

Grill Bar Dessert Menu

Fresh Baked Fruit Cobbler of the Day

With a Cinnamon Walnut Crumb topping
and Whipped Cream or Ice Cream 8.00

Big Carrot Cake

Six Layers with Smooth Cream Cheese
and Pecans, with a Dollop of Whipped Cream 8.00

Strawberry Shortcake

A Trio of Mini Shortcakes with sliced Strawberries,
Strawberry sauce and Whipped Cream 8.00

Key Lime Pie

Tangy Lim Custard in a Graham Cracker Crust
With Raspberry Puree with Whipped Cream 8.00

New York Cheesecake

Drizzled with Hot Fudge Sauce and a Strawberry 8.00

Double Chocolate Layer Cake

Rich Chocolate with Raspberry Puree, topped
with a Dollop of Whipped Cream 8.00

Fudge Brownie Pie & Ice Cream

Topped with a Scoop of Vanilla Ice Cream,
Warm Caramel and Hot Fudge Sauce
and Candied Pecans 8.00

Ports

	<u>bottle</u>	<u>glass</u>
Graham's Six Grapes		8.00
Taylor LBV		10.00
Quinta Do Noval Ruby Red		8.00
Fonseca Bin 27		8.00
Cockburn 10 Years Old Tawny		10.00
Graham's 20 Years Old Tawny		18.00

Desert Wines

Quady Essencia Orange Muscat	45.00	11.00
Quady Elysium Black Muscat	46.00	12.00
Chat.St. Michelle Late Harvest Reisling	98.00	25.00

Cognac & Brandy

Courvoisier VS		9.00
Courvoisier VSOP		10.00
Hennessy VS		9.00
Hennessy VSOP		10.00
Hennessy XO		25.00
Hennessy Paradis		70.00
Remy Martin VS		9.00
Remy Martin VSOP		10.00
Remy Martin XO		25.00
Calvados, Coeur de Loin VSOP		12.50
Armagnac, Darroze 'Reserve Speciale'		12.50
Willem Pear Eau de Vie, Clear Creek		10.00
Grappa, Clear Creek		10.00
Grand Marnier Cuvee Centennial 100 years		24.00
Grand Marnier 150 year		31.00

Grill Bar Menu

Trio of Hummus

Sun-Dried Tomato, Kalamata Olive and
Traditional Hummus, served with Grilled
Flatbread and Cucumbers 8.95

Popcorn Shrimp

Tempura Battered Rock Shrimp, Served
With Cocktail and Cajun Tartar sauce 10.95

Spinach Artichoke Dip

A Blend of Spinach, Artichoke Hearts, Shallots
and Parmesan Cheese with a touch of Cream.
Served warm with Crostini Toast 10.95

Shrimp Cocktail

Gulf Shrimp with Tangy Cocktail Sauce 13.95

Fried Calamari

Tender Calamari Rings, Lightly seasoned and served
with Cocktail and Cajun Tartar Sauces 10.75

Onion Rings

Served with Creamy Blue Cheese Dressing 7.95

Seared Rare Ahi Tuna

Sashimi Style with Pickled Cucumber, Fried Spinach,
Wasabi, Pickled Ginger and soy Sauce * 13.95

Chicken Quesadilla

Grilled Chicken Breast, melted Cheddar Cheese, Cilantro,
Salsa, Guacamole and Sour Cream 13.95

Crab Cake

Fresh Jumbo Lump Crab, Seasoned with Old Bay,
served with a Shallot White Wine Reduction 13.95

Iceberg Wedge

Half Head of Iceberg, Topped with Diced Tomato,
Chopped Bacon, Crumbled Blue Cheese
and Vinaigrette Dressing 10.95

Daily Grill Cheeseburger Classic

12 oz. Certified Angus Beef with a Thick Slice of Cheddar
Cheese, topped with Two Onion Rings, Served with
Shoestring Fries and Cole Slaw * 13.95

**Please join us for our Happy Hour Menu at the
DAILY GRILL Bar Sunday-Friday 3-6pm**

* Consuming raw or undercooked meats, poultry, shellfish
or seafood may increase your risk of foodborne illness,
especially if you have certain medical conditions.