



Sterling Grill

LUNCH MENU

CHEF'S DAILY SOUP

Chef's selection of fresh ingredients creatively prepared

APPETIZERS

Beef & Manchego Cheese Empanada

Tender braised beef short rib with Manchego, topped with roasted red pepper crème fraiche

♥ Smoked Alaskan Salmon

Smoked salmon served with candied red onions, hard-boiled egg, caper aioli, and chopped spinach

Spinach & Artichoke Dip

Creamy spinach and artichoke dip served with toasted pita bread

SALADS

(Available Large or Small)

♥ Tuscan

Artesian Tuscan mixed greens with tomatoes, Kalamata olives, mozzarella cheese, red onion, sweet banana peppers, & white balsamic herb dressing

♥ Power Four Blend

Red leaf kale, baby spinach, peppery watercress, tangy arugula, toasted sunflower seeds, dried cranberries, quinoa, brown rice, olive oil, & rosemary

♥ Grilled Chicken Caesar

Marinated grilled sliced chicken breast served with chopped romaine, parmesan cheese, croutons, & creamy dressing

BURGERS & SANDWICHES

Maple Honey Turkey Wrap

Flour tortilla filled with maple honey turkey, toasted walnuts, apple slices, swiss cheese, & Boar's Head honey mustard

***Kobe Burger**

8oz. charbroiled Kobe burger topped with tomato, red onion, lettuce

Add bacon or cheese

Bourbon Ridge Pub

Bold Bourbon Ridge ham, smoked gruyere cheese, deli mustard, served on poppy seed bread lightly toasted

A la Carte SIDES

Broccoli

Sweet Potato Fries

Cauliflower

French Fries

Asparagus

Brussels Sprouts

Herbed Yellow Squash & Zucchini

Baked Potato (dinner only)

***These foods are cooked to order**

Advisory: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

 **Menu items with this icon are heart healthy choices**



Sterling Grill

DINNER MENU

CHEF'S DAILY SOUP

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ENTREES

Pork Chop

Applewood smoked 6oz pork chop topped with a caramelized onion-bacon relish

Lobster Fricassee

Lobster steamed in white wine, chopped and served in a brandy cream sauce served over spinach mascarpone ravioli

***Black Angus Filet**

Grilled 6oz. filet

***Chicken Marsala**

Pan seared cutlets of chicken breast, mushroom marsala sauce, Cappelli pasta

A la Carte SIDES

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Brussels Sprouts

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