

445 PROVIDENCE MAIN STREET

# grille ON MAIN

## Happy Valentine's Day!

### COCKTAILS

#### PRIMROSE

*reyka icelandic vodka, lime juice,  
domaine de canton ginger,  
hibiscus syrup 15*

#### BLUSH & BLOOM

*hendrick's gin, house rose cordial,  
fresh lemon, sparkling water 13*

#### VELVET SUNSET

*teremana reposado, grapefruit,  
agave nectar, smoked salt rim 14*

#### GOLDEN AFFAIR

*st. germain, prosecco, fresh mint,  
orange slice 13*

#### MIDNIGHT RENDEZVOUS

*tito's, fresh espresso, kahlua,  
irish cream, chocolate bitters  
16*

### WINE BY THE GLASS

**PROSECCO, Maschio**  
*Treviso, Italy 12*

**BRUT ROSÉ, Gratien & Meyer**  
*Loire Valley, France 13*

**SAUVIGNON BLANC, Glazebrook**  
*Marlborough, New Zealand 12*

**CHARDONNAY, Lange**  
*Willamette Valley, OR 15*

**MALBEC, Luigi Bosca**  
*Mendoza, Argentina 14*

**PINOT NOIR, King Estate "Inscription"**  
*Willamette Valley, OR 15*

**CABERNET SAUVIGNON, Juggernaut**  
*California 15*

**BORDEAUX BLEND**  
*Château Bellevue-Pycharneau  
Bordeaux, France 14*

### Starters

#### Maine Lobster Bisque

*cognac cream*

#### Grilled Shrimp Cocktail

*jumbo shrimp, house-made cocktail sauce*

#### Crispy Wagyu Beef Dumplings

*horseradish aioli*

#### Winter Strawberry & Goat Cheese Salad

*baby greens, candied pecans, honey-balsamic vinaigrette*

#### Heart of Romaine Caesar Salad

*garlic croutons, house caesar dressing, parmesan*

### Entrées

#### Pan Seared Atlantic Salmon

*roasted fingerling potatoes, crispy brussels sprouts, champagne butter*

#### Shrimp & Lobster Ravioli

*sauteed shrimp, rose cream sauce*

#### Bone-In Center Cut Pork Chop

*truffled mashed potatoes, roasted root vegetables, port-cherry glaze*

#### Trio of Angus Beef

*petite filet & herb butter | new york strip & au poivre | short rib ravioli & bordelaise  
whipped yukon gold potatoes and haricots verts*

#### Grilled Tournedos of Beef & Gulf Shrimp

*creamy mashed potatoes, charred broccolini, cured tomatoes, bordelaise sauce*

### Desserts

#### Molten Chocolate Cake

*raspberry coulis, vanilla bean ice cream*

#### Chocolate Peanut Butter Pie

*salted pretzel bits, caramel sauce, whipped cream*

#### Strawberry Mascarpone Tart

*apricot glaze, crushed pistachios, mint*

*\$95 per person (excluding tax and gratuity)*