Shrimp Reduction (Preparation Time Approximately 30 Minutes) 25.95
10 Oz. Center Cut Filet Mignon Served with a Porcini Mushroom Demiglace Garnished with Chicago 28.95
14 Oz. Canadian Bone In 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 room.
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
651-351-3910