



CHEF'S SOUPS

Made fresh 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 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

SANDWICHES

Made to order and served with Steak Fries or Seasonal Fresh Fruit.

Crab Salad Croissant

Served on a fresh croissant with jumbo lump crab and seasonal fruit. 11

New England Crispy Cod Sandwich

Flaky, tender cold water white cod, batter fried and served on a toasted Kaiser roll with lettuce, tomato and tartar sauce. 10

Cajun Bleu Burger

1/2 pound "hand pressed" certified Angus beef burger with a blend of our Cajun spices, topped with bleu cheese on a toasted Kaiser roll. 8

Hickory Cheddar Burger

1/2 pound "hand pressed" certified Angus beef burger with cheddar and applewood smoked bacon on a toasted Kaiser roll. 9

Asian Chicken Sandwich

Grilled chicken breast topped with citrus teriyaki glaze and cheddar, served on a toasted multi grain roll. 8

THE LIGHTER SIDE

Escargot

Tender escargot oven baked in garlic butter and Parmesan bread crumbs. 9

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

Crab Stuffed Portabella Mushroom

A fresh herb seasoned Portabella mushroom topped with jumbo lump crab, baked to perfection. 10

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

Grille 29 Cheese Plate

A trio of gourmet cheeses with fresh seasonal fruit and French bread toast points. Ask your server for today's selections. 12

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, or in a spicy Thai Curry Sauce. 11

Firecracker Shrimp

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

FROM THE GRILLE AND ENTRÉES

Served with the Chef's selection of accompaniments.

"Cowboy's" Chicken Parmesan

Fresh chicken breast oven baked with Italian bread crumbs over cavatapi pasta and marinara with melted mozzarella. 11

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. 11

Chicken Divine

A thin chicken breast sautéed until golden brown, finished with a light chardonnay cream sauce with mushrooms, artichokes and sun-dried tomatoes served over angel hair. 12

Grouper Oscar

Pan-seared fresh black grouper topped with jumbo lump crab, fresh asparagus and hollandaise. 18

Salmon Brulée

Broiled salmon crusted with brown sugar glaze and served with sweet potato hash and caramelized baby onions. 13

Tilapia in a Bag

Fresh saltwater tilapia baked in a parchment paper with a white wine-infused broth, served with garden fresh vegetables. 12

Jumbo Lump Crab Cakes

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

Cajun Shrimp Pasta

Sautéed Cajun Gulf shrimp with a homemade Alfredo tossed with fettuccine. 12

Szechwan Beef Stir Fry Bowl

Beef tenderloin stir fried with a low sodium soy sauce, peppers, onions, green beans & ginger, served over white rice. 13

Grilled Filet

A 6oz. center cut filet (our most tender steak) seasoned and grilled to perfection, served with the Chef's choice of accompaniments. 21

New York Strip

A 12oz. tender USDA Choice strip seasoned and grilled to perfection, served with the Chef's choice of accompaniments. 26