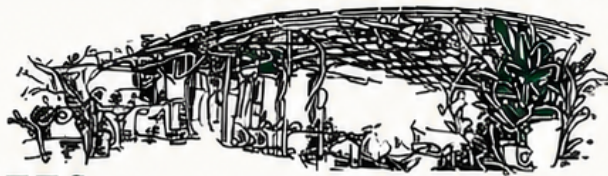


DINNER *The Grill*

at quail corners



STARTERS

Roasted Baby Artichokes 18

herb citrus aioli

Seared Ahi 22

spice encrusted | citrus slaw | serrano-soy dipping sauce

Calamari Fries 16

firecracker calamari | chipotle remoulade | cocktail sauce

Grilled Mozzarella 21

sun-dried tomatoes | white wine | garlic | shallots
butter | green onion

Seafood Cocktail 24

lemon wedge | cocktail sauce | shrimp | crab | prawns

Steamers 18

manila clams | white wine | garlic | butter | parsley
leek | fennel

(2) Crab Cakes 24

chipotle aioli | mixed greens | lemon

Lettuce Wraps 21

chicken | ginger | garlic | water chestnuts | mushrooms
onion | hoisin and soy sauce | fresh lettuce leaves
crispy wonton

Soup du Jour cup 8 | bowl 10

SALADS

House Salad 9

romaine | mixed greens | cucumber | radish | garbanzo

Traditional Wedge 15

chilled iceberg lettuce | blue cheese | hardwood smoked
bacon | cherry tomatoes

Classic Caesar 15

romaine hearts | parmesan | seasoned croutons |
Caesar dressing

Add to salads: grilled chicken, sautéed prawns,
grilled salmon, N.Y. steak or seared ahi 12

Caprese 16

fresh mozzarella | tomato | balsamic glaze | fresh basil

Southwest Chicken Salad 28

romaine | mixed greens | santa fe dressing | blackened
chicken | red onion | corn | bell peppers | garbanzo | feta
avocado | tortilla strips

Sesame Seared Ahi 32

mixed greens | sesame ginger dressing | feta | avocado |
tortilla strips | crispy wontons | pickled ginger | bell peppers |
water chestnuts | celery

Louie-Louie-Louie 38

prawns | shrimp | dungeness crab meat | tomato | asparagus
hard-boiled egg | crisp romaine | avocado | cocktail sauce |
1,000 island dressing



BBQ CHICKEN PIZZA 28

BBQ sauce | chicken | mozzarella | onions | cilantro | serranos

ENTREES



Shrimp Scampi 28

prawns | angel hair pasta | garlic | butter | cherry tomatoes |
parmesan cheese | spinach

Portabello Mushroom Ravioli 26

mushroom | cream | white wine | butter | parmesan | crostini

Craft Smash Burger 28

prime angus or veggie patty | double cheddar | guacamole |
bacon | caramelized grilled onions | grilled jalapeño | brioche bun

Mediterranean Chicken Pasta 34

grilled chicken | angel hair pasta | artichoke hearts | spinach |
sun dried tomatoes | parmesan cheese | garlic butter sauce

Grilled Colossal Prawns 38

lobster ravioli | spinach | cherry tomato | lobster cream sauce

Petrale Sole or Chicken Piccata 34

mushrooms | lemon caper beurre blanc | linguini |
mixed vegetables

Salmon 36

fresh Alaskan salmon | asparagus | wild rice | shallot
chardonnay sauce

Calamari Steak 32

panko crusted | lemon | wild rice | mixed vegetables |
lemon garlic butter

Scallops 38

pan seared | mixed vegetables | chef's risotto |
shallot chardonnay sauce

Cioppino 46

shrimp | manila clams | prawns | scallops | mussels | market fish |
spicy tomato broth | crostini

Steak Frites 46

New York striploin | pomme frites | red wine demi reduction

Filet Mignon 59

mashed potatoes | béarnaise | asparagus | oscar style add 12

Short Ribs 42

hoisin braised short ribs | mashed potatoes | sautéed carrots

Pork Chop 38

tomahawk chop | maple bourbon baby carrots | mashed potatoes

Lamb Shank 42

mushroom risotto | green beans | demi glace

PIZZA

Margherita 24

fresh mozzarella | tomato | fresh basil

Combo 28

Italian sausage | pepperoni | olives | cheese | mushrooms | onions

Sicilian 28

prosciutto | mushrooms | olive oil | roasted garlic | cilantro |
parmesan | fresh mozzarella

Tax not included. 20% gratuity added to parties of 6 or more. Minimum table service \$5 per person.
Split item charge \$3. Corkage fee \$25. Private room available for special events, Vino Reno.
Credit card processing fees will be paid by card holder.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.*