

445 PROVIDENCE MAIN STREET

grille ON MAIN

Happy Valentine's Day!

COCKTAILS

CAMELLIA

*cathead bitter orange vodka,
raspberry pureé, fresh lemon,
prosecco 12*

CLOVER CLUB

*hendrick's gin, house grenadine,
fresh lemon, egg white 13*

THE CAT'S PAJAMAS

*bristow gin, fresh lemon, honey
apple & cinnamon syrup 12*

ST. CROIX IS CALLING

*spiced rum, rosemary syrup,
chambord, meyer lemon,
tawny port float 12*

1897 OLD FASHIONED

*old forester 1897 bottled-in-bond,
simple syrup, o.f. bohemian bitters,
orange peel 16*

WINE BY THE GLASS

PROSECCO, Maschio
Treviso, Italy 12

SAUVIGNON BLANC, Pedroncelli
Dry Creek Valley, California 12

CHARDONNAY,
Coppola "Director's Cut"
Sonoma, CA 13

PINOT NOIR, Cline Cellars
Sonoma Coast, California 11

PINOT NOIR, Oregon Territory
Willamette Valley, OR 15

CABERNET SAUVIGNON, Juggernaut
California 16

BORDEAUX BLEND
Château Bellevue-Peycharneau
Bordeaux, France 13

MALBEC, Luigi Bosca
Mendoza, Argentina 14

Starters

Maine Lobster Bisque

spiced sherry cream

Fried Green Tomatoes & Pimento Cheese

smoked hickory aioli, house hot sauce

Prosciutto & Parmesan Arancini

marinated fresh mozzarella, crispy prosciutto

Classic Caesar Salad

chopped romaine, parmesan, garlic croutons, house caesar dressing

Entrées

Hot Honey Roasted Salmon

whipped potatoes, crispy brussels sprouts, fried leeks

Pan Seared Gulf Grouper "Oscar"

israeli couscous, asparagus, crab and hollandaise

Grilled 8oz Filet Mignon

whipped potatoes, green beans, bordelaise sauce

Vegetarian Pasta Alfredo

angel hair pasta, shiitake mushrooms, tomatoes, red onion, spinach

Braised Short Rib of Beef

parmesan risotto, broccolini, bordelaise sauce

+ 3 GARLIC & HERB MARINATED SHRIMP (+\$15)

Desserts

Double Chocolate Cheesecake

oreo crust, chocolate sauce

Millionaires Napoleon

kahlua & frangelico pastry creams, bailey's ice cream

Red Berry Crumble Tartlett

fresh berries, mint

\$80 per person (excluding tax and gratuity)