

D I N N E R

the Grill

ON OCEAN AVENUE

STARTERS

SOUP OF THE DAY 8.00

BIBB LETTUCE & GORGONZOLA 11.00
golden raisins, spiced pecans, blue cheese vinaigrette

MIXED CARMEL VALLEY SALAD 9.00
Japanese or honey mustard dressing

CHILLED ICEBERG WEDGE 9.50
smoked bacon bits, red onions, chives, tomato,
blue cheese dressing & crumbles

GRILL'S CAESAR 10.50
hearts of romaine, anchovies, tomato, croutons,
grated parmesan

CASTROVILLE ARTICHOKE 12.75
grilled, balsamic aioli

GRILLED PORTOBELLO & BAKED POLENTA 14.75
on mixed valley greens, red bell pepper, tomato, green onions,
crumbled feta, honey-dijon mustard dressing

DUNGENESS CRAB CAKES 16.75
caramelized onions, lemongrass beurre blanc, chive oil

CRISPY HOMEMADE SPRING ROLLS 14.75
changes daily - rolled in rice paper with spring vegetables,
sweet chili dipping sauce

JUMBO SHRIMP & PINEAPPLE SKEWERS 15.75
guava barbecue sauce

WILD MUSHROOM RAVIOLI 16.50
port wine cream sauce, bell pepper & leeks

BRIE & GOAT CHEESE 16.75
on brioche toast points, roasted garlic cloves,
grapes, mango chutney

CHEF'S APPETIZER COMBINATION PLATTER 27.50
recommended for parties of two or more

PRIME PLATES

SEAFOOD PASTA

FRESH FISH OF THE DAY

LOBSTER RAVIOLI 29.75
crabmeat-sherry cream sauce, lump lobster, saffron threads

LEMON-PEPPER SEA BASS 30.50
pan-seared, roasted tomato concassé, vegetable risotto

**PAN SEARED DIVER SCALLOPS
& COCONUT PRAWNS** 29.50
pomegranate-passion fruit sauce, jasmine rice

BRAISED BEEF SHORT RIBS 31.50
with mirepoix & mushrooms, sautéed pearl onions,
red bliss mashed potatoes

ROASTED CHICKEN BREAST 23.50
rosemary-garlic cream sauce, dijon mashed potatoes,
seasonal vegetables

FROM THE GRILL

served with seasonal vegetables

MONTEREY BAY SAND DABS 27.50
lightly breaded
lemon-caper butter sauce
rice pilaf

FLAT-GRILLED SALMON 28.75
cherry tomato beurre blanc
asiago polenta

MOROCCAN LAMB CHOPS 37.00
cut from the rack, spice rubbed
light rosemary-garlic sauce
mashed potatoes

ANGUS BEEF FLAT IRON STEAK 25.50
chimichurri sauce, fries

CENTER-CUT FILET MIGNON 38.00
port wine reduction with demi-glace
yukon gold & sweet potato gratin

BLACK ANGUS RIB EYE STEAK 39.75
maitre d'hotel butter
baked potato

CHEESE BURGER 16.00
sundried tomato aioli, fries
• with applewood smoked bacon add 2.00
• with sautéed mushrooms add 2.00

LAMB SLIDERS 16.50
sweet onion reduction, fries
garlic-mint aioli



we offer a full **DESSERT** menu
your waitperson will provide one

A GIFT CERTIFICATE from **The Grill on Ocean Avenue** is great for any occasion!

PLEASE HELP US CONSERVE WATER, SERVED ONLY ON REQUEST.

Not responsible for lost or stolen articles.