

PILLAR ROCK Grill



EST 2006

Starters

Steamed Clams~14

White wine, butter, fresh herbs, garlic bread

Calamari~12

Served with curry aioli

Bruschetta~ 9

Roma tomatoes, balsamic vinaigrette, mozzarella cheese

Flash seared ahi~14

Cucumber, orange mandarin, sesame ginger reduction

Grilled Crab Cakes~14

Crab meat, roasted red peppers, chive, garlic aioli

Artichoke Hearts~11

Stoned ground mustard, saffron aioli

Baked Brie~9

Roasted garlic, pine nuts, sundried tomatoes, crustini, pesto

Soup & Salads

Soup of the Day

Cup~3 Bowl~4

Crab Bisque

Cup~6 Bowl~8

Pillar Rock Grill House Salad~3

Caesar Salad~4

Wilted Spinach~4

The Wedge~8

A wedge of iceberg lettuce with cherry tomatoes, bacon, croutons, bleu cheese crumbles, sweet red onions, with your choice of dressing

Wild Salmon Salad~12

Grilled sockeye, cucumber, cabbage, capers, creamy dill garlic dressing, toast points

London Broil Salad~13

Marinated top sirloin, romaine, steamed red potatoes, gorgonzola, sautéed mushrooms, cherry tomatoes, red wine vinaigrette

Walnut Chicken Salad~11

Walnut encrusted chicken breast, spring lettuce, mandarin oranges, sliced beets, apple, dried cranberries, honey lime vinaigrette

Chicken Caesar Salad~10

Parmigiano-Reggiano, garlic crouton, creamy caesar dressing, grilled chicken

Seafood

Seabass~29

Seared chilean sea bass, chanterelle mushrooms, asparagus, artichokes, saffron steamed mussels

Salmon~19

Wild sockeye salmon, citrus salsa, caramelized leeks, lemon beurre blanc

Halibut~22

Smoked almond encrusted fresh halibut fillet, cranberry butter

Scampi~21

Jumbo prawns, prosciutto, parmesan cheese, sundried tomatoes, pasta carbonara

Cioppino~25

Lobster, salmon, halibut, clams, light jardinière demi

Steaks

10 oz Top Sirloin~17

6oz Top Sirloin~12

12oz New York~24

14oz Rib Steak~26

8oz Filet Mignon~29

10oz Flat Iron~19

Add one of these flavors to compliment your steak

Béarnaise Peppercorn Roasted Garlic

Blue Cheese Encrusted Grilled Onions & Mushrooms

Blackened with Haystack Onions

***We offer slow roasted prime rib every friday**

Specialties & Combos

Chicken Pomodoro~17

Artichokes, pearl onions, roasted tomatoes, homemade marinara sauce, cappellini pasta, herb flatbread

Chicken Wellington~19

Mushroom duxelle, crispy puff pastry, sage, béchamel

Pistachio Chicken~16

Rustic bone in chicken breast, encrusted with pistachio nuts, raspberry puree

Seared Pork Loin Roulade~16

Caramelized bourbon apples, wild mushrooms, rosemary marmalade

Roasted New Zealand Rack of Lamb~29

Herb crusted, espagnole sauce, pine nuts

Top Sirloin & Shrimp~27

10oz baseball cut, herb buttered shrimp skewers

Filet & Lobster~45

8oz bacon wrapped tenderloin, baked lobster tail

Rib steak & crab cake~29

14oz rib eye, crab cake, roasted garlic aioli

Sirloin Burger ~12

8oz chopped sirloin, crispy artichoke hearts, portabella mushrooms, whole stone ground mustard, pesto aioli, on a focaccia bun, served with homemade potato chips

Shareable Sides

Steak Fries~5

Baked Potato~3

Double Baked Potato~5

Sour Cream and Parmesan Red Potatoes~5

Garlic Mashed Potato~5

Lobster Mashed Potatoes~12

Sautéed Mushrooms & Onions~7

Home Style Chip~5

Rice Pilaf~5

Lemon Zest Risotto~5

Shrimp & Corn Risotto~11

Creamed Spinach~7

Wild Mushroom Ravioli~8

Notice: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food born illness, especially if you have certain medical conditions

Notice: Parties of ten or more guests will be presented with one guest check. 18% gratuity will be added to final check