

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 CHILI COCONUT CHICKEN SKEWERS

Served with a cucumber salad and peanut sauce 8

AHI POKE CUP

Ahi tuna, sticky rice, spicy crab, seaweed salad, avocado, sesame seeds, unagi, ponzu, sriracha, wonton chips, and cucumber salad 12

LOLLIPOP LAMB CHOPS

Grilled lamb pops served with a lingonberry demi glaze 14

CRISPY FRIED CALAMARI

Served with a lemon aioli 10

TERIYAKI BEEF SKEWERS

Served over white rice and topped with teriyaki glaze 10

SALAD

Add Chicken 6, Grilled Shrimp 7

SIGNATURE SALAD

Candied walnuts, raisins, blue cheese, and apple slices with a white balsamic vinaigrette 6

CAESAR SALAD

Hearts romaine, shredded parmesan, and toasted garlic croutons 6

CLASSIC WEDGE SALAD

Tomatoes, bacon, and avocado with blue cheese dressing 6

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

PASTA

Comes with choice of Soup or House Salad

CHICKEN PESTO TORTELLINI

Tri-color tortellini with chicken, grape tomatoes, mushrooms, artichokes, pesto sauce, and topped with parmesan cheese 20

SPAGHETTI & MEATBALLS

Fresh marinara sauce and Italian meatballs. Served with garlic toast 15

MEYER LEMON RICOTTA RAVIOLI

Served with portabello mushrooms, spinach, asparagus, creamy marinara sauce, and garlic toast 15

Add Chicken 6 Add Grilled Shrimp 7

CHICKEN PARMESAN

Panko breaded chicken breast topped with marinara, mozzarella, and parmesan cheese with linguini alfredo & vegetable du jour 16

TUSCAN SHRIMP PASTA

Linguini, shrimp, sun-dried tomatoes, and spinach in a creamy garlic sauce 22

MUSHROOM RAVIOLI

Portabello & porcini mushroom ravioli in a Tuscan cream sauce with a lightly breaded herb chicken breast. Served with garlic toast 20

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



DINNER ENTRÉES

INCLUDES YOUR CHOICE OF SOUP OR HOUSE SALAD

Add garlic toast to any entrée 3

SEA

PARMESAN CRUSTED HALIBUT

Topped with lemon beurre blanc and served with rice pilaf & vegetable du jour 26

GRILLED CARIBBEAN MAHI MAHI

Topped with a mango salsa & shredded coconut and served with rice pilaf & vegetable du jour 22

PAN SEARED TERIYAKI GLAZED SALMON FILLET

Marinated salmon, white rice, stir fried vegetables, topped with crab meat and teriyaki glaze 23

BEER BATTERED FISH & CHIPS

Beer battered cod with French fries and fresh coleslaw 14

LAND

CHICKEN PICCATA

Pan seared boneless chicken breast with a white wine, lemon, & caper sauce. Served with rice pilaf & vegetable du jour 16

CHICKEN MARSALA

With a mushroom Marsala demi glaze. Served with garlic mashed potatoes & vegetable du jour 16

VEAL SCALLOPINI

Veal sautéed with a creamy mushroom marsala sauce, asparagus, & roasted red peppers and served over linguini. 20

NEW ZEALAND RACK

Rack of lamb marinated in rosemary & olive oil. Grilled to perfection with a lingonberry demi glaze. Served with garlic mashed potatoes & vegetable du jour 32

NEW YORK STEAK

14 oz. charbroiled New York steak topped with portabello mushrooms & gorgonzola cream sauce. Served with garlic mashed potatoes & vegetable du jour 28

FILET MIGNON

8 oz. USDA choice angus filet mignon, charbroiled and topped with herb butter and port wine glaze. Served with fingerling potatoes & vegetable du jour 30

KOBE BURGER

8 oz. 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
MASHED POTATOES VEGETABLE DU JOUR



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WINE LIST

The Grille at Somerset

SPARKLING

	<i>Glass</i>	<i>Bottle</i>
DOMAINE CHANDON BRUT CLASSIC (187ML)	-	12
FREIXENET CAVA BLANC DE BLANC (187ML)	-	6
RIONDO PROSECCO (187ML)	-	8
ROTARI BRUT	-	40
FRANCIS COPPOLA SOFIA ROSÉ	-	22
VEUVE CLICQUOT BRUT	-	100

WHITE

2018 BACKHOUSE CHARDONNAY <i>CA</i>	7	20
2018 FERRARI CARANO FUME BLANC <i>Sonoma County</i>	8	26
2017 ANCIENT PEAKS SAUVIGNON BLANC <i>Napa Valley</i>	9	35
2017 HAHN S.L.H. CHARDONNAY <i>Santa Lucia Highlands</i>	10	36
2018 FARM CHARDONNAY <i>Napa Valley</i>	12	40
2018 HAHN PINOT GRIS <i>Monterey County</i>	8	26
2018 FERRARI CARANO PINOT GRIGIO <i>Russian River Valley</i>	8	28
2018 KUNG FU GIRL RIESLING <i>Washington State</i>	8	26

ROSÉ

2018 CHATEAU STE. MICHELLE <i>Columbia Valley</i>	7	24
2016 WHISPERING ANGEL <i>France</i>	-	48

RED

	<i>Glass</i>	<i>Bottle</i>
2017 BACKHOUSE CABERNET SAUVIGNON <i>CA</i>	7	20
2017 DAOU CABERNET SAUVIGNON <i>Paso Robles</i>	10	36
2016 FERRARI CARANO CABERNET SAUVIGNON <i>Alexander Valley</i>	12	40
2016 JOSEPH CARR CABERNET SAUVIGNON <i>Paso Robles</i>	12	42
2017 JUSTIN CABERNET SAUVIGNON <i>Paso Robles</i>	12	40
2015 FERRARI CARANO MERLOT <i>Sonoma County</i>	10	36
2017 BACKHOUSE PINOT NOIR <i>CA</i>	7	20
2017 BELLE GLOS DAIRYMAN PINOT NOIR <i>Russian River Valley</i>	-	70
2016 HAHN S.L.H. PINOT NOIR <i>Santa Lucia Highlands</i>	10	36
2017 MEIOMI PINOT NOIR <i>Santa Barbara, Monterey, Sonoma</i>	12	40
2017 BONESHAKER ZINFANDEL <i>Lodi, CA</i>	10	36
2016 TRUCKEE RIVER MALBEC <i>Chalk Hill Sonoma County</i>	11	38
2016 CRYSTAL BASIN CELLARS BARBERA <i>El Dorado Hills, CA</i>	10	36
2015 CRYSTAL BASIN CELLARS SYRAH <i>El Dorado Hills, CA</i>	9	32
2017 FERRARI CARANO SIENA BLEND <i>Sonoma County</i>	10	36

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