



THE GRILLE

AT SOMERSETT



STARTERS

SOUP OF THE DAY

CUP 4, BOWL 6

ANGUS BEEF SLIDERS

SWISS CHEESE AND CARAMELIZED ONIONS, CHIPOTLE AIOLI 10

THAI CHICKEN SKEWERS

SERVED WITH A CUCUMBER SALAD AND PEANUT SAUCE 8

AHI TUNA TOWER

WAKAME SALAD, AHI TUNA, MANGO, AVOCADO, AND PONZU SAUCE WITH CRISPY WONTON CHIPS 12

LOLLIPOP LAMB CHOPS

GRILLED LAMP POPS SERVED WITH A MINT DEMI GLAZE 14

CRISPY FRIED CALAMARI

SERVED WITH A CAJUN AIOLI 10

SALAD

ADD CHICKEN 6, GRILLED SHRIMP 7

SIGNATURE SALAD

CANDIED WALNUTS, CRAISINS, BLUE CHEESE, AND APPLE SLICES WITH A WHITE BALSAMIC VINAIGRETTE 6

CAESAR SALAD

HEARTS ROMAINE, SHREDDED PARMESAN, TOASTED GARLIC CROUTONS, AND MARINATED ANCHOVIES 6

CLASSIC WEDGE SALAD

TOMATOES, BACON, AND AVOCADO WITH BLUE CHEESE DRESSING 6

*SUBSTITUTE ANY ABOVE SALAD FOR HOUSE SALAD WITH DINNER FOR 3

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.

SPLIT CHARGE \$2. PRICES DO NOT INCLUDE TAX OR AUTOMATIC 18% GRATUITY



PASTA

COMES WITH CHOICE OF SOUP OR HOUSE SALAD

SEAFOOD PASTA

LINGUINI PASTA, SCALLOPS, SHRIMP, ASPARAGUS, SUNDRIED TOMATO-BASIL IN A CHARDONNAY CREAM SAUCE. SERVED WITH GARLIC TOAST 22

SPAGHETTI & MEATBALLS

FRESH MARINARA SAUCE AND ITALIAN MEATBALLS. SERVED WITH GARLIC TOAST 14

PASTA TRIFECTA

LINGUINI WITH SAUSAGE, CHICKEN, AND SHRIMP, MUSHROOMS, CHERRY TOMATOES AND SPINACH IN A CHARDONNAY CREAM SAUCE. SERVED WITH GARLIC TOAST 20

CHICKEN PARMESAN

PANKO BREADED CHICKEN BREAST TOPPED WITH MARINARA, MOZZARELLA, AND PARMESAN CHEESE WITH LINGUINI ALFREDO & VEGETABLE DU JOUR 16

FRIED EGGPLANT PARMESAN

PANKO BREADED EGGPLANT WITH MARINARA, MOZZARELLA AND PARMESAN CHEESE SERVED WITH LINGUINI ALFREDO & VEGETABLE DU JOUR 15

MUSHROOM RAVIOLI

PORTABELLO & PORCINI MUSHROOM RAVIOLI IN A TUSCANY CREAM SAUCE WITH A LIGHTLY BREADED HERB CHICKEN BREAST. SERVED WITH GARLIC TOAST 20



DINNER ENTREES

COMES WITH CHOICE OF SOUP OR HOUSE SALAD
ADD GARLIC TOAST TO ANY ENTREE 3

SEA

GRILLED MAHI MAHI

TOPPED WITH AN AVOCADO-CHILI SALSA. SERVED WITH RICE PILAF & VEGETABLE DU JOUR 22

PAN SEARED GLAZED SALMON FILLET

PAN ROASTED AND SEARED WITH POMEGRANATE BALSAMIC GLAZE OVER SAUTEED SPINACH.
SERVED WITH RICE PILAF & VEGETABLE DU JOUR 23

BEER BATTERED FISH & CHIPS

BEER BATTERED COD WITH FRIES AND FRESH COLESLAW 14

LAND

CHICKEN MARSALA

WITH A MUSHROOM MARSALA DEMI GLAZE. SERVED WITH GARLIC MASHED POTATOES & VEGETABLE
DU JOUR 16

TOMAHAWK

16 OUNCE CHARBROILED PORK CHOP WITH MUSHROOM DEMI GLAZE. SERVED WITH GARLIC
MASHED POTATOES & VEGETABLE DU JOUR 24

BOURBON STREET RIBEYE

14 OUNCE CHARBROILED RIBEYE STEAK TOPPED WITH A BOURBON GLAZE. SERVED WITH GARLIC
MASHED POTATOES & VEGETABLE DU JOUR 32

FILET MIGNON

8 OUNCE GRASS FED CHOICE FILET MIGNON, CHARBROILED AND TOPPED WITH BERNAISE AND DEMI
GLAZE SAUCE. SERVED WITH A BAKED POTATO & VEGETABLE DU JOUR 30

NEW ZEALAND RACK

RACK OF LAMB MARINATED IN ROSEMARY & OLIVE OIL. GRILLED TO PERFECTION WITH A MINT DEMI
GLAZE, SERVED WITH GARLIC MASHED POTATOES & VEGETABLE DU JOUR 32

KOBE BURGER

8 OUNCE CHARBROILED AMERICAN WAGYU BEEF PATTY. LETTUCE, TOMATO, ONION AND YOUR
CHOICE OF CHEESE. SERVED WITH FRENCH FRIES 15 ADD BACON OR AVOCADO 2

SIDES 5

RICE PILAF

FRENCH FRIES

BAKED POTATO

MASHED POTATOES

VEGETABLE DU JOUR

CREAM SPINACH

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