



PLAZA GRILLE

APPETIZERS

Soup du Jour

3.95

Butternut Squash Ravioli with Toasted Pine Nuts
and Sage Buttercream

8.95

Crostini with Diced Tomatoes, Fresh Basil and Roasted Garlic

7.95

Mesclun Salad with Goat Cheese, Mangoes, Toasted Pecans
and a Maple Vinaigrette

8.95

Spicy Mussels Zuppa

8.95

Roasted Garlic with Cambozola Triple Cream Roquefort
Cheese, White Truffle Oil and Rosemary Focaccia

9.95

Baked Artichoke Bottoms with Goat Cheese, Shrimp and
Sauce Bearnaise

9.95

Lobster Cakes with a Caper Hollandaise

10.95

PASTA

Penne with Diced Tomatoes, Fresh Basil, Fresh Mozzarella
and Crushed Red Pepper

15.95

Penne Marinara with Grilled Chicken and Seasonal
Vegetables

15.95

Lobster Ravioli with Diced Tomatoes, Sage and Grilled
Shrimp

18.95

Free Form Lasagna with Broccoli Rabe, Wild Mushrooms,
Asiago, Mascarpone and Fruitti de Mer
(shrimp, scallops and lump crabmeat)

23.95

ENTREES

Baked Atlantic Cod with Mission Figs, Balsamic Vinegar and
Red Onion

17.95

Seared Blackened Salmon Filet with a Raspberry Sauce and
White Truffle Risotto

18.95

Grilled Pork Tenderloin with Ginger Brandied Seasonal Fruit

16.95

Medallions of Veal Marsala with Wild Mushrooms and Melted
Fresh Mozzarella Cheese

18.95

Wild Mushroom Risotto with Pink Champagne Beurre Blanc
and Marinated Pan Seared Duck Breast

19.95

Chilled Medallions of Maine Lobster Tail, Seasonal Grilled
Vegetables, Mesclun Greens, with a Whole Grain Mustard
Vinaigrette

21.95

Grilled Tenderloin of Beef and Maine Lobster Tail with a
Sundried Tomato Bearnaise

24.95

Grilled Australian Lamb Tenderloin with a Portobello
Mushroom Demi-Glace

24.95



Cork and Glass Fee \$1.00 per person

Extra Plate Charge \$3.95

18% Gratuity added to parties of 6 or more

Cash and Personal Checks Only

Hours

Tuesday thru Friday Open for Lunch and Dinner

Saturday and Sunday Brunch

PLAZA GRILLE 64 DePasquale Avenue Providence, RI 02903

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