



# Grilline

## APPETIZER & SALAD

- Greek Salad** ..... \$ 8.00  
Medley Tomatoes, Cucumbers, Bell Peppers, Fresh Basil, Spring Greens, Kalamata Olives, Feta Cheese & Herb Olive Oil
- Hummus** ..... \$ 7.00  
Creamy Blend of Garbanzo, Tahini w/ Light Garlic & Meyer Lemon Juice
- Grilled Vegetable Salad** ..... \$ 8.00  
Flame Grilled Eggplant, Tomato, Bell Peppers Chopped w/ Red Onions & Cilantro
- Caesar** ..... \$ 8.00  
Crisp Romaine Lettuce, Parmesan Shavings, Quail Egg, Croutons & Caesar Dressing
- Carrot Cranberry Salad** ..... \$ 7.00  
Mandoline Sliced Carrots, Cranberries, Garlic w/ Sweet & Sour Sauce
- Mix Green** ..... \$ 7.00  
Glazed California Walnuts, Sun-Dried Tomatoes, Gorgonzola, Cranberries & Modena Aged Balsamic Vinaigrette
- Fresh Garden** ..... \$ 8.00  
Mandoline Sliced Carrots, Broccoli, Bell Peppers, Medley Tomatoes, Cucumbers, Crisp Romaine Lettuce, Herb Olive Oil, Pumpkin Seeds, California Walnuts & Meyer Lemon Dressing

## WRAPS

Served w/ Carrot Cranberry Salad

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| <b>Grilled Beef Lule</b> ..... \$ 13.00<br>Romaine Leaf, Tomato/Pepper/Onion-Salad & Light Tomato Basil Sauce | <b>Grilled Vegetables</b> ... \$ 11.00<br>Mixed Baby Greens & Balsamic Sauce                          | <b>Grilled Steak Filet Mignon</b> \$ 14.00<br>Green Leaf, Tomato/Pepper/Onion Salad & Light Tomato Basil Sauce      |
| <b>Grilled Chicken Lule</b> .... \$ 13.00<br>Spring Greens, Mango/Tomato/Pepper/Onion Salsa & Marinara Sauce  | <b>Grilled Portobello</b> .. \$ 12.00<br>Roasted Peppers, Feta Cheese, Baby Spinach & Balsamic Glazed | <b>Grilled Chicken Breast</b> ..... \$ 13.00<br>Mixed Baby Greens, Mango/Tomato/Pepper/Onion Salsa & Marinara Sauce |

## KABOBS

All Plates Served into Vegan Sourdough Boule w/ Cherry Rice or French Fries w/ Grilled Vegetable Salad

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| <b>Grilled Chicken Breast</b> \$ 15.00      | <b>Grilled Lamb Chops</b> \$ 18.00           |
| <b>Grilled Angus Filet Mignon</b> \$ 17.00  | <b>Grilled Salmon</b> \$ 17.00               |
| <b>Grilled Pork Long Back Ribs</b> \$ 16.00 | <b>Grilled Shrimp &amp; Scallop</b> \$ 17.00 |
| <b>Grilled Chicken Lule</b> \$ 14.00        | <b>Grilled Beef Lule</b> \$ 15.00            |



## ALA CARTE SKEWERS

Only in Addition to Your Plate.

**Chicken Breast** - \$ 8.00 // **Beef Filet Mignon** - \$ 10.00 // **Beef or Chicken Lule Kabob** - \$ 8.00  
**Pork Ribs** - \$ 8.00 // **Salmon** - \$ 10.00 // **Lamb Chops** - \$ 11.00 // **Shrimp & Scallop** - \$ 10.00

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## FROM THE LAND

**Grilled Flank Steak 10oz** ..... \$ 22.00  
Balsamic Glazed Vegetables & Raspberry Sauce

**Grilled Steak Filet Mignon 10oz** ..... \$ 24.00  
French Fries & Portobello Mushroom w/ Red Wine Pomegranate Glazed

**Grilled Pinsa Romana** ..... \$ 18.00  
Beef or Chicken Lule Kabob, Fresh Mozzarella, Gorgonzola, Dried Tomatoes,  
Cello Spinach & Creamy Pesto-Sauce

**Grilled Cheese Roll** ..... \$ 10.00  
Mixed Cheese, Basil Sauce & Mountain Herbs – Served w/ Carrot Cranberries Salad

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## FROM THE SEA

**Wild Atlantic Salmon** ..... \$ 21.00  
Flame Grilled Salmon, Cherry Rice & Asparagus

**Branzino** ..... \$ 24.00  
Flame Grilled Whole Branzino, Baby Spinach, Brussels Sprouts, Vine Tomatoes & Fresh Mountain Herbs

**Shrimp Jambalaya** ..... \$ 18.00  
Wild Tiger Shrimp, Grilled Chicken, Andouille Sausage, Onions, Peppers & Spicy Cajun Blend, Tossed in  
Jasmine Rice

**Shrimp Scampi** ..... \$ 18.00  
Wild Tiger Shrimp, Capers & Shishito Peppers, Ciabatta Toast, Saffron & Cream-Sauce

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## SOUP OF THE DAY

**Butternut Squash or Light Creamy Spinach w/ Asparagus** \$ 7.00

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## SIDES

**GrillLine Fries** ..... \$ 7.00  
Truffle Oil, Parmesan, Parsley, Light Garlic & Meyer Lemon Juice

**Roasted Vegetables** ..... \$ 6.00  
Mixed Vegetables, Light Garlic, Parsley & Balsamic Glazed

**Brussels Sprouts** ..... \$ 6.00  
Meyer Lemon Juice, Parsley, Truffle Oil & Light Garlic

**French Fries** ..... \$ 5.00  
Spanish Sweet Paprika & Sea Salt

## GRILL SIDES

**Potato Pletch** ..... \$ 5.00  
Seasoned Potato Slices

**Portobello** ..... \$ 6.00  
w/Roasted Peppers & Feta Cheese

**Zucchini** ..... \$ 5.00  
Marinated w/ Light Garlic Cream & Basil Sauce

**Asparagus** ..... \$ 6.00  
Meyer Lemon Juice & Herb Olive Oil

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## BOYLAN BOTTLING CRAFT SODA

Made in USA / All Natural & Made w/ Pure Cane Sugar / Glass 12oz  
**Natural Creme Soda / Orange Soda / Grape Soda / Black Cherry Soda**  
**Diet Cane Cola / Diet Root Beer**  
**Ginger Ale / Shirley Temple**  
**Pure Seltzer Water**  
**\$ 3.50**

