

## Starters

### **Steamed Clams~12**

White wine, butter, fresh herbs

### **Calamari~11**

Served with curry aioli

### **Bruschetta~ 8**

Roma tomatoes, balsamic vinaigrette, mozzarella cheese

### **Flash seared ahi~12**

Cucumber, orange mandarin, sesame ginger reduction

### **Grilled Crab Cakes~14**

Crab meat, roasted red peppers, chive, garlic aioli

### **Beef Carpaccio~15**

Spanish capers, dijon lemon aioli, extra virgin olive oil

## Soup & Salads

**Soup of the Day**      **Crab Bisque**

Cup~4 Bowl~5      Cup~6 Bowl~9

### **Pillar Rock Grill House Salad~3**

### **Caesar Salad~5**

### **Wilted Spinach~5**

### **Fresh Mozzarella Organic Salad~10**

Balsamic reduction, basil oil, prosciutto ham, micro herb salad

### **Grilled Salmon Salad~14**

Alaskan salmon, greens, hearts of palm, citrus segments, mango relish, lime honey dressing

### **Chicken Salad~13**

Grilled chicken, mixed greens, chopped tomatoes, feta cheese, red onions, calamata olives, capers, balsamic vinaigrette

### **Chicken Caesar Salad~12**

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

## Pastas

### **Shrimp Scampi~19**

Pacific blue shrimp, extra virgin olive oil, fresh garlic, tomato, lemon, white wine, angel hair pasta

### **Chicken Ravioli~16**

Grilled chicken, wild mushroom ravioli, extra virgin olive oil, fresh garlic, basil pesto, pine nuts, sautéed prosciutto, parmesan cheese, in a light cream sauce

### **Chicken Fettuccine~15**

Grilled chicken, portabella mushrooms, fresh zucchini, fire roasted tomatoes in a marsala sauce, basil fettuccine

### **Penne Ala Vodka~23**

Scallops, shrimp, salmon, clams, sun-dried tomatoes in a pink vodka sauce



*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*

## Specialties

### **Halibut Olympia~27**

Alaskan halibut topped with roasted garlic prawns, grilled polenta

### **Sea Bass Pomodoro~29**

Chilean sea bass, prosciutto, bacon, portabella mushroom, cherry tomato coulis

### **Salmon En Croute~23**

Salmon filet & spinach in a puff pastry, chardonnay cream sauce

### **Marion Berry Salmon~19**

Sockeye salmon, caramelized shallots, marion berry pinot noir reduction

### **Roasted New Zealand Lamb Rack~29**

Tarragon infused lamb, asparagus tips, chateau bordeaux wine

### **Pork Tenderloin ~21**

Roasted apples, apricot sage relish

### **Chicken Kiev~18**

Chicken breast fastened around fragrant herb butter, béchamel sauce

### **Citrus Chicken~17**

Marinated in soy ginger lime, citrus salsa

## Steaks

**We serve hand cut steaks trimmed to our specifications**

### **Flat Iron~21**

8oz cut encrusted with gorgonzola & bacon crust

### **Top Sirloin~18**

10oz baseball cut steak, with herb butter

### **New York Steak~28**

10oz strip with a zinfandel reduction, & sautéed mushrooms

### **Filet Mignon~33**

8oz filet of beef topped with wild mushrooms and a port wine demi sauce

### **Shoulder Tender~20**

Three medallions, peppercorn sauce, roasted garlic, & asain twist style

### **Rib Steak~25**

12oz rib eye, garlic rosemary rub, beef jus, tumbleweed onions

## Combos

### **Filet & Shrimp~30**

Grilled 4oz petit filet paired with a mesquite shrimp skewer, black bean corn relish

### **Top Sirloin & Salmon~21**

Petite top paired with a 4oz mesquite salmon

### **New York Steak & Crab Cake~27**

Petite new york paired with a crab cake, smoked chipotle pepper sauce

### **Rib Steak & Scallop~28**

Petite rib eye paired with large sea scallops, balsamic reduction

### **Caribbean Mixed Grill~31**

Petite shoulder tender medallions, blackened chicken breast, mesquite shrimp skewer

## Shareable Sides

Baked Potato~3

Rice Pilaf~5

Twice Baked Potato~5

Steamed Rice~5

Roasted Red Potatoes~5

Sweet Potato Fries~7

Garlic Mashed Potatoes~5

Pasta Primavera~6

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



**EST 2006**