

D I N N E R

The Grill
at quail corners



STARTERS

- Roasted Baby Artichokes 9** herb citrus aoli
Seared Ahi 16 spice encrusted | citrus slaw | serrano-soy dipping sauce
Grilled Mozzarella 11 sun-dried tomatoes | white wine | garlic | shallots | butter | green onion
Shellfish Cocktail 17 shrimp | prawns | crab | cocktail sauce | celery | lemon wedge
Antipasto 12 chef's choice cured meats and cheeses | marinated olive blend | pepperoncini
crackers | honey | mustard
Lettuce Wraps 15 chicken | ginger | garlic | water chestnuts | mushrooms | onion | hoisin and soy sauce
fresh lettuce leaves | crispy wonton
Seasonal Soup cup 6 | bowl 8

SALADS

- House Salad 6** romaine | mixed greens | seasonal vegetables | garbanzo
Caprese 11 fresh tomato | buffalo mozzarella | fresh basil | balsamic evoo drizzle
Traditional Wedge 10 chilled iceberg lettuce | blue cheese | hardwood smoked bacon | cherry tomatoes
Classic Caesar 11 romaine hearts | parmesan | seasoned croutons | Caesar dressing
Add to salad grilled chicken, sauteed prawns, seared salmon, or striploin steak 9

Louie-Louie-Louie 29 prawns | shrimp | Dungeness crab meat | red crab meat
stone crab meat | rock crab meat | tomato | asparagus | hard-boiled egg
crisp romaine | avocado | cocktail sauce | 1,000 island dressing

ARTISAN PLATES

- Mussels 13** tomatoes | shallots | basil | dijon | sweet vermouth sauce
Mac n Cheese 16 Dungeness crab | bacon | smoked gouda | herbed panko | cavatappi pasta
black truffles | roasted crimini
Pepper Rubbed 6 oz New York Steak 18 duck fat fries | chimichurri
Lamb Chops 21 porcini red wine reduction | roasted green beans | baby carrots
Steamers 13 Manila clams | sweet slivered onion | white wine | garlic | leeks | butter | parsley
Portabello Mushroom Ravioli 16 mushroom | cream | white wine | butter | parmesan | crostini
Grilled Colossal Prawns 21 white wine | butter | garlic | butter | fresh oregano | vegetable du jour | crostini
sun dried tomato risotto
Grilled Angus or Beyond Meat Burger 19 lettuce | tomato | onion | pickles | crispy onions or fries
add cheese, avocado or bacon 2

OLD SCHOOL

- Steak Frites 28** New York striploin | pomme frites | butter | red wine demi reduction
Cioppino 29 crab | manila clams | tiger prawns | scallops | mussels | market fish | spicy tomato broth | garlic crostini
Petrale Sole or Chicken Piccata 24 roasted crimini mushrooms | lemon caper beurre blanc | linguini | seasonal vegetable
Short Ribs 26 hoisin braised short ribs | mashed potatoes | braised spinach
Grilled Salmon 26 maple ponzu glaze | mushroom risotto | vegetable du jour
Filet Mignon 38 mashed potatoes | bernaise | seasonal vegetable
Pork Chop 24 brined chop | chimichurri | maple bourbon baby carrots | mashed potatoes
Calamari Steak 21 panko crusted | brown butter | lemon | rice | seasonal vegetable
Scallops 26 bacon wrapped | chef's risotto | seasonal vegetable | white wine lemon Beurre blanc
Braised Lamb Shank 26 chef's risotto | green beans | rosemary mint pan juice

PIZZA

- Margherita 14** sliced fresh mozzarella ovalinis | tomato | fresh basil
Tribeca 16 Molinari salami | Italian sausage | pepperoni | olives | cheese
Sicilian 16 prosciutto | mushrooms | olive oil | roasted garlic | cilantro | parmesan | fresh mozzarella
Mediterranean 15 grilled chicken | spinach | oil roasted garlic | roasted red peppers | kalamata olives | feta cheese
Pesto Chicken 15 feta | sun dried tomatoes | mozzarella | spinach

Tax not included. 18% gratuity added to parties of 6 or more. Minimum table service \$5 per person. Split item charge \$3. Corkage fee \$17. Private room available for special events, Vino Reno.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.