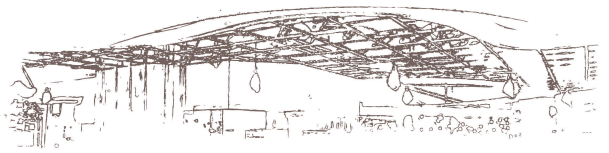


D I N N E R

The Grill
at quail corners



STARTERS

Roasted Baby Artichokes 12 herb citrus aoli

***Seared Ahi 19** spice encrusted | citrus slaw | serrano-soy dipping sauce

Grilled Mozzarella 14 sun-dried tomatoes | white wine | garlic | shallots | butter | green onion

***Shellfish Cocktail 20** shrimp | prawns | crab | cocktail sauce | celery | lemon wedge

Lettuce Wraps 18 chicken | ginger | garlic | water chestnuts | mushrooms | onion | hoisin and soy sauce
fresh lettuce leaves | crispy wonton

Seasonal Soup cup 8 | bowl 10

SALADS

House Salad 8 romaine | mixed greens | seasonal vegetables | garbanzo

Traditional Wedge 12 chilled iceberg lettuce | blue cheese | hardwood smoked bacon | cherry tomatoes

***Classic Caesar 13** romaine hearts | parmesan | seasoned croutons | Caesar dressing

Add to salad grilled chicken, sauteed prawns, seared salmon, or striploin steak **11**

Louie-Louie-Louie 33

prawns | shrimp | crab meat | tomato | asparagus | hard-boiled egg
crisp romaine | avocado | cocktail sauce | 1,000 island dressing

ARTISAN PLATES

***Mussels 15** tomatoes | shallots | basil | dijon | sweet vermouth sauce

***Mac n Cheese 18** crab | bacon | smoked gouda | herbed panko | cavatappi pasta
black truffles | roasted crimini

Pepper Rubbed 6 oz New York Steak 21 duck fat fries | chimichurri

Lamb Chops 27 t-bone loin chops | roasted fennel and pistachio | mint demi glaze | creamy risotto

Steamers 15 Manila clams | sweet slivered onion | white wine | garlic | butter | parsley

Portabello Mushroom Ravioli 18 mushroom | cream | white wine | butter | parmesan | crostini

***Grilled Colossal Prawns 26** white wine | butter | garlic | butter | fresh oregano | vegetable du jour | crostini
sun dried tomato risotto

Grilled Angus or Beyond Meat Burger 18 lettuce | tomato | onion | pickles | crispy onions or fries
add cheese, avocado or bacon **3**

OLD SCHOOL

Steak Frites 34 New York striploin | pomme frites | butter | red wine demi reduction

***Cioppino 32** crab | manila clams | tiger prawns | scallops | mussels | market fish | spicy tomato broth | garlic crostini

Petrale Sole or Chicken Piccata 27 roasted crimini mushrooms | lemon caper beurre blanc | linguini | seasonal vegetable

Short Ribs 28 hoisin braised short ribs | mashed potatoes | braised spinach

***Cedar Plank Salmon 28** fresh Alaska salmon | buttery green beans | ruby rice blend | maple bourbon reduction

Filet Mignon 44 mashed potatoes | bernaise | seasonal vegetable

Pork Chop 27 brined chop | maple bourbon baby carrots | mashed potatoes

Calamari Steak 23 panko crusted | brown butter | lemon | rice | seasonal vegetable

Scallops 30 bacon wrapped | chef's risotto | seasonal vegetable | white wine lemon Beurre blanc

PIZZA

Margherita 17 sliced fresh mozzarella ovalinis | tomato | fresh basil

Tribeca 18 Molinari salami | Italian sausage | pepperoni | olives | cheese

Sicilian 18 prosciutto | mushrooms | olive oil | roasted garlic | cilantro | parmesan | fresh mozzarella

Mediterranean 18 grilled chicken | spinach | oil roasted garlic | roasted red peppers | kalamata olives | feta cheese

Pesto Chicken 18 feta | sun dried tomatoes | mozzarella | spinach

Tax not included. 18% gratuity added to parties of 6 or more. Minimum table service \$5 per person. Split item charge \$3. Corkage fee \$17. Private room available for special events, Vino Reno.

Credit card processing fees will be paid by card holder.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, nuts, or eggs may increase your risk of a food borne illness.

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Return this completed form to a staff member and start earning these exclusive member benefits immediately. Your free welcome gift will arrive by mail a few weeks after joining.

**\$1 Spent
= 1 Point**

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= \$15
Reward**

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Welcome
Reward**

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Reward**

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****Employee Use Only****

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