Dinner Menu

Appetizers

Calamari

*Served with Traditional Marinara Sauce $15.95*

Caramelized Scallops

*3 Sea Scallops Wrapped in Applewood Smoked Bacon & Spicy Siracha Dip $15.95*

Crab and Avocado Tower

*Crab Salad Topped with Avocado, Mango, & Grilled Shrimp $15.95*

Lump Crab Cake

*Topped with Caper Remoulade $15.95*

Francaised Roasted Artichoke Hearts

*Topped with Hudson Valley Goat Cheese $14.95*

Fruit and Cheese Platter

*A Selection of Fresh Fruits & Cheeses $17.95*

Clams Cataplana

*Chorizo, Garlic, Tomatoes, Onions, and Fresh Lime with Grilled Crostini $14.95*

*Entree Portion Available $28.95*

Steamed Mussels

*Choice of Garlic White Wine Sauce or Red Sauce $14.95*

Mediterranean Shrimp

*Sautéed in Garlic, Spinach, & Feta Served with Pita Bread $15.95*

Blackened Tuna Bites

*Served with a Tarragon Cream Sauce $15.95*

Salads & Soups

Classic Caesar Salad

*Romaine Lettuce, House Made Dressing, Parmesan Cheese, Home Made Croutons $9.95*

Grenville Salad

*Field Greens, Tomatoes, Red Onions, and Cucumbers Tossed with Balsamic Vinaigrette $9.95*

Roasted Beet Salad

*Field Greens, Beets, Crumbled Goat Cheese, with a Caramelized Orange Shallot Dressing $12.95*

Mediterranean Salad

*Chickpeas, Feta Cheese, Olives, Garlic, Shredded Romaine Lettuce with a White Balsamic Vinegar*

*& Extra Virgin Olive Oil Dressing $11.95*

French Onion Soup $8.95

Soup Du Jour $8.95

Entrees

Pan Seared Wild North Atlantic Salmon

*Served with a Rosemary Citrus Sauce Over a Wild Rice Pilaf $32.95*

Artichoke Encrusted Seabass

*A Lemon Beurre Blanc Sauce Served with Pistachio-Encrusted Whipped Potatoes*

*& sautéed Baby Spinach $28.95*

Lump Crab Cakes

*Lump Crab Meat, Served with a Caper Remoulade & Whipped Potatoes $29.95*

Seafood Risotto

*Risotto Pilaf, Crab Meat Topped with Caramelized Shrimp & Scallops*

*\*Choice of Light or Traditional Creamy Sauce\* $38.95*

*Add Lobster Tail- $16.95*

Seafood Ensemble

*Clams, Mussels, Shrimp, Scallops, and Seabass*

*Over Pasta or Rice*

*Choice of Red or White Sauce*

*$39.99*

Surf and Turf

*Lobster Tail & Filet Mignon Served with Mashed Potatoes*

*& Sautéed Mixed Vegetables $54.95*

Filet Mignon

*Grilled with Roasted Beets & a Truffle Reduction $39.95*

Rack of Lamb

*Drizzled with Our House Made Honey Mustard $34.95*

Marinated Bone in Pork Chops

*Served with Roasted Potatoes & Grilled Asparagus $28.95*

Grenville Chicken Napoleon

*Pan Seared Chicken Breast Layered with Spinach, Roasted Red Peppers, Grilled Zucchini, &*

*Mozzarella Cheese with a Marsala Wine Sauce $27.95*

Pan Seared Ahi Tuna

*Blackened & Topped with a Sweet Mango Medley Served Over Quinoa $29.95*

Grilled Ribeye

*Choice of Grilled or Blackened Served with Garlic Whipped Potatoes & Grilled Asparagus $38.95*

Pasta

Fusilli A La Vodka

*Served with Our Famous Vodka Sauce $26.95*

*\*add Chicken $5.95 │ \*add Shrimp $8.95*

Three Cheese Tortellini

*Tortellini Served in a Rich Alfredo Sauce $25.95*

Seafood Tagliolini

*Served with Shrimp, Scallops, Lemon, Olives, and Tomatoes in a White Wine Sauce $29.95*

Sides

*$4.95 each*

*Garlic Wilted Spinach, Quinoa Pilaf, Whipped Potatoes, Roasted Potatoes,*

*Rice Pilaf, Roasted Beets, Grilled Asparagus*