



STARTERS

Cajun Seared Diver Scallops \$13
over smoked gouda cream sauce topped with roasted banana pepper salsa

Blackened Yellowfin Tuna Skewer \$14
over mango, baby green, Napa cabbage, bok choy & citrus slaw

Pan Fried Crab Cake \$8
with sweet Thai chili & remoulade sauces

Exotic Mushroom Risotto \$10
winter truffle infused evoo, baby spinach & asiago cheese

Vietnamese Fresh Rolls \$8
stuffed with a sesame vegetable slaw, topped with fried wontons, wasabi & soy

Filet of Beef Quesadilla \$12
caramelized onion, exotic mushroom, baby arugula, smoked bleu cheese & roasted banana pepper salsa

Shellfish & Roasted Corn Chowder \$6

SALADS

Hearts of Romaine \$7
tossed in Caesar dressing, croutons, asiago cheese & parmesan crisps

Baby Greens \$9
tossed in balsamic vinaigrette topped with diced mozzarella, grape tomato, cucumber, red onion, prosciutto croutons & reduced balsamic

Chopped Iceberg \$8
green olive, onion, applewood smoked bacon lardoons, broccoli, cauliflower, cucumber, tomato, cheddar & croutons tossed in creamy dill dressing

ENTREES

Filet of Beef \$28
winter truffle potato gratin, asparagus, demi-glace & leek fondue

New Zealand Rack of Lamb \$27
herb rubbed, grilled eggplant & exotic mushroom risotto, asparagus & natural jus

Vodka Shrimp \$19
rapini, tomato, basil & tagliatelle tossed in Kettle One vodka cream sauce

Filet of Pork \$24
grilled pork tenderloin, whipped Yukon gold potatoes, asparagus & snow crab béarnaise

Grilled Yellowfin Tuna \$28
sliced over baby greens tossed in feta cheese vinaigrette topped with toasted pecan, tomato, cucumber, red onion, orange segments & reduced balsamic

Pan Roasted Frenched Chicken \$19
whipped Yukon gold potatoes, topped with an exotic mushroom, tomato, spinach & caper pan sauce

Shellfish Cioppino \$30
lobster tail, shrimp, scallop, little neck clam, tomato, rapini, arborio rice & basil stewed in a fennel broth

Executive Chef, Chris Cihak
www.davidsgrille.com