



## SUNDAY BRUNCH

### APPETIZERS AND SOUPS

**French Onion Soup**  
Sherry, beef broth, Vidalia onions, gruyere cheese · \$10

**Creamy White Bean Soup** · \$9  
Rosemary and bacon

**Lobster Bisque** · \$12

**Grilled Oysters**  
Lemon beurre blanc, fresh chives · \$18

**Clams Casino** · \$16

**Chilled Old Bay Shrimp Cocktail** · \$18

**Beef Tenderloin Carpaccio**  
Baby arugula, shaved manchego, fennel, chives, honey dijon · \$18

**Chilled Seafood Tower**  
Maine lobster, 4 jumbo shrimp, 4 Blue Point oysters,  
jumbo lump crab, seaweed salad · Mkt  
Add caviar · Mkt

**Baked Oysters with Crab Lump Au Gratin**  
Blue Points, imperial crab, gruyere cheese · \$21

**Fried Almond Crusted Brie**  
Orange marmalade, warm cheese fondue, baguette · \$15

**Citrus Beets & Goat Cheese**  
Orange segments, pistachios, baby arugula, dried cranberries, balsamic  
reduction, honey citrus vinaigrette · \$12

**Heirloom Tomato & Mozzarella Stack**  
Fresh micro basil, aged balsamic vinegar, toasted baguette · \$12

**Parfait of Tuna Tartar**  
Avocado, cucumber, crème fraiche & caviar chive oil · \$16

**Chilled Blue Point Oysters**  
Cucumber & apple mignonette, cocktail sauce · \$18

**Pan-Fried Oysters**  
Baby spinach, andouille sausage, beet-horseradish emulsion · \$16

### SALADS

**The Grille Salad**  
Grilled romaine hearts, dried cranberries, gorgonzola,  
spiced pecans, raspberry vinaigrette · \$12

**Spinach Salad**  
Pomegranate, walnuts, bosc pears, crumbled feta,  
pomegranate vinaigrette · \$14

**Kurtz**  
Bibb lettuce, gorgonzola, grated egg, smoked chicken breast,  
grape tomato, cucumber, pumpkin seeds, house vinaigrette · \$14

**Chopped Seafood Cobb**  
Romaine, large gulf shrimp, jumbo lump crab,  
avocado, tomato, swiss, chopped egg, old bay · \$22

**The Oregon**  
Belgian endive, watercress, button mushrooms, granny smith apple,  
hearts of palm, house vinaigrette · \$12

**Wedge Salad**  
Applewood bacon, vine ripe tomatoes, bleu cheese dressing · \$14

**Steak Tip Salad**  
Marinated sirloin steak, red piquillo peppers, zucchini, gorgonzola,  
shitake mushrooms, romaine wedge · \$14

**Mixed Greens**  
Baby lettuce, cucumber, carrot, red onion, tomatoes, vinaigrette · \$10

**Classic Caesar**  
Ciabatta croutons, parmesan, roasted garlic dressing · \$11

With ~ Grilled Chicken Breast · \$6 Grilled Salmon · \$9 Grilled Shrimp · Mkt Grilled Sliced Tenderloin · \$10 Lump Crab · \$8

### SANDWICHES

**Creole Peace Maker**  
Fried oysters, tartar sauce, cheddar cheese, bacon · \$12

**The Polo Club**  
Grilled chicken, applewood bacon, bibb lettuce, tomato, mayonnaise,  
brioche Roll · \$16

**Shrimp Salad Sandwich**  
Large gulf shrimp, brioche roll · \$15

**Maryland Crab Melt**  
Sliced tomato, aged cheddar, toasted english muffin · \$18

**Lobster Club**  
Lobster, truffle mayo, applewood bacon, bibb lettuce,  
tomato, toasted brioche roll · \$24

**Filet Mignon Sandwich**  
Caramelized onions, melted blue cheese, horseradish- merlot aioli · \$16

**The Prime Grille Burger**  
Choice of cheese, brioche roll · \$13

**Malibu Burger**  
Sliced avocado, bacon, pepperjack cheese · \$15

**Classic Club**  
Tavern ham, maple turkey, bibb lettuce, tomato,  
applewood bacon, mayonnaise, toasted wheat · \$14

**Reuben**  
Open faced, traditional preparation · \$13

### ENTREES

**The Grille Classic**  
Crab hash, sliced beef tenderloin, poached eggs,  
béarnaise, red pepper coulis · \$22

**Smoked Scottish Salmon Benedict**  
Poached eggs, hollandaise, home fries · \$15

**Biscuits & Gravy with Two Eggs**  
Southern sausage gravy, buttermilk biscuits · \$12

**Crab & Asparagus Omelette**  
Jumbo lump crab, asparagus, goat cheese, home fries · \$18

**Ham & Cheddar Omelette**  
Virginia baked ham, cave aged cheddar, chives, home fries · \$12

**Strawberry Buttermilk Pancakes**  
Home fries, choice of bacon or sausage · \$12

**Breakfast Baked Potato**  
Scrambled eggs, blended cheese · \$12

**Grilled Beef Tenderloin**  
Broccolini, crispy onions · \$26

**Classic Eggs Benedict**  
Canadian bacon, hollandaise, home fries · \$14

**Warm Lobster Salad**  
Julienne vegetables, watercress, truffled brioche, lemon vinaigrette · Mkt

**Rise and Shine Flatbread**  
Scrambled eggs, country sausage, breakfast potato, gruyere · \$12

**Pan Seared Rainbow Trout**  
Diced potatoes, artichoke hearts, mushrooms, capers, lemon, butter · \$19

**Jumbo Lump Crab Cake**  
Jicama slaw, tartar sauce · \$18

**Chicken Madrilena**  
Egg dipped, sautéed garlic, parsley, parmesan, orzo,  
smoked tomato butter · \$17

**Bacon Wrapped Scallops**  
Stewed tomato, sautéed spinach · \$23

**Open Faced Breakfast Burger**  
5 oz prime grille burger, sunny side up egg, breakfast potatoes,  
cheddar cheese, southern sausage gravy · \$15

### CHILDREN'S MENU

**Chocolate Chip Pancakes**  
Home fries, bacon or sausage · \$10

**Cheesy Scramble**  
Scrambled eggs, bacon or sausage · \$10

**Pepperoni Flatbread**  
Pepperoni, grated mozzarella · \$10

**Grilled Chicken Breast**  
Whipped potato - broccolini · \$10

### SIDE DISHES

**Creamy Mashed Potatoes** · \$9  
**Baked Potato** · \$8  
**Twice Baked Potato** · \$10

**Pomme Frites** · \$7  
**Buttered Broccolini** · \$10  
**Wild Mushrooms** · \$8

**Creamed Spinach** · \$10  
**Brussel Sprouts** · \$11  
**Ratatouille** · \$7

**Asparagus** · \$10  
**Black Truffle Mac & Cheese** · \$11  
**Crispy Onions** · \$5

We accommodate egg white requests.