



SUNDAY BRUNCH

APPETIZERS AND SOUPS

French Onion Soup
Sherry, beef broth, Vidalia onions, gruyere cheese · \$10
Cream of Crab · \$12
Lobster Bisque · \$12
Roasted Tomato Bisque
With aged cheddar grilled cheese tea sandwiches · \$10
Grilled Oysters
Lemon beurre blanc, fresh chives · \$18
Clams Casino · \$16
Chilled Old Bay Shrimp Cocktail · \$18
Beef Tenderloin Carpaccio
Marinated shiitake, pickled red onion, pistachio, truffle toast · \$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
Port Wine Poached Pear & Prosciutto
Baby arugula, crumbled goat cheese,
blood orange segments, vinaigrette · \$14
Kurtz
Bibb lettuce, gorgonzola, grated egg, smoked chicken breast,
grape tomato, cucumber, pumpkin seeds, house vinaigrette · \$14
Mixed Greens
Assorted baby lettuce, cucumber, carrot, red onion,
grape tomatoes, vinaigrette · \$10
Classic Caesar
Ciabatta croutons, parmesan, roasted garlic dressing · \$11

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

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

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

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

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
Vanilla Bean French Toast
Thickly sliced french baguette, sausage, 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
Broccoli, 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
Sautéed brussels sprouts, carrots, parsnips, lemon & tartar · \$18
Chicken Madrilena
Egg dipped, sautéed garlic, parsley, parmesan, orzo,
smoked tomato butter · \$17
Bacon Wrapped Scallops
Buttered spaghetti squash, smashed red bliss potatoes,
arugula & black pepper cream · \$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 - broccoli · \$10

SIDE DISHES

Applewood Smoked Bacon · \$5 Country Sausage · \$6 Home Fries · \$4 Creamy Mashed Potatoes · \$9 Baked Potato · \$8
Pomme Frites · \$7 Ratatouille · \$7 Buttered Broccoli · \$10 Creamed Spinach · \$10 Asparagus · \$10
Wild Mushrooms · \$8 Crispy Onions · \$5 Black Truffle Macaroni & Cheese · \$11 Brussel Sprouts · \$10
We accommodate egg white requests.