

## the lighter side

### Crab Stuffed Shrimp

Two jumbo shrimp stuffed with lump crab, baked and served with lobster sauce \$10

### Lobster Quesadilla

A warm flour tortilla stuffed with tender chunks of lobster and Swiss cheese, served with a lobster dipping sauce \$13

### Crisp Calamari

Fresh calamari and peppers, lightly fried and served with srirachi aioli and spicy marinara dipping sauces \$10

### Gorgonzola Fondue

A copper crock teeming with creamy gorgonzola and served with fresh oven baked breadsticks for dipping \$9

### Spicy Tuna Sushi Roll

A traditional style sushi roll prepared to order by our Chef (vegetarian roll available upon request) \$9

### Crusted Ahi Tuna

The finest, freshest sushi grade yellowfin tuna lightly seared (rare) and coated with sesame seeds served with a citrus soy sauce, wasabi and pickled ginger \$12

### Filet Mignon Bites

Tender medallions of beef tenderloin pan seared and topped with roasted garlic and pickles on crustinis \$13

### Tenderloin of Beef Carpaccio

Paper thin beef tenderloin topped with extra virgin olive oil and fresh Parmesan \$9

### Mussels

Fresh Prince Edward Island mussels sautéed with shallots, white wine and roasted garlic \$11

### Firecracker Shrimp

Petite gulf shrimp dusted with seasoned flour and tossed in our spicy firecracker sauce \$12

## chef's soups

*Fresh made daily*

### French Onion Au Gratin

Hearty beef broth topped with a giant seasoned crouton and melted Swiss \$7

### Lobster Bisque

A light cognac-infused bisque with diced lobster and fresh chives \$8

## salads

### Salad "29"

Spinach, bleu cheese, toasted walnuts, apples, celery, tomatoes and balsamic vinaigrette tossed and served in a tortilla bowl \$9

*Lighter portion* \$6

### Wedge Salad

A crisp, cold iceberg wedge topped with gorgonzola, applewood bacon, chopped tomato and Parmesan ranch dressing \$8

### Seared Ahi Tuna Salad

Lightly seared sushi grade tuna coated with sesame seeds atop mixed greens with a citrus vinaigrette \$12

### Sliced Beefsteak Tomato and Mozzarella

Thick sliced tomatoes, mozzarella and fresh basil drizzled with a balsamic reduction and olive oil \$9

### Grille 29 Caesar Salad

Crispy hearts of romaine, toasted croutons and shaved Parmesan with a classic Caesar dressing \$8

### Mixed Green Salad

Fresh greens, cucumber, tomatoes, and homemade croutons with sunflower vinaigrette \$5

*Add a side to any of our Salads:*

**Grilled Chicken \$4 | Salmon \$6 | Jumbo Shrimp \$8 | Sea Scallops \$7**

# grille 29

## from the grille

All our hand cut steaks are USDA choice or higher grade of beef, grilled to perfection, and served with your choice of two sides

**Filet Mignon** — 6oz. \$25 | 10oz. \$31

**New York Strip** — 12oz. \$27 | **Sirloin**—10oz. \$19

### Filet "29"

A 6 oz. center cut wrapped with applewood bacon and topped with bleu cheese \$29

### Butcher's Tenderloin

An 8 oz. tenderloin sliced and served with our wild mushroom ragout \$26

### Filet and Crab Combo

A 6 oz. filet mignon and jumbo lump crab cake \$34

### Filet and Jumbo Scallop Combo

A 6 oz. filet mignon and jumbo stuffed scallops \$34

### New York Strip and Shrimp Combo

A 12 oz. New York strip and two giant stuffed shrimp \$36

Add any of these accompaniments:

**Oscar** — Jumbo Lump Crab and Hollandaise \$6 | **Béarnaise with Fresh Tarragon** \$4

**Gorgonzola** \$3 | **Sautéed Vidalia Onions** \$3 | **Sautéed Wild Mushrooms** \$3

**sides:** Steak Fries | Creamed Spinach | Broccolini

Fresh Green Beans | Steamed Asparagus | White Corn Cheese Grits

Lobster Mashed Potatoes | Garlic Mashed Potatoes

## entrées

Each entrée is served with the Chef's selection of accompaniments and fresh bread.

### Sesame Seared Tuna Mignon

Lightly seared Ahi tuna coated with sesame seeds and served with a citrus soy and sticky rice \$24

### Pan Seared Sea Bass

A classic Asian preparation of soybean and honey glaze served on a tower of white sticky rice and fresh sautéed spinach \$28

### Salmon Brulée

Broiled salmon crusted with a brown sugar glaze, served with sweet potato hash and caramelized baby onions \$20

### Stuffed Scallops

Jumbo scallops stuffed with lump crab, topped with a light herb shallot cream sauce stacked on lobster mashed potatoes \$24

### Grouper Oscar

Pan-seared fresh black grouper topped with jumbo lump crab, fresh asparagus and hollandaise \$28

### Potato Encrusted Alaskan Halibut

Halibut rolled in a delicate potato crust, pan seared and served with our white corn cheese grits and fresh green beans \$28

### Jumbo Lump Crab Cakes

Grille 29's famous blend, baked and served with seasonal vegetables and a Creole remoulade \$23

### Lobster Ravioli

Homemade ravioli stuffed with succulent cold water Maine lobster in a lobster-infused crème sauce \$25

### Chicken Pot Pie

Our version of a traditional pot pie with tender chicken simmered in a copper pot with fresh vegetables and potatoes, topped with a golden brown pastry crust \$15

### Crab Alfredo

Jumbo lump crab with a Parmesan roasted garlic Alfredo sauce over homemade fettuccine \$24

### Mushroom Stuffed Chicken

Springer Mountain free range breast of chicken stuffed with wild mushrooms and served with a rice tower, seasonal vegetables and a light herb shallot cream sauce \$17