



CHAGRIN VALLEY RESTAURANT WEEK

LUNCH FEATURES

\$20.00 a person

CHOICE OF

WEDGE WITH BLEU CHEESE AND SMOKED BACON

NEW ENGLAND CLAM CHOWDER

ENTRÉE CHOICE

DRY AGED SIRLOIN WITH ROASTED PEPPERS,
FRESH MOZZARELLA AND ARUGULA SALAD

THE GRILLE'S SIGNATURE CHEESEBURGER
WITH PARMESAN TRUFFLE FRIES

SEARED CITRUS GLAZED SALMON
WITH MARCONA ALMONDS AND BROWN BUTTER

CAESAR SALAD WITH ALL-NATURAL CHICKEN BREAST

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES



**CHAGRIN VALLEY RESTAURANT WEEK
DINNER FEATURES**

\$38.00 a person

CHOICE OF

WEDGE WITH BLEU CHEESE AND SMOKED BACON

CAESAR SALAD WITH GRANA PADANO CROUTONS

NEW ENGLAND CLAM CHOWDER

ENTRÉE CHOICE

FILET MIGNON 8 OZ

HERB-ROASTED CHICKEN

BONE-IN DRY AGED NY STRIP 14 OZ

SEARED CITRUS GLAZED SALMON
WITH MARCONA ALMONDS AND BROWN BUTTER

PORCINI RUBBED SLICED TENDERLOIN

CHEF'S SUGGESTIONS

(ADD 10)

FILET MIGNON AND GRILLED JUMBO SHRIMP
WITH HERB BUTTER

BONE-IN KONA CRUSTED DRY AGED NY STRIP
WITH SHALLOT BUTTER 18 OZ

ACCOMPANIMENT

SAM'S MASHED POTATOES

FRENCH BEANS WITH HEIRLOOM TOMATOES

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES