

# The Grille

AT THE  
AMERICAN HOTEL

## LUNCH

### STARTERS

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#### 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

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#### TUNA NICOISE

Seared tuna, hard boiled egg, potato  
french beans, tomato, red onions w/ bistro dressing 17

#### 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 18  
Crumbled bleu cheese, tomato & cucumber w/balsamic reduction

#### CHOPPED SALAD

Romaine iceberg, turkey, applewood bacon, tomato, cucumber,  
red onion & blue cheese 17

#### 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

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## SANDWICHES & SOUPS

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### FRENCH ONION

Swiss cheese 11

### SOUP OF THE DAY

Ask your waiter

### HERB GRILLED CHICKEN

Roast plum tomato, fresh mozzarella,  
mixed greens & basil oil 17

### BLT TURKEY CLUB

Herb roasted turkey, BLT, mayo  
on whole grain bread 16

### ROAST BEEF FRENCH DIP

Onions, Swiss & provolone cheese,  
garlic bread, Au Jus 18

### NEWPORT LOBSTER ROLL

Lemon tarragon mayo, 18

### THE "GRILLE" BURGER

10 oz signature burger  
Fig & bacon jam, brie cheese 16

### ALL AMERICAN BURGER

American & cheddar cheese, LTOP w/ potato crisps 15

### CHIPOTLE BURGER

Pepper jack cheese, avocado, chipotle aioli,  
pico de gallo, lettuce 18

### TURKEY BURGER

Roasted corn & poblano peppers, chipotle aioli  
pepper jack cheese 16

**Add Bacon or Fried Egg to any burger 2**

**All sandwiches served with house cut French Fries or chips or side salad**

## ENTREES

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### CHICKEN MILANESE

Crispy chicken, rosemary potatoes,  
mixed greens, bistro dressing 26

### GRILLED FILET MIGNON

Mushroom demi, Truffle mashed potato,  
grilled asparagus 45

### SMOTHERED SIRLOIN

Mushroom, onion, provolone cheese sauce,  
au gratin potatoes, mixed vegetable 30

### GRILLED HANGER STEAK

Caramelized mushroom & onion,  
mashed potatoes, barbecue demi 34

### PAN SEARED SEA SCALLOPS

Mushroom risotto, lemon caper aioli 35

### LINGUINI W/ WHITE CLAM SAUCE

Local clams, garlic, fresh cream, butter 29

### STUFFED RIGATONI

Sausage, peppers, mushroom, arugula, ricotta 26

### CAPELLINI JUMBO SHRIMP

Artichokes, colossal shrimp, sundried tomato & asparagus 28

### FRESH PAPPARDELLE

Sausage, broccoli rabe & Tuscan white beans 26

### SEASONAL RAVIOLI

Seasonal fillings and sauces 20

### BEER BATTERED FISH & CHIPS

Beer Battered w/ hand cut French fries 20

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