



GRILLE SPECIALS

THE THURSDAY BUFFET

A Jacaranda favorite for over twenty years, The Thursday Buffet offers a new selection each week and features five (or more) hot items, an array of garden fresh salads and, of course our
 Soup & Bread Bar
 \$16.95

THE GRILLE SUNDAY BRUNCH BUFFET

Each Sunday brings a new and delicious combination of Hot Breakfast and Lunch favorites, a flavorful selection of Salads, Breakfast Pastries and our Soup & Bread Bar
 \$18.95

CHEF'S PASTA OF THE WEEK

A new creation every week (with some returning favorites) ranging from Penne in Garlic Basil Oil to Jumbo Butternut Squash Ravioli in Sage Cream or a spicy Rigatoni in Seafood Fra Diavolo. Served with a cool, crisp Demi Salad and the Soup & Bread Bar. Ask your server for this week's selection.
 \$15.95

WINES BY THE GLASS

WHITES

Corbett Canyon Chardonnay	\$7.50
Kendall Jackson Chardonnay	\$9.50
Cavit Pinot Grigio	\$8.50
Oyster Bay Sauvignon Blanc	\$9.50

SPARKLING

Verdi Champagne	\$7.50
Champagne Mimosa	\$8.00
Bottomless Mimosa	\$12.00
Prosecco Lunetta (split)	\$9.50

REDS/BLUSH

Corbett Canyon Merlot	\$7.50
Corbet Canyon Cabernet	\$7.50
Corbett Canyon White Zinfandel	\$7.50
Meomi Pinot Noir	\$9.50

SPIRITS

Kettle One	Grey Goose	Tito's	Svedka	Absolut		
Maker's Mark	Wild Turkey	Crown Royal	Jack Daniels	Seagrams 7	Jameson	
Chivas	Dewars	Glenfiddich 12	Johnny Walker Black			
Tanqueray	Beefeater	Hendricks	Bombay Sapphire			
	Jose Cuervo Gold	Teremana	Patron Silver			
Bacardi	Meyers	Captain Morgan	Malibu	Appleton Gold		
Baileys	Sambucca Romana	Kahlua	Amaretto Di Saronno	Frangelico	Hennessy	Cointreau

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite	\$3.75	Cranberry, Orange, Apple or Tomato Juices	\$3.75		
Fiji Spring Water	\$4.00	Brewed Iced Tea	\$3.75		
Julius Meinl Vienna Roast Coffee & Decaf	\$3.50	Hot Chocolate	\$4.00		
Espresso	\$4.25	Cappuccino	\$4.75	Latte	\$4.75



THE GRILLE SOUP & BREAD BAR

Featuring two Homemade Soups each day plus house-baked Cinnamon Sugar Glazed Raisin Walnut Bread, Garlic Clove Bread and Chef's Flavored Butter Selection.

Included with all entrees or can be ordered as a light lunch for \$8.50

SPECIALTY SANDWICHES

CHICKEN PESTO PANINI \$14.50

Grilled chicken breast, sliced tomato, basil pesto, and melted provolone drizzled with balsamic glaze on grilled naan bread

SHRIMP PO' BOY \$17.95

Lightly breaded fried shrimp piled on a toasted hoagie with lettuce, tomato, dill pickle and drizzled with tangy remoulade

FISH FRY \$15.50

Beer battered Atlantic cod fried crispy, topped with Dijon mustard slaw and served on a toasted challah roll

THAI CHICKEN \$15.50

Grilled chicken breast, thinly sliced cucumbers, red onions, romaine, Thai peanut sauce and a touch of spicy Thai red chili on toasted French bread

CRANBERRY TURKEY \$15.50

Thinly sliced turkey, gouda cheese, crispy bacon, & lettuce on toasted ciabatta with house-made cranberry-pecan mayo

SHRIMP BLT WRAP \$17.50

Blackened sautéed shrimp, applewood smoked bacon, lettuce & tomato in herbed mayo wrapped in a soft flour tortilla

CHICKEN CURRY WRAP \$15.50

Tender grilled chicken breast, mesclun greens, tomato, red onion & curry mustard sauce wrapped in a soft flour tortilla

THE ROASTED PEPPER \$14.95

Mesclun greens, vine ripe tomato, fresh mozzarella & roasted peppers tossed in extra virgin olive oil and served on ciabatta bread

SKIRT STEAK CHIMICHURRI \$19.95

Tender grilled skirt steak marinated and grilled to perfection, topped with homemade chimichurri and served open faced on toasted pita

GRILLED VEGETABLE SANDWICH \$13.50

Grilled eggplant, roasted peppers, squash, red onions & melted mozzarella on a toasted challah roll with herb mayo side

MAHI MAHI \$16.50

Fresh mahi mahi filet grilled or blackened and served on a toasted challah roll with lettuce, tomato, onion & tartar sauce

OPEN FACED GARLIC CHICKEN \$15.50

Strips of tender chicken sautéed with garlic, onions and mushrooms, served over toasted pita bread with melted provolone

PHILLY CHEESE STEAK \$15.95

Thinly sliced roast beef or grilled chicken strips grilled with onions & melted mozzarella on a toasted hoagie

GRILLED REUBEN \$15.50

Lean corned beef or sliced turkey grilled on rye with sauerkraut, Swiss cheese & 1000 island dressing

MAHI REUBEN \$16.50

Mahi Mahi filet grilled on rye with cole slaw, Swiss cheese & 1000 island dressing

*All Sandwiches, Omelettes & Burgers include today's Fries, Chips, Cole Slaw, Demi Salad or Fresh Fruit
Extra side orders are \$3.95 each.*

DELI STATION

CREATE YOUR OWN: ONE STUFFING, ONE CHEESE, UP TO THREE TOPPINGS \$14.95

STUFFINGS

Chicken Salad Tuna Salad Ham Turkey Breast Bacon Egg Salad Corned Beef Seafood Salad

CHEESES

American Cheddar Swiss Provolone Mozzarella Pepper Jack Bleu Fresh Mozzarella (\$2.95 extra)

TOPPINGS

Leaf Lettuce Vine Ripe Tomato Romaine Onion Sun Dried Tomato Jalapenos
Black Olives Mesclun Greens Arugula Sliced Cucumber

BREADS

White Whole Wheat Rye Ciabatta Challah Roll Pita Soft Flour Tortilla Wrap

CUSTOM OMELETTES

CHOOSE THREE INGREDIENTS IN OUR FLUFFY EGG OR EGG WHITE OMELETTES \$14.50

Ham, Turkey, Shrimp (\$3.95 extra), Bacon, Onion, Mushroom, Scallion, Sour Cream, Tomato, Bell Peppers, Sun Dried Tomato, Black Olives, Spinach, American, Cheddar, Bleu, Feta, Swiss, Mozzarella, Pepper Jack, Provolone, Fresh Mozzarella (\$2.95 extra)

ASIAN BOWLS

A bed of warm brown rice with edamame, cucumber, red onion, wakame, fresh pineapple chunks and your choice of protein. Topped with crispy onion and black sesame seeds and drizzled with creamy sriracha

AHI TUNA POKE \$19.50 SAUTÉED SHRIMP \$17.95 TERIYAKI CHICKEN \$16.50

BURGERS & BEYOND

OLD FASHIONED HAMBURGER \$15.50

Eight ounces of char-broiled ground beef, lettuce, tomato, and onion on a toasted challah roll with your choice of three items from the Toppings Bar

THE BEYOND BURGER \$16.50

You won't believe it's not beef! Served on a toasted challah roll with lettuce, tomato, and onion with your choice of any three items from the Toppings Bar

CHICKEN GRILL \$14.50

Tender chicken breast charbroiled or blackened, served on toasted Kaiser with up to three items from the Toppings Bar

TOPPINGS BAR

American, pepper jack, Swiss, mozzarella, fresh mozzarella (\$2.95 extra), provolone, bleu, cheddar, parmesan, sautéed mushrooms, bacon, sautéed onions, peppers, sun dried tomatoes or sautéed shrimp (\$3.95 extra)

THE JACARANDA MELT \$15.50

Char-broiled burger patty, tuna salad, chicken salad or seafood salad grilled on rye bread with melted Swiss and sauteed onions

JACARANDA CLUB \$13.95

Triple-decker of ham, turkey, bacon, American cheese, lettuce & tomato on white, wheat or rye toast

CHICKEN FINGERS \$13.50

Lightly breaded chicken tenderloins fried golden and served with tangy BBQ, honey mustard or buffalo sauce

JACARANDA QUESADILLA \$14.50

Grilled with your choice of chicken or seafood, melted cheddar, onions and a hint of cilantro on a soft flour tortilla, served with tomato salsa & sour cream

KOSHER FRANKFURTER \$10.50

Grilled and served on a toasted bun with your choice of relish, chopped onion & sauerkraut

GRILLED CHEESE \$12.95

Your choice of American, Swiss, mozzarella, pepper jack, cheddar or provolone on white, wheat or rye. Better yet, add tomato with bacon, turkey or ham for \$3.95 extra

*All Sandwiches, Omelettes & Burgers include today's Fries, Chips, Cole Slaw, Demi Salad or Fresh Fruit
Extra side orders are \$3.95 each.*

GARDEN FRESH SALADS

STEAK HOUSE \$19.95

Mixed field greens, cucumber, tomato, red cabbage, carrot, purple onion & shredded cheddar topped with sliced grilled skirt steak and crispy onions

AHI TUNA \$19.50

Mixed greens tossed in sesame dressing with edamame, cucumber, red onion, wakame, fresh pineapple chunks seared rare ahi tuna. Topped with crispy onion, black sesame seeds, drizzled in creamy sriracha

THAI SHRIMP \$17.95

Mixed greens tossed in oriental dressing with crisp wontons and grilled shrimp. Topped with a light peanut sauce & chopped nuts

ALMOND CHICKEN SALAD \$16.50

Almond crusted chicken breast served over mixed greens with sugar & honey pecans, mandarin oranges, dried cranberries, crumbled bleu cheese & balsamic dressing

SOUTHERN FRIED SALAD \$13.50

Tender & crispy chicken fingers on a bed of cool, crisp lettuce, tomatoes, cucumbers, shredded cheddar and red cabbage

JACARANDA COBB \$16.50

Tender chunks of chicken breast on a bed of mixed greens garnished with hard boiled egg, tomato, crumbled bleu cheese, black olives & crisp bacon bits

CLASSIC CHEF'S SALAD \$16.50

Fresh turkey, smoked ham, American and Swiss cheeses with tomato, crisp cucumber, & hard cooked egg over tossed greens

JIMMY THE GREEK \$15.50

Crisp greens topped with a scoop of tuna salad, feta cheese, black olives, scallions, cucumbers, red onions, tomato, croutons and Greek vinaigrette dressing

SHRIMP BLT SALAD \$17.95

Mesclun greens topped with blackened shrimp, smoked applewood bacon, tomato, shredded cheddar and tossed in Cajun ranch dressing

FRUIT LOVERS \$15.50

Honeydew, canteloupe, pineapple, oranges, grapes, strawberries other seasonal varieties, chilled and served with cinnamon sugar raisin bread & cream cheese and fruit yogurt

CURRY CHICKEN SALAD \$15.50

Warm grilled chicken served over romaine with tomato, red onion, crisp cucumber, sliced toasted almonds, dried cranberries topped in robust mustard curry dressing

BLACKENED MAHI MAHI \$16.50

Mesclun greens topped with blackened mahi mahi, feta cheese, black olives, scallions, cool cucumbers, red onions, tomatoes, croutons and Greek dressing

THE BIG SCOOP \$14.50

Your choice of a generous scoop of tuna, chicken, seafood or egg salad on a bed of fresh greens with garden fresh vegetables. Or choose a combination of any two or three salads at \$15.95.

CHICKEN OR TUNA CAESAR \$14.95

Grilled chicken breast strips, Cajun blackened chicken breast strips or scoop of tuna salad served over crisp romaine with shredded parmesan, garlic croutons & Caesar Dressing. Vegetarian Caesar...\$11.95

HOST YOUR GATHERING AT THE GRILLE!

Birthdays, Baby Showers, Bridal Showers, Rehearsal Luncheons, Office Parties and more! We can reserve seating for groups of up to 45 people and create a personalized menu for your guests. Ask our Grille Manager for details.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.