

# JUST THE BEGINNING

**WHITE BEAN TURKEY CHILI** Cup \$4 / Bowl \$7  
*northern beans • tomatoes • onions • peppers • cilantro*

**SOUP OF THE DAY** Cup \$4 / Bowl \$7  
*made from scratch daily*

**CHEESE & ARTICHOKE DIP** \$11  
*warm tortilla chips • spinach • artichokes*

**SESAME SEARED TUNA** \$14  
*wasabi • ginger • lite soy*

**VINE RIPE TOMATO  
& MOZZARELLA** \$11  
*red onion • pesto • vinaigrette*

**FLASH FRIED CALAMARI** \$12  
*tomato basil sauce • parmesan*

**CHINESE EGG ROLLS** \$9  
*sweet chili sauce*

**CRAB & SHRIMP  
COCKTAIL** \$16  
*lemon dijon • cocktail sauce*

## MAIN PLATE SALADS

**CASHEW CHICKEN SALAD** \$16  
*peppers • oranges • honey mustard dressing  
substitute shrimp \$20*

**SALMON SPINACH SALAD** \$20  
*hard boiled egg • red onion  
croutons • vinaigrette*

**SESAME SEARED TUNA SALAD** \$22  
*greens • peppers • oranges • wasabi  
teriyaki vinaigrette*

**SANTA FE STEAK SALAD** \$20  
*jack cheese • tomatoes • black beans •  
tortilla strips • sweet chili vinaigrette*

**KALE & QUINOA SALAD** \$14  
*dried cranberries • honey vinaigrette • edamami  
add grilled chicken \$6 • add shrimp \$8*

## BEEF, PORK & CHICKEN

*add a mixed green salad or caesar salad \$4*

**MURRAY'S ALL NATURAL ROASTED CHICKEN** \$23  
*sweet potato • vegetables*

**BABY BACK BARBEQUE RIBS** \$26  
*house BBQ • onion straws • sweet potato*

**APPLE MAPLE PORK CHOPS** \$26  
*smashed potatoes • vegetables*

**16OZ HAWAIIAN RIBEYE STEAK** \$32  
*Certified Angus Beef • fingerling potatoes • vegetables • teriyaki glaze*

**16OZ NEW YORK STRIP STEAK** \$34  
*Certified Angus Beef • fingerling potatoes • vegetables • onion straws*

**24OZ BIG ASS BONE-IN RIBEYE STEAK** \$44  
*Certified Angus Beef • fingerling potatoes • vegetables • onion straws*

**PAN SEARED 8OZ FILET MIGNON** \$35  
*fingerling potatoes • vegetables • onion straws*

**GRILLED 10OZ ANGUS BURGER** \$14  
*house chips • lettuce & tomato • add swiss or cheddar \$2*

# FROM THE SEA

*add a mixed green salad or caesar salad \$4*

**PAN SEARED YELLOW TAIL SNAPPER \$30**  
*shrimp • tomatoes • mushrooms • lemon sauce • rice*

**BLACKENED TUNA STEAK \$29**  
*rice • vegetables • choose your temperature*

**ASIAN GLAZED SALMON \$27**  
*stir-fry vegetables • rice • honey ginger glaze*

**GRILLED ATLANTIC SWORDFISH \$29**  
*rice • vegetables*

**GRILLED SALMON WITH CUCUMBER DILL SAUCE \$26**  
*rice • vegetables*

## “GRILLE” SPECIALTIES

*add a mixed green salad or caesar salad \$4*

**CHICKEN PICCATA \$24**  
*rice • vegetables • lemon-caper sauce*

**MARYLAND STYLE CRAB CAKES \$32**  
*lemon dijon sauce • rice • vegetables*

**MAPLE LEAF DUCK WITH VALENCIA ORANGE SAUCE \$28**  
*rice • vegetables*

**OLD FASHIONED MEATLOAF \$21**  
*smashed potatoes • gravy • vegetables*

**COCONUT SHRIMP \$27**  
*apricot dipping sauce • rice • vegetables*

**SHRIMP SCAMPI \$28**  
*angel hair pasta • lots of garlic • diced tomatoes*

**BAKED CHICKEN ROMANO \$23**  
*parmesan crusted • tomato sauce • angel hair pasta*

**GRILLED CHICKEN & BOWTIES \$24**  
*artichokes • kalamata olives • tomato sauce • feta cheese*

**PENNE PASTA WITH VODKA SAUCE \$19**  
*sweet peas • parmesan • house tomato vodka sauce  
add grilled chicken \$23*

*\* Gluten free pasta available*

## GLUTEN SENSITIVE & VEGETARIAN

*We are happy to accommodate your dietary needs. Please notify us of any food allergies.*

## DESSERTS

\$8

**CARROT CAKE  
CHOCOLATE FUDGE CAKE**

**TARTUFO  
CHEESECAKE**

*We take tremendous pride in the quality of our food & service.  
Suzie & I only purchase the freshest ingredients, fish, meat, & produce available to us. Enjoy!*

*sharing charge \$7 • 18% gratuity for parties of 8 or more*

# SUZIE'S SELECT

## CHAMPAGNES & SPARKLING

	glass	bottle
Prosecco, Lunetta, <i>Italy</i> . . . . .	.9	
Champagne, Blanc de Blanc, Brut, J.P. Chenet, <i>France</i> . . . . .	.9	
Champagne, Brut, Perrier Jouet "Grand Brut", <i>France</i> . . . . .		.75
Champagne, Brut, Taittinger, <i>France</i> . . . . .		.80
Prosecco, Zardetto, <i>Veneto, Italy</i> . . . . .		.24

## WHITE WINES

CHARDONNAY, The Grille's House Selection . . . . .	.9	.32
CHARDONNAY, Wentz, <i>Livermore</i> . . . . .	.10	.36
CHARDONNAY, Chalk Hill, <i>Sonoma</i> . . . . .	.12	.44
CHARDONNAY, Cakebread, <i>Napa Valley</i> . . . . .	.16	.60
CHARDONNAY, Rombauer, <i>Carneros</i> . . . . .	.17	.64
CHARDONNAY, Lewis, <i>Napa Valley</i> . . . . .		.70
PINOT GRIGIO, Barone Fini, <i>Valdadige, Italy</i> . . . . .	.9	.32
PINOT GRIGIO, Livio Felluga, <i>Friuli, Italy</i> . . . . .	.14	.52
FUME BLANC, Ferrari-Carano, <i>Sonoma</i> . . . . .	.10	.36
SAUVIGNON BLANC, Kim Crawford, <i>Marlborough, New Zealand</i> . . . . .	.12	.44
SAUVIGNON BLANC, Trinchero, <i>Mary's Vineyard, Napa Valley</i> . . . . .	.15	.56
CHENIN BLANC/VIOGNIER, Pine Ridge, <i>Napa Valley</i> . . . . .	.9	.32
RIESLING, Dr. Loosen, <i>Germany</i> . . . . .	.9	.32
MOSCATO, Ceretto, <i>Piedmont</i> . . . . .	.12	.44

## ROSÉ WINES

ROSÉ, Bieler Pere & Fils, <i>Provence, France</i> . . . . .	.9	.32
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## RED WINES

CABERNET SAUVIGNON, The Grille's House Selection . . . . .	.9	.32
CABERNET SAUVIGNON, Slingshot, <i>Stewart Wine Cellars, Napa Valley</i> . . . . .	.11	.40
CABERNET SAUVIGNON, B.R. Cohn, <i>Sonoma</i> . . . . .	.12	.44
CABERNET SAUVIGNON, Smith & Hook, <i>Central Coast</i> . . . . .	.13	.48
CABERNET SAUVIGNON, ZD, <i>Napa Valley</i> . . . . .	.17	.64
CABERNET SAUVIGNON, Faust, <i>Napa Valley</i> . . . . .		.68
CABERNET SAUVIGNON, Stag's Leap Wine Cellars Artemis, <i>Napa Valley</i> . . . . .		.80
CABERNET SAUVIGNON, Silver Oak, <i>Alexander Valley</i> . . . . .		.90
MERLOT, McManis, <i>California</i> . . . . .	.9	.32
MERLOT, Markham, <i>Napa Valley</i> . . . . .	.14	.52
PINOT NOIR, Oyster Bay, <i>Marlborough, New Zealand</i> . . . . .	.9	.32
PINOT NOIR, Meiomi, <i>Monterey County</i> . . . . .	.12	.44
PINOT NOIR, Etude, <i>Carneros</i> . . . . .		.50
PINOT NOIR, Patz & Hall, <i>Chenoweth Ranch, Russian River Valley</i> . . . . .		.85
MALBEC, Pulenta 'La Flor' by Paul Hobbs, <i>Mendoza</i> . . . . .	.10	.36
RED BLEND, Mt. Cuvee, <i>Chappellet, Napa Valley</i> . . . . .	.15	.56
RED BLEND, The Prisoner, <i>Napa Valley</i> . . . . .		.60
ZINFANDEL, Rombauer, <i>Napa Valley</i> . . . . .	.15	.56
SUPER TUSCAN, Altesino, <i>Italy</i> . . . . .	.12	.44

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## HAPPIER HOURS

MONDAY - SATURDAY - 4:00 - 7:00

### \$5 WINES BY THE GLASS

choose from:

CHARDONNAY • PINOT GRIGIO • CABERNET SAUVIGNON • MERLOT • PINOT NOIR

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corkage fee \$22 per bottle

*We would like to see you make it home safely.*

*If you do not have a designated driver, we would be happy to help make arrangements.*