

The Fountain Grille Dinner Menu

****An automatic 18% Service Charge Will Be Added to Parties of 6 or More****

Appetizers

Maryland Crab Cakes

Jumbo Lump Crab Cakes, Served Over Seasonal Baby Greens & Topped with Mango Salsa.

\$10

Sesame Encrusted Calamari

Fresh Calamari Fried to a Golden Brown & Accompanied with a Horseradish Marmalade Sauce, Sweet Garlic Chili Sauce & a BBQ Hoisin Sauce.

\$12

Fresh Tomato & Mozzarella Bruschetta

Diced Tomatoes, Fresh Mozzarella, Red Onion & Garlic. Marinated in an Aged Balsamic Vinaigrette Served on Toasted Points.

\$9

Duck Consomme Risotto

East-end Duckling Glace Reduction with Asparagus Tips & Wild Mushrooms. Garnished with, Sesame Parmesan Tweel & Black Truffle Oil.

\$13

Fried Mozzarella Caprese

Fresh Mozzarella Battered, Breaded & Deep Fried to a Golden Brown. Served with Our Homemade Marinara & Parmesan Cheese.

\$9

Roasted Wild Mushroom Ravioli

Fresh Ravioli Stuffed with Wild Mushrooms and Finished with a Brandy Cream Sauce.

\$10

Classic Shrimp Cocktail

4 Jumbo Chilled Shrimp. Served with a Lemon Cocktail Sauce.

\$13

Soups & Salads

Soup du Jour

Our Chefs Creation of the Day

\$5

Five Onion Soup Gratinee

Beef Stock, Sherry, Red Wine, Spanish, Red, Leeks, Shallots, Scallions & Topped with a Garlic Crouton, Melted Swiss & Provolone Cheese.

\$6

*Red Caesar Salad

Romaine, Radicchio, Parmesan Crisp & Garlic Croutons Tossed with a Creamy Traditional Caesar Dressing.

Add Sliced Chicken \$13

Add 4 Jumbo Shrimp \$17

\$7

Tuscan White Bean

Chicken Broth, White Beans, Celery & Minced Garlic.

\$6

Fountain Grille House Salad

Baby Organic Greens Stuffed in a Cucumber Basket, Topped Off with Crumbled Gorgonzola Cheese & Our Raspberry Vinaigrette.

\$6

Crispy Chicken Cobb Salad

Mixed Greens Topped with Cheddar Cheese, Diced Tomato, Cucumber, Red Onion, Bacon, Avocado, Hard Boiled Egg & Crispy Chicken. Served with Ranch Dressing on the Side.

\$13

Walnut Pear Salad

Fresh Greens, Poached Pears, Walnuts & Gorgonzola Cheese with a White Balsamic Vinaigrette Dressing.

\$8

*This Menu Items is Cooked to Order. Consuming Raw or Undercooked Meats, Poultry, Fish, Shellfish or Fresh Shelled Eggs May Increase Your Risk of Food-Bourne Illness. Especially if You have Certain Medical Conditions.

Entrees

- Lemon Linguini Shrimp Scampi** \$25
 Jumbo Shrimp Sauteed in Lemon, Basil & Tomato Concassees Tossed in a White Wine Butter Sauce.
Suggested Wine: Clos du Bois Sauvignon Blanc
- Hoisin Glazed Salmon** \$25
 Fresh Salmon Filet Glazed with Hoisin Reduction. Accompanied by Coconut, Pickled Ginger Bamboo Rice, Yuzu & Wasabi Dressing.
Suggested Wine: La Crema Chardonnay
- *Center Cut Cowboy Rib-Eye Steak** \$32
 20oz. Succulent Rib Eye Grilled with a Kentucky Bourbon Demi. Served with Roasted Garlic Mashed Potatoes.
Suggested Wine: Frei Brothers Merlot
- *Filet Mignon** \$32
 10oz. Tender, Juicy Grilled Filet Layed Over a Gorgonzola Crouton with Fresh Blackberries & a Port Wine Demi. Served with Garlic Mashed Potatoes.
Suggested Wine: Kendall Jackson Vintners Reserve Meritage
- *New York Strip Steak** \$28
 14oz. Strip Steak Grilled to Your Liking. Served with Garlic Mashed Potatoes & Chianti Demi Glace.
Wine Suggestion: McWilliams Cabernet Sauvignon
- Smoked Chicken Milanese** \$21
 Pounded Breast of Chicken Served with, Wild Mushroom Risotto & with a Lemon Caper Sauce.
Suggested Wine: Blackstone Chardonnay
- Chicken Marsala** \$23
 Sauteed Breast of Chicken Served with Garlic Mashed Potatoes & Topped with a Rich Marsala Wine Mushroom Sauce.
Suggested Wine: Carmel Road Pinot Noir
- *Elevated Pork Ossobuco** \$26
 Slow Roasted Pork Served with Garlic Mashed Potatoes & Fresh Herb Glaze.
Suggested Wine: McWilliams Shiraz
- Penne Ala Vodka** \$17
 Penne Tossed with a Marinara Vodka Cream Sauce.
 Add Chicken \$22
 Add Shrimp \$25
Wine Suggestion: Francis Ford Coppola Director's Cut Pinot Noir

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