

SUZIE'S SELECT

CHAMPAGNES & SPARKLING

Prosecco, Lunetta, <i>Italy</i>9
Sparkling Wine, Blanc de Blanc, Brut, J.P. Chenet, <i>France</i>9
Champagne, Piper-Heidsieck, <i>France</i>55
Champagne, Laurent-Perrier Brut La Cuvee, <i>France</i>65
Champagne, Veuve Clicquot Rich, <i>France</i>85
Prosecco, LaMarca, <i>Italy</i>25

WHITE WINES

CHARDONNAY, The Grille's House Selection9	.32
CHARDONNAY, Talbott, Kali Hart, <i>Monterey</i>11	.40
CHARDONNAY, Chalk Hill, <i>Sonoma</i>13	.48
CHARDONNAY, Stags Leap, <i>Napa Valley</i>15	.56
CHARDONNAY, Rombauer, <i>Carneros</i>17	.64
PINOT GRIGIO, Citra, <i>Abruzzo, Italy</i>10	.36
PINOT GRIGIO, Santa Margherita, <i>Alto Adige, Italy</i>14	.52
SAUVIGNON BLANC, Slingshot, <i>Napa Valley</i>10	.36
SAUVIGNON BLANC, Kim Crawford, <i>Marlborough, New Zealand</i>12	.44
CHENIN BLANC/VIOGNIER, Pine Ridge, <i>Napa Valley</i>10	.36
RIESLING, Dr. Loosen, <i>Germany</i>9	.32
MOSCATO, Ceretto, <i>Piedmont</i>13	.48

ROSÉ WINES

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

CABERNET SAUVIGNON, The Grille's House Selection9	.32
CABERNET SAUVIGNON, Silver Palm, <i>Mendocino County</i>11	.40
CABERNET SAUVIGNON, B.R. Cohn, <i>Sonoma</i>12	.44
CABERNET SAUVIGNON, Bellacosa, by Daniel Cohn, <i>North Coast</i>12	.44
CABERNET SAUVIGNON, Penfolds, <i>South Australia</i>14	.52
CABERNET SAUVIGNON, Sequoia Grove, <i>Napa Valley</i>17	.64
CABERNET SAUVIGNON, ZD, <i>Napa Valley</i>68	
CABERNET SAUVIGNON, Faust, <i>Napa Valley</i>70	
CABERNET SAUVIGNON, Pine Ridge, <i>Napa Valley</i>85	
MERLOT, Milbrandt, <i>Columbia Valley, Washington</i>10	.36
MERLOT, Markham, <i>Napa Valley</i>14	.52
PINOT NOIR, Lyric by Etude, <i>Carneros</i>11	.40
PINOT NOIR, Meiomi, <i>Monterey County</i>12	.44
PINOT NOIR, Cherry Pie, "Stanly Ranch" <i>Carneros</i>72	
MALBEC, Pulenta 'La Flor' by Paul Hobbs, <i>Mendoza</i>10	.36
RED BLEND, Mt. Cuvee, Chappellet, <i>Napa Valley</i>15	.56
RED BLEND, 8 Years in the Desert, <i>Napa Valley</i>19	.69
RED BLEND, The Prisoner, <i>Napa Valley</i>60	
ZINFANDEL, Rombauer, <i>Napa Valley</i>15	.56

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.



THE GRILLE

on Congress

JUST THE BEGINNING

WHITE BEAN TURKEY CHILI Cup 5 / Bowl 7
northern beans • tomatoes • onions • peppers • cilantro

SOUP OF THE DAY Cup 5 / Bowl 7
made from scratch daily

CHEESE & ARTICHOKE DIP 11
warm tortilla chips • spinach • artichokes

FLASH FRIED CALAMARI 13
tomato basil sauce • parmesan

SESAME SEARED TUNA 16
wasabi • ginger • lite soy

VEGETABLE & PORK EGG ROLLS 10
sweet chili sauce

**VINE RIPE TOMATO
& MOZZARELLA** 13
red onion • pesto • vinaigrette

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

MAIN PLATE SALADS

CASHEW CHICKEN SALAD 17
*peppers • oranges • honey mustard dressing
substitute shrimp 22*

SALMON SPINACH SALAD 21
*hard boiled egg • red onion
croutons • vinaigrette*

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

SANTA FE STEAK SALAD 22
*jack cheese • tomatoes • black beans •
tortilla strips • sweet chili vinaigrette*

KALE & QUINOA SALAD 15
*dried cranberries • honey vinaigrette • edamame
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 25
sweet potato • vegetables

BABY BACK BARBEQUE RIBS 27
house BBQ • onion straws • sweet potato

APPLE MAPLE PORK CHOPS 27
smashed potatoes • vegetables

16OZ HAWAIIAN RIBEYE STEAK 33
Certified Angus Beef • fingerling potatoes • vegetables • teriyaki glaze

16OZ NEW YORK STRIP STEAK 35
Certified Angus Beef • fingerling potatoes • vegetables • onion straws

24OZ BIG ASS BONE-IN RIBEYE STEAK 45
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

SIDES 5

SMASHED POTATOES
ONION STRAWS
COLE SLAW
POTATO CHIPS
RICE

FRENCH FRIES
SAUTÉED OR STEAMED SPINACH
FINGERLING POTATOES
VEGETABLE OF THE DAY

FROM THE SEA

add a mixed green salad or caesar salad 4

PAN SEARED YELLOW TAIL SNAPPER 32
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 SHRIMP SKEWER 27
rice • vegetables

GRILLED SALMON WITH CUCUMBER DILL SAUCE 27
rice • vegetables

“GRILLE” SPECIALTIES

add a mixed green salad or caesar salad 4

CHICKEN PICCATTA 25
rice • vegetables • lemon-caper sauce

MARYLAND STYLE CRAB CAKES 33
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 24
parmesan crusted • tomato sauce • angel hair pasta

GRILLED CHICKEN & BOWTIES 25
artichokes • kalamata olives • tomato sauce • feta cheese

PENNE PASTA WITH VODKA SAUCE 19
*sweet peas • parmesan • house tomato vodka sauce
add grilled chicken 24*

** Gluten free pasta available*

GLUTEN SENSITIVE & VEGETARIAN

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

DESSERTS

9

CARROT CAKE
CHOCOLATE FUDGE CAKE

TARTUFO
CHEESECAKE

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