

# Grill 1-2-5 Dinner Menu

Open Daily 5:30pm - 9:30pm

## TO START

---

<b>ONION SOUP GRATINÉE</b>	6
<b>NEW ENGLAND CLAM CHOWDER</b>	7
<b>SHRIMP COCKTAIL</b> WITH JUMBO SHRIMP AND SPICY COCKTAIL SAUCE	14
<b>CRAB CAKES</b> WITH CITRUS AIOLI AND MICRO GREENS	14
<b>SMOKED SALMON ROSETTE</b> WITH FRISÉE GREENS AND MUSTARD-DILL SAUCE	8
<b>HUDSON VALLEY FOIE GRAS</b> SEARED WITH OYSTER MUSHROOMS AND SERVED WITH A FIG, BALSAMIC AND PORT SAUCE ATOP TOASTED BRIOCHE	18

## SALADS

---

<b>WARM SPINACH SALAD</b> WITH CARAMELIZED ONIONS, FIGS, APPLES, AND CHEVRE TOSSED WITH BALSAMIC REDUCTION AND OLIVE OIL	9
<b>MIXED MESCLUN GREENS</b> WITH MANDARIN ORANGES, TOASTED SPICY PECANS, AND SHAVED RED ONION	8
<b>TRADITIONAL CAESAR SALAD</b> MADE FRESH IN HOUSE	8
<b>GREEK SALAD</b> ROMAINE, ANCHOVIES, FETA, RED ONION, AND KALAMATA OLIVES	7
<b>WEDGE OF ICEBERG</b> WITH TOMATO	6

## SMALL PLATES DESIGNED FOR A LIGHTER APPETITE

---

<b>TENDERLOIN Tournedo</b> 4OZ GORGONZOLA CHEESE, SHALLOT-MERLOT DEMI GLACE, AND FRESH SEASONAL VEGETABLE 20	<b>STEAMED BLUE MUSSELS</b> WITH WHITE WINE, FETTUCCHINE AND CURRY CREAM 15
<b>MEDITERRANEAN GRILLED CHICKEN</b> SALAD OF MESCLUN GREENS WITH RED ONION, TOMATOES, ROASTED RED PEPPER, KALAMATA OLIVES, AND FETA CHEESE TOPPED WITH HERB MARINATED CHICKEN 15	<b>LOBSTER TAIL</b> 5OZ BROILED WITH LEMON-GARLIC BUTTER AND SERVED WITH FRESH SEASONAL VEGETABLE. 24 <b>THERMIDOR</b> STYLE 28
<b>BROILED LEMONY SCALLOPS</b> SEARED WITH BUTTER TOPPED WITH A SPRINKLING OF FRESH HERBS AND SERVED WITH FRESH SEASONAL VEGETABLE 18	<b>SHRIMP LOUIS RENAISSANCE</b> SHRIMP, ARTICHOKE, RED PEPPER, TOMATOES, AND FRISÉE GREENS TOSSED WITH ZIPPY LOUIS DRESSING TOPPED WITH SHREDDED ASIAGO CHEESE 15

Grill 1-2-5  
Radisson Hotel Corning  
125 Denison Parkway East  
Corning NY 14830  
607-962-5000  
[www.radisson.com/corningny](http://www.radisson.com/corningny)

The Radisson logo features the brand name in a stylized, black, cursive font. A thick, horizontal green brushstroke underline is positioned beneath the letters 'Radisson'.

## MAIN PLATES

---

SERVED WITH A HOUSE SALAD, FRESH VEGETABLE, DUCHESS POTATO, OR SEASONED WILD RICE MEDLEY

**FILET MIGNON** 9OZ 32    **PETITE** 6OZ 29  
PERFECTLY GRILLED AND SERVED  
WITH A RICH DEMI GLACE

**PINE NUT-ASIAGO CRUSTED SALMON**  
TOPPED WITH SUN DRIED TOMATO BUTTER 23

**BROILED LEMONY SCALLOPS**  
SEARED WITH BUTTER TOPPED WITH A SPRINKLING  
OF FRESH HERBS 25

**ANGUS RESERVE SIRLOIN STRIP STEAK** 12OZ  
DOTTED WITH GARLIC-PARSLEY BUTTER  
AND TOPPED WITH HOME MADE ONION RINGS 29

**GRILLED CATCH**  
SEASONAL CATCH AND CHEF'S CHOICE  
OF PREPARATION    MARKET PRICING

**SESAME CRUSTED AHI TUNA**  
DOLLOPED WITH WASABI CREAM AND  
SERVED WITH SPICY SNOW PEAS 24

**LOBSTER SURF AND TURF**  
PETITE FILET WITH DEMI GLACE AND A 5OZ BROILED  
LOBSTER TAIL TOPPED WITH LEMON GARLIC  
BUTTER 48

**SHRIMP DE JONGE**  
FRENCH STYLE SEARED EXTRA LARGE SHRIMP  
WITH GARLIC AND FRESH LEMON, FLAMED WITH  
SHERRY AND TOPPED WITH GRATED ROMANO  
CHEESE 26

**"SUPER SIZE" WITH A LARGE FILET** 51

**VEAL MIGNONETTES**  
SEARED AND TOPPED WITH SHIITAKE MUSHROOMS  
AND FRESH BELL PEPPERS. SERVED WITH A SHERRY-  
VERMOUTH SAUCE 28

**COLORADO LAMB CHOPS** 12OZ-14OZ  
TWO GRILLED CHOPS SERVED WITH A SMOKEY  
HOT AND SWEET RASPBERRY-CHIPOTLE SAUCE 36

**ROASTED DUCK HALF**  
GLAZED WITH SESAME APRICOT-PLUM SAUCE 24

**ESPRESSO CRUSTED PORK TENDERLOIN**  
SERVED WITH A CAPPUCCINO SAUCE 26

**CHICKEN THERMIDOR**  
SAUTÉED BREAST OF CHICKEN SERVED WITH A  
LOBSTER, TARRAGON, BRANDY SAUCE 24

**GRILLED PORTERHOUSE STEAK** 18OZ  
THE KING OF STEAKS SEARED AND TOPPED WITH  
FRESH HERB BUTTER 38

## WINTER COMFORT

---

SERVED WITH HOUSE SALAD

**TUSCAN PASTA BOWL**  
WITH GARLIC, ONION, SWEET  
BELLS, AND A FRESH ROMA  
TOMATO SAUCE 16  
WITH BREAST OF CHICKEN 18  
WITH SHRIMP 20

**BRAISED BEEF CHUCK  
ROAST**  
WITH DUCHESS POTATOES AND  
BRAISED VEGETABLES 18

**SHRIMP JAMBALAYA**  
A LOUISIANA STYLE DISH WITH  
RICE, ONIONS, PEPPERS, SMOKED  
ANDOUILLE SAUSAGE, BLACK  
OLIVES AND CLAM BROTH 20