

Fountain Grille Dinner Menu

APPETIZERS AND SOUPS

WARM POTATO CHIPS AND ONION DIP *

Hand cut, fresh fried Idaho potatoes
\$8

MEDITERRANEAN PLATE *

Hummus, Kalamata olives,
feta, toasted pita
\$12

HOMEMADE, ROASTED TOMATO SOUP

Topped with melted cheddar
and croutons
\$8

ONION SOUP

ST. GERMAINE AU GRATINEE
Traditional onion soup, croutons, and
Gruyere cheese
\$8

SOUP DU JOUR

Ask your server
\$7

JUMBO CHICKEN WINGS

Deep fried, served with Frank's Red Hot,
chunky bleu cheese, carrot and celery
sticks
\$13

SHRIMP BANG-BANG

Crispy rice flour coated shrimp, with a
mango and ginger sauce, spicy mayo
\$15

PLUM SAUCE

CHICKEN GYOZA "TO-GO"
Your choice: steamed or fried,
with plum sauce
\$10

FRIED CRAZY CALAMARI

Flash fried calamari, accompanied by
sweet and spicy stir fried
Asian vegetables
\$12

THREE BEAN CHILI *

Red and white kidney beans,
garbanzo beans, corn and peppers.
guacamole, salsa, sour cream and tortillas
\$12

LOBSTER MAC and CHEESE

Three cheeses, chunks of lobster,
buttery, baked bread crumbs
\$16

SALADS

CHOPPED SALAD *

Artisanal greens, tomato, radish, carrots,
scallions, cucumber and hearts of palm
with our house dressing
\$12

STEAKHOUSE BLEU CHEESE WEDGE

Iceberg lettuce, tomatoes,
chunky bleu cheese dressing,
crispy onions and bacon
\$12

CAESAR SALAD NAKED*

Traditional Caesar salad
with shaved Parmesan and croutons
\$10

Add grilled chicken \$5
or add grilled spicy jumbo shrimp \$10

"THE BIG SALAD"

Choice of chopped salad,
wedge salad or Caesar salad
Sliced sirloin steak, salmon or tuna (8oz)
\$25

All salads served with
optional choice of dressing:

House Dressing

A light blend of herbs, vegetables and garlic
with olive oil and red wine vinegar

Red Wine Vinaigrette

Balsamic Vinaigrette

Low Fat Raspberry Vinaigrette

Creamy Italian

Chunky Bleu Cheese

Caesar

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ENTREES

PAN ROASTED HERBED
CENTER CUT PORK CHOP
Apple, cognac and cream with velvet
mashed potatoes and maple glazed carrots
\$24

MEZZE RIGATONI *
Roasted eggplant, tomato,
fresh mozzarella and basil
\$20

PAN SEARED COD
Broccolini, shiitaki mushrooms,
scallions and yazu broth
\$26

BEEF SHORT RIBS
BRAISED IN RED WINE
Velvet mashed potatoes and
maple glazed carrots
\$26

OVEN ROASTED, HERBED 1/2 CHICKEN
Velvet mashed potatoes,
seasonal vegetables and pan juices
\$24

NOLA BBQ, 5 COLASSAL SHRIMP
AND CHEESE GRITS
Wild caught, colossal shrimp, beer braised
with andouille sausage, creole spices and
peppers with authentic cheese grits
\$33

DELMONICO STEAK
Hand cut, 18 oz. NY strip steak,
velvet mashed potatoes
and creamed spinach
\$34

BBQ ST. LOUIS RIBS
Kansas City Classic Sauce, spiced garlic,
sweet potato waffle fries and
homemade vinegar slaw
\$23

SIDES

SPICED, GARLIC SWEET POTATO FRIES

CREAMED SPINACH

MAPLE GLAZED CARROTS

SAUTEED BROCCOLINI

VELVET MASHED POTATOES

\$6

Gluten Free, Low Fat, Low Salt Items are Available

**Vegetarian*

***Consuming raw or undercooked meats, poultry, fish, shellfish or fresh shelled eggs,
may increase your risk of food-borne illness. Especially if you have certain medical conditions.*