



# 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**

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

## **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**

**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**