

DINNER TAKE OUT

APPETIZERS

Mushroom Risotto with White Truffle Oil 14

Calamari, Lightly Floured & Fried ... With a Spicy Soy Dipping Sauce 14

Coconut Shrimp with Sweet Chili Sauce 12

SALADS

Classic Caesar 11

Grilled Romaine with Apple-smoked Bacon, Tomatoes and Gorgonzola Dressing 15

House Salad of Mixed Greens, Honey-balsamic Dressing 10

Add to Any Salad... Grilled Chicken 8 Grill-blackened Shrimp or Scallops 10 Fried Oysters 10



MAIN COURSES

Seafood Stew (F)	36
Shrimp, scallops, clams, mussels, fish, corn on the cob, potatoes, tomatoes, sriracha	
Paella (if)	32
Chicken, chorizo, squid, shrimp, clams, mussels, saffron	
Tuscan Cod	32
Lightly floured & fried over garlic-mashed potatoes, sautéed spinach, cannellini beans	
Lobster, Shrimp & Scallop Risotto 🕒	36
Halibut, Shrimp & Scallop Fettuccine with Tomato, Basil Cream Sauce	32
Grilled Salmon with Sweet Miso Glaze over Orzo & Spinach	32
Grilled Yellow fin Tuna with Sweet Soy Glaze	32
Oven-roasted Half Duck with Plum Sauce 🕼	32
Pan-seared Statler Chicken with Apricot-mustard Chutney 🕒	30
Grilled Center-cut Pork Chop with Bourbon-mustard Sauce	36
Grilled Filet Mignon with Mushroom Demi-glaze or Au Poivre	52
Steak Frites with Maître d'hôtel Butter or Au Poivre	48
Vegan Ravioli with Marinara Sauce $^{ ext{(V)}}$	28
Filled with squash, zucchini, peas, mushrooms and caramelized onions	
Ross' Grill Half Pound Angus Burger	20
Addition choices of gorgonzola, Swiss, cheddar or apple-smoked bacon	
Fish & Chips	20

*The consumption of raw or undercooked foods may increase the likelihood of contracting food-borne illnesses. All our steaks are Certified Angus Beef. Inform your server of food allergies prior to ordering.