

The Grille

AT THE
AMERICAN HOTEL

DINNER

STARTERS

BURRATA

Roast plum & golden tomato compote
EVOO & pancetta chips 16

CRAB CAKE

Arugula, lemon caper aioli 18

MOZZARELLA EN CARROZZA

Basil oil, San Marzano tomato sauce 14

SEARED SESAME TUNA

Gingered rice noodles & seaweed salad 18

TUSCAN HUMMUS

Goat cheese, kalamata olives, red pepper, shallots,
celery, carrot & Pita rounds 14

CRISPY GOAT CHEESE

Balsamic & raspberry reduction 12

SPICY GARLIC SHRIMP

San Marzano tomato, basil oil & crostini 20

ARTICHOKE FRANCAISE

Egg battered artichoke hearts with lemon wine sauce 15

THE "GRILLE" SEAFOOD SALAD

Shrimp, scallop, octopus, scungilli & calamari 20

AHI TUNA TARTARE

Tossed in soy & sesame oil w/ crisps & a wasabi cream 18

THE "GRILLE" MUSSELS

Andouille sausage, fennel, creamy tomato W/ Garlic bread 17

JUMBO SHRIMP COCKTAIL

House made cocktail sauce 20

CRISPY CALAMARI

Tomato sauce & lemon caper aioli 15

CLAMS ON THE HALF SHELL

Half dozen 14

OYSTERS

Half dozen / Ask your server MP

SEAFOOD TOWER

Clams, oysters, snow crab clusters, shrimp cocktail
lobster claws, lobster salad 85

SALADS

MISTA SALAD

Field greens, tomato, cucumber
tricolor peppers, red onion & bistro dressing 14

ARUGULA SALAD

Shaved parmesan, roasted artichokes
baby heirloom tomato & lemon thyme vinaigrette 14

ROASTED BEETS

Salad mix, candied pecans, crispy goat cheese
white balsamic dressing 14

CLASSIC CAESAR

Caesar dressing, croutons & anchovies 14

PECAN ENCRUSTED CHICKEN

Mixed salad greens, blueberries, strawberries, crumbled bleu
cheese, tomato & cucumber w/balsamic reduction 18

THE "WEDGE"

Iceberg lettuce, bleu cheese,
crumbled bacon, pickled onion 11

Add Chicken 7 / Steak 8 / Shrimp 10

Please note: Due to ever increasing fees associated with credit card processing, we now add a 3% surcharge fee to all credit card transactions. This will appear as a "non-cash charge on your credit card slip. All cash transactions remain the same.

The Grille

AT THE
AMERICAN HOTEL

SANDWICHES & SOUPS

FRENCH ONION SOUP

Swiss cheese 11

SOUP OF THE DAY

Ask your server 10

ROAST BEEF FRENCH DIP

Roast beef, onions, Swiss & provolone cheese,
garlic bread, au jus 18

NEWPORT LOBSTER ROLL

Lemon tarragon mayo 18

THE "GRILLE" BURGER

10 oz signature burger
Fig jam, bacon & brie cheese 19

ALL AMERICAN BURGER

American & cheddar cheese, LTOP w/ potato crisps 18

TURKEY BURGER

Roast corn, poblano peppers, chipotle aioli
pepper jack cheese 18

Add Bacon or Fried Egg to any burger 2

All sandwiches served with choice of house cut French Fries,
chips or side salad

PASTAS

SHORT RIB RAVIOLI

Port Wine & Mushroom Cream Sauce 28

FRESH PAPPARDELLE

Sausage, broccoli rabe & Tuscan white beans 26

CARBONNARA

Fresh pappardelle, pancetta & English peas 21

STUFFED RIGATONI

Sausage, peppers, mushroom, arugula & ricotta 26

CAPELLINI JUMBO SHRIMP

Colossal Shrimps, artichokes, sundried tomato & asparagus 28

LINGUINI W/ WHITE CLAM SAUCE

Local clams, garlic, fresh cream & butter 29

ENTREES

DUROC STUFFED PORK CHOP

Hazelnut, prosciutto, gorgonzola w/fig glaze,
au gratin potatoes & asparagus 35

GRILLED HANGER STEAK

Caramelized mushroom & onion,
mashed potatoes, bbq demi 36

GRILLED FILET MIGNON

Mushroom demi, truffle mashed potatoes, grilled asparagus 49

BRAISED SHORT RIB

Mashed potatoes, mushroom demi, roasted carrots 36

FRENCH BREAST OF CHICKEN

Sausage, red pepper, pesto cream w/ broccoli rabe,
rosemary potatoes 30

PAN SEARED SEA SCALLOPS

Mushroom risotto, lemon caper aioli 39

CRISPY CHICKEN MILANESE

Crispy chicken, rosemary potatoes, mixed greens
bistro dressing 26

HERB ROASTED SALMON

Herb risotto, lemon buree blanc, asparagus 29

MEDITERRANEAN SEA BASS

Lemon vinaigrette, risotto, brussel sprouts 40

SMOTHERED SIRLOIN

Sauteed mushrooms, onions, Provolone cheese sauce, au gratin
potatoes, w/ mixed veg 32

Please ask for a manager regarding any special dietary/allergy restrictions. We will not be responsible for allergic reactions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Thank You for Dining With Us