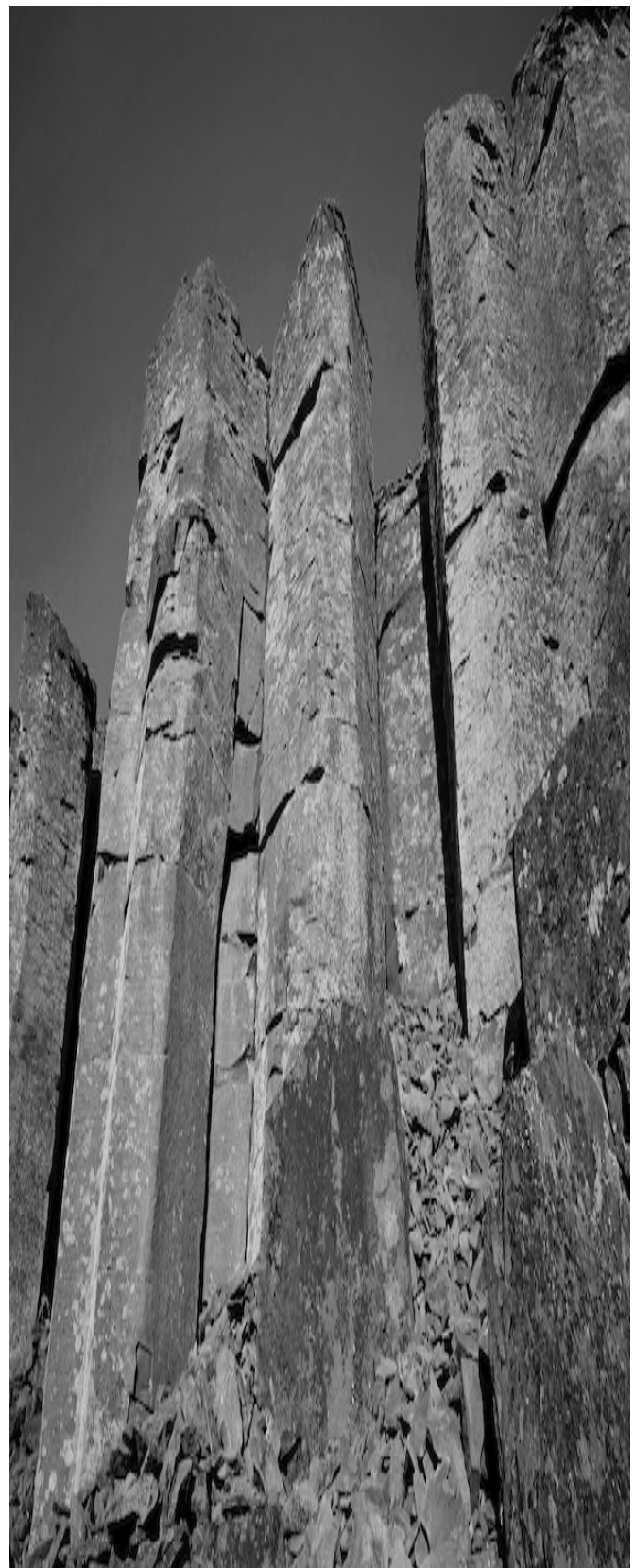


PILLAR ROCK Grill



EST 2006

Starters

Crab Bisque

Cup~6 Bowl~8

Steamed Clams~14

White wine, butter, fresh herbs, garlic bread

Calamari~12

Served with curry aioli

Ahi Taretare Tower~16

Avocado crème, cucumber, potato crisps

Crab Cakes~ 14

Green apple horseradish, maple mustard, jalapeno corn

Sea Scallops in Bacon~13

Citrus juices, zest, vegetable crisp, mint, red chili baquette

Steak Fritto~14

Bistro tender, peppercorn sauce, parmesan, pomme frites

Crab Stuffed Mushrooms~14

Savory crab. Parmesan cheese, butter

Flat Bread Pizza~11

Choose from Italian sausage, pesto chicken, or margarita

Salads

Steakhouse Cobb Salad~16

Beef Tenderloin, iceberg, mushrooms, bacon, avocado, egg, blue cheese, tomato, cabernet sauvignon vinaigrette

Pear Mozzaluna Chicken Salad~12

Grilled pears, gorgonzola, red onions, spinach, balsamic pesto vinaigrette, fried mozzarella

Blackened Salmon Caesar~14

Romaine, grilled salmon, caesar dressing

Pillar Rocks Grill Entrees

All entrees served with choice of soup, garden salad, caesar salad, wilted spinach

Seafood

Seared Sea Scallops~28

Whole mustard seed, fennel citrus beurre blanc caramelized leek jam, roasted cauliflower, white truffle oil

Marion berry Salmon~26

Sockeye, caramelized shallot, port berry reduction risotto

Northwest Cioppino~29

Prawns, clams, salmon, cod, scallops, light tomato broth, fresh herbs, julienne vegetables

Pecan Dusted Walley Pike~28

Andouille sausage, spinach, cream corn butter

Roasted Cod~19

Porcini encrusted, red pepper, fennel potato pancetta hash, steamed clams, chimichurri

Garlic Roasted Prawns~21

Linguine, capers, parmesan, cherry tomatoes, fresh basil

Ahi~26

Spicy tuna, mango ginger relish, wasabi, crab tempura roll, ponzu

Lobster Tail~31

Baked, drawn butter, with roasted garlic mashed potatoes

Jon McDowell, General Manager

Sameh Farag, Executive Chef

Michael Thomas, Sous Chef

Steaks

6oz Top Sirloin~12

8oz Top Sirloin~18

12oz New York~26

14oz Rib Steak~28

8oz Filet Mignon~31

18oz Porterhouse~32

***We offer slow roasted prime rib every Friday \$25**

Final Touches

Enhance your steak with one of these toppings

Boursin cheese crusts, Béarnaise, Cabernet demi-glaze, Creamy peppercorn, Gorgonzola fondue. Teriyaki glaze, Sautéed onions, Sautéed mushrooms, Roasted Garlic

Pillar Rock Grill Potatoes~2

Choice of steak fries, sour cream and parmesan new potatoes, baked potato, bleu cheese or garlic mashed potatoes

Specialties & Combos

Southern Strip~32

Rosemary wood smoked new york, bacon wrapped prawns, horseradish, southern comfort BBQ sauce, jalapenos and cheddar cheese potatoes

Top Atlantis~29

Top sirloin on a bed of dungeness crab, béarnaise sauce, lobster risotto

Tournedos Roquefort~33

Tenderloin medallions, mushrooms, shallot blue cheese potato croquet, pinot noir jus

Bacon Wrapped Pork Medallions ~16

Apricot glaze, sweet potato straws

Risotto Caprese~19

Creamy risotto, fresh basil, tomatoes, smoked mozzarella, prosciutto, chicken

Fall Harvest Chicken~21

Honey glazed chicken, butternut squash, granny smith apples, dried cherries, walnuts, autumn spiced butter, wild rice

Chicken Roulade~23

Portabella, sage, asparagus, asiago cheese, artichoke hearts, pancetta ragu, Madeira cream striped, ravioli crisp

Colorado Lamb Chops~31

Minted parsnip puree, Jerusalem artichokes, hazelnut, pomegranate demi

Duck Breast~27

Citrus white balsamic reduction, mango, sundried cherry gastrique, wild rice

Veal Picatta~26

Rosemary, sage, basil, capers, onion, lemon pasta primavera

Sirloin Burger ~12

10oz chopped sirloin, diced bacon, bleu cheese crumbles, focaccia bun, caramelized onion aioli



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