

the grille room

SPRING
2021

DINNER OUR WAY



*NEW! NIGHTLY SPECIALS

TUESDAY

SOUP: Curry Lentil ■ ◆

VEGETARIAN: IMPOSSIBLE BOLOGNESE 19.95
housemade pasta, tomatoes, mirepoix vegetables

ACTION: ROTISSERIE CHICKEN & MIXED MEATS 22.95

WEDNESDAY

SOUP: Beef Goulash

VEGETARIAN: ITALIAN ANTIPASTI PLATTER 19.95
roasted peppers, artichokes, grilled zucchini, eggplant,
portobello mushrooms

ACTION: BUILD YOUR OWN PASTA 20.95

THURSDAY

SOUP: White Bean & Kale ■ ◆

VEGETARIAN: SIZZLING FAJITAS 21.95
onions, peppers, corn, portabellas, pico de gallo, guacamole,
flour tortillas, brown rice, lime

ACTION: PRIME RIB 36.95

FRIDAY

SOUP: Split Pea & Ham ◆

**VEGETARIAN: WHOLE ROASTED AND
LENTIL-STUFFED HONEYNUT SQUASH
19.95**

ACTION: LOBSTER ROLL 24.95

SATURDAY

SOUP: Mushroom & Barley ■

**VEGETARIAN: ROASTED PEKING
CAULIFLOWER 22.95**
five-spice rubbed, carrots, scallion, bean sprouts,
snow peas, moo shu wrappers, hoisin sauce

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness.

◆ Gluten-Free Item ■ Vegetarian Item

CHEF'S MENU

APPETIZERS

STEAMED EDAMAME 6 ■ ◆
sea salt

HOUSE MIXED GREEN SALAD 7 ■ ◆
tomatoes, cucumbers, beets, carrots

MIRASOL CAESAR SALAD 8
Parmigiano-Reggiano, crispy croutons, cheese crisp

CLASSIC ICEBERG WEDGE SALAD 9 ◆
bacon, tomatoes, red onion, blue cheese crumbles and dressing

TUNA TARTARE STACK 16
wonton crisps, avocado, ponzu, ginger, seaweed

BURRATA PANZANELLA 14 ■
Sullivan Street country bread, roasted peppers, tomatoes, sweet garlic,
olives, red onions, oregano, red wine vinegar, evoo

SEAFOOD COBB TRIO 24 ◆ *NEW!
lobster, jumbo shrimp, crab salad, bibb lettuce, avocado, hard-boiled egg,
tomatoes, lemon-ginger dressing

QUESADILLAS cheddar 9 | chicken 12 | steak 16
onion, peppers, salsa, guacamole, sour cream

CHICKEN WINGS 12 ◆
crispy or brick oven-roasted, naked, hot, or BBQ, celery, carrots, bleu cheese

LETTUCE WRAPS chicken 13 | steak 18 | cauliflower 11
cashews, scallions, spicy cucumbers, crispy noodle

PASTAS

BAKED MACARONI & CHEESE plain 12 | chicken 14 | lobster 22
elbow macaroni, three cheeses

STIR-FRIED ZUCCHINI ZOODLES 17 ■ ◆
blistered tomatoes, spinach, mushrooms, pesto, basil

RIGATONI BOLOGNESE 19
beef and veal ragu, tomatoes, grated Parmigiano-Reggiano, basil

CHEF'S WINTER DISHES

AARON'S RACK OF BABY BACK RIBS 24 🐝 *NEW!
Yes! Honey BBQ glaze, French fries, cole slaw

BRICK OVEN-BAKED BEEF COTTAGE PIE 22 *NEW!
carrots, celery, onion, peas, corn, golden mashed potato crust

SEAFOOD BOUILLABAISSE 27 *NEW!
local catch, calamari, clams, mussels, shrimp, fennel & saffron broth, roasted garlic toast

THAI-STYLE CRISPY BUTTERFLIED SNAPPER 25
yellow curry rice noodles, shiitake mushrooms, mung bean sprouts, baby bok choy

EXECUTIVE CHEF | MICHAEL CRAIN
SOUS CHEFS | AARON JONES
ANTHOLENE MCKINNEY

PLEASE LIMIT SUBSTITUTIONS ON OUR CHEF'S MENU. THESE DISHES ARE COMPOSED TO BE ENJOYED AS THEY HAVE BEEN CREATED.

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PIZZA & PARMESAN

gluten-free, whole wheat, or cauliflower dough available upon request

ITALIAN CHICKEN SAUSAGE, broccoli rabe, sweet roasted garlic, hot peppers, ricotta, mozzarella 12 ***NEW!**

PEAR & PROSCIUTTO, balsamic onions, Roquefort cheese, arugula, Yes! Honey, rosemary 12  ***NEW!**

ROTISSERIE BBQ CHICKEN, fontina, cheddar, BBQ sauce, bacon, onions 12

WHITE CHEESE BIANCO & TRUFFLE, mozzarella, ricotta, Parmesan 12 ■

ITALIAN MEAT COMBO, sausage, meatball, pepperoni, mozzarella 12

CLASSIC MARGHERITA, marinara, mozzarella, Mirasol basil 10 ■

Create your own pizza! Ask your server for details.

OVEN-BAKED PARMESAN, choice of one side, chicken 22 | eggplant 16 ■ ◆

BURGER BAR

served with lettuce, tomato, onion, pickle, and your choice of one side

8 OZ. MIRASOL HOUSE BLEND BURGER, custom blend, potato bun 14

HOUSE-MADE TURKEY BURGER, whole wheat Kaiser roll 15

CALIFORNIA VEGGIE BURGER, avocado, thick-cut tomato, kale pesto, sunflower sprouts, multigrain bun 12 ■

IMPOSSIBLE BURGER, Martin's potato roll 12 ■

CHEESES

American | Provolone | Swiss | Cheddar | Bleu

MAIN COURSE


CHICKEN SCALLOPINE 22
with your choice of two sides

PICCATA
MARSALA
FRANCESE


BUTCHER BLOCK
choose your meat, two sides, and a sauce

BELL & EVANS ROTISSERIE
HALF CHICKEN 22
BERKSHIRE PORK CHOP 25
10 OZ. CREEKSTONE SKIRT STEAK 28
8 OZ. PETITE FILET MIGNON 30
12 OZ. CREEKSTONE N.Y. STRIP 39


FISH MARKET
choose your sauce, preparation, and two sides

SCOTTISH SALMON 23
BUTTERFLIED SNAPPER 25
FOUR JUMBO SHRIMP 28
BROILED TWIN LOBSTER TAILS 36 *NEW!

PREPARATION

blackened | grilled | sweet potato crusted (fish only) | broiled

SIDES

VEGETABLES

Spinach, sauteed, steamed
Asparagus, sauteed, steamed
Broccoli, sauteed, steamed
Green Beans, sauteed, steamed
Zucchini Zoodles
Roasted Cauliflower
Brussels Sprouts

POTATOES

Idaho Baked Potato
Baked Sweet Potato
Mashed Potatoes
French Fries
Sweet Potato Fries

PASTA & GRAINS

Macaroni & Cheese
Rigatoni
Spaghetti
Whole Wheat Spaghetti
Gluten-Free Pasta
Brown Rice

SAUCES

Peter Luger
Horseradish Cream
Salsa Verde
Tartar
Scampi
Beurre Blanc
Livornese