

Welcome to The Grenville

Appetizers

Tuna Bites

Blackened tuna, tarragon caper remoulade. \$9.95

Calamari

Served with traditional marinara sauce. \$10.95

Caramelized Scallops

2 jumbo scallops wrapped in Applewood smoked bacon and sirachi mayo dip. \$11.95

Shrimp Cocktail

Served with traditional horseradish dip. \$11.95

Crab and Avocado Tower

Crab salad topped with avocado, mango and grilled shrimp. \$14.95

Lump Crab Cake

Topped with caper remoulade. \$14.95

Roasted Artichoke Hearts

Topped with Hudson Valley goat's cheese. \$8.95

Spinach Artichoke Dip

Served with house-made crisps. \$8.95

Fruit and Cheese Platter

A selection of fruit and cheese. \$16.95

Salads

Classic Caesar Salad

Romaine lettuce, dressing, parmesan cheese,
house-made croutons. \$9.95

Grenville Salad

Field greens, tomatoes, feta cheese, red onions and cucumbers.
Tossed with oil and vinegar. \$8.95

Roasted Beet Salad

Field greens, beets, crumbled goat's cheese, with a caramelized
orange shallot dressing. \$10.95

Spinach Salad

Baby spinach, berries, almonds, gorgonzola cheese, and
strawberry balsamic vinaigrette. \$10.95

Sides

Garlic Wilted Spinach

Onion Rings

Quinoa Pilaf

Whipped Potatoes

Roasted Beets

Grilled Asparagus

Eggplant Caponata

Soups

Soup of the Day

Please ask your server for
our soup of the day

Pasta

Mediterranean Orecchiette Pasta
Assorted fresh vegetables topped with extra
virgin olive oil and feta cheese. \$19.95

Fusilli A La Vodka
Served with our famous Penne vodka sauce. \$18.95

Three Cheese Tortellini
Tortellini served in a rich Alfredo sauce. \$18.95

Seafood Tagliolini
Served with shrimp, scallops, lemon, olives
and tomatoes in a white wine sauce. \$27.95

Gnocchi
Gnocchi with wild mushroom and herb ragout. \$18.95

Entrees

All entrees are served with a side salad.

Pan Seared Wild North Atlantic Salmon

With a rosemary citrus sauce over seafood risotto. \$27.95

Pan Seared Ahi Tuna Loin

Blackened and topped with a mango salsa verde on quinoa. \$26.95

Artichoke Encrusted Tilapia

Sautéed baby spinach in a lemon beurre blanc served with pistachio-encrusted whipped potatoes. \$23.95

Lump Crab Cakes

Lump crab meat, sweet red bell pepper served with a caper remoulade with whipped potatoes. \$25.95

Roasted Free-Range Chicken Napoleon

Layered with eggplant, roasted red pepper and spinach, topped with melted cheese and served with whipped potatoes. \$24.95

From the Grill

All entrees from the grill are served with whipped potatoes and vegetables.

Filet Mignon

Grilled Portobello cap with a truffle reduction. \$34

New York Strip Steak

Served with a side of Worcestershire sauce. \$29

Rack of Lamb

Served with house-made honey mustard sauce. \$32