

D I N N E R

# the Grill

ON OCEAN AVENUE

## STARTERS

**SOUP OF THE DAY** 8.00

**MIXED CARMEL VALLEY SALAD** 9.00  
Japanese or honey mustard dressing

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

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

**GRILLED CASTROVILLE ARTICHOKE**  
WITH **BALSAMIC AIOLI** 11.50

**DUCK CONFIT & WARM SPINACH** 15.50  
shiitake & oyster mushrooms, green onion, bacon-pomegranate vinaigrette

**DUNGENESS CRAB CAKES** 15.75  
caramelized red onions, lemongrass beurre blanc, chive oil

**CRISPY VEGETABLE SPRING ROLLS** 14.50  
rolled in rice paper with spring vegetables, sweet chili-soy dipping sauce

**GRILLED PORTOBELLO MUSHROOM & BAKED POLENTA** 14.50  
on mixed valley greens, red bell pepper, tomato, green onions, crumbled feta, honey-dijon mustard dressing

**PRAWNS TEMPURA** 18.50  
on salad greens, arugula, cucumber, daikon sprouts, cherry tomatoes, oyster mushrooms, Japanese vinaigrette

**WILD MUSHROOM RAVIOLI** 16.75  
port wine cream sauce, caramelized onions, bell pepper

**WARM BRIE WEDGE & BAKED MINI GOAT CHEESE CAKE** 16.50  
apple & poached pear slices, roasted garlic cloves, bruschetta

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

## PRIME PLATES

### SEAFOOD PASTA

### FRESH FISH OF THE DAY

**SHORT RIBS PAPPARDELLE** 29.50  
ribs slow-braised with mirepoix & mushrooms  
toasted pine nuts, fresh pasta, grated parmigiano-reggiano

**ALMOND-CRUSTED SEA BASS** 30.50  
tangy fresh mango salsa, yukon potatoes gratinée  
served with seasonal vegetables

**JUMBO COCONUT-CRUSTED PRAWNS & DIVER SCALLOPS** 29.75  
pomegranate-passion fruit sauce, jasmine rice

**PARMIGIANO-CRUSTED CHICKEN BREAST** 23.75  
saffron cream pasta, sautéed seasonal vegetables

**LOBSTER RAVIOLI** 29.50  
crabmeat-sherry cream sauce, lump lobster, saffron threads

## FROM THE GRILL

served with seasonal vegetables

**FLAT-GRILLED SALMON** 28.50  
cherry tomato beurre blanc  
asiago polenta

**MONTEREY BAY SAND DABS** 27.75  
lightly breaded  
lemon-caper butter sauce  
rice pilaf

**MOROCCAN LAMB CHOPS** 36.75  
cut from the rack, spice rubbed  
light rosemary-garlic sauce  
mashed potatoes

**CENTER-CUT FILET MIGNON 8 oz** 38.50  
port wine reduction with demi-glace  
crispy sweet onions  
yukon potatoes gratinée

**ANGUS RIB EYE STEAK 14 oz** 40.00  
maitre d's butter  
baked potato

**ANGUS BEEF FLAT IRON STEAK** 26.50  
chimichurri sauce, fries

**CHEESE BURGER** 15.50  
sundried tomato aioli  
• with Applewood Smoked Bacon add 2.00  
• with Sautéed Mushrooms add 2.00

**LAMB SLIDERS** 16.00  
caramelized red onions,  
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.