



## STARTERS

### HAND CUT HOMEMADE POTATO CHIPS

5

Add the following for dipping

**RED** - Roasted tomato salsa

.5

**WHITE** - Jalapeño ranch

.75

**BLUE** - Roma tomatoes, scallions, bacon and blue cheese

1.5

### PRINCE EDWARD ISLAND MUSSELS

Plum tomato, prosciutto cracklings,  
in a fennel broth with grilled ciabatta

10

### STUFFED MUSHROOMS

Spinach and andouille in herbed garlic butter

8

### AHI TUNA

Sesame seared with Asian noodle salad  
in soy garlic broth with wasabi

11.5

### WATER'S EDGE FRIES

Tossed with Parmesan Reggiano,  
garlic and herbs

7

### CRISPY PICKLES

Creole mustard dipping sauce

7

### BLUE CRAB AND SHIITAKE FRITTERS

Jalapeño pepper jelly

11

### SHRIMP COCKTAIL

Louis and cocktail sauces

11



## SALADS & SOUPS

### CAESAR

Garlic crouton, shaved Parmesan Reggiano

4.5/8.5

### MIXED GREENS

Tomatoes, carrots, shallots, cucumbers  
with sesame cilantro garlic vinaigrette

4.5/8.5

### SPINACH

Sliced strawberries, goat cheese, spicy pecans,  
and shallots with balsamic vinaigrette

4.5/8.5

### WEDGE

Marinated tomato, smoked bacon and  
blue cheese buttermilk dressing

4.5/8.5

Add your choice of chicken, steak, shrimp, scallops or fish to any salad

### TUNA TATAKI

Mixed greens, Napa cabbage, crispy Shiitake mushrooms and  
Daikon sprouts with red chile vinaigrette

13.5

### ROASTED CHICKEN AND PENNE

3.5/6

### ROUGH HOLLOW CHOPPED

Grilled chicken, carrot, cilantro, crispy tortilla,  
smoked bacon, avocado, corn, Monterey jack  
with jalapeño ranch

12.5

### SHRIMP AND CORN BISQUE

3.5/6



## CHEF SELECTIONS

### GINGER SNAPPER

Sauteed with Gulf crab, seared mushrooms  
and ginger beurre blanc

23

### GEORGES BANK SCALLOPS

Seared with Macadamia nuts, Michigan cherries,  
and brown butter garnished  
with a micro herb salad

24

### SHRIMP & GRITS

Pan-fried grit cake with smoked bacon,  
scallions in a garlic broth

18

### THE ROUGH HOLLOW BURGER

Hand pressed and seasoned Niman Ranch  
ground chuck fully dressed with  
your choice of cheese

12

### SEASONAL VEGETABLE PLATE

Locally grown vegetables of the season

15

### SHRIMP & CHIPS

Fried Jumbo Tiger shrimp with french fries,  
cocktail and tartar sauce

18

### FISH & CHIPS

Fried grouper with french fries, cocktail  
and tartar sauce

16

### PORK TENDERLOIN

Char-grilled with blackberry horseradish sauce  
and shoestring onions

17



## FROM THE GRILLE

**Served with choice of salsa fresca,  
chimichurri or tartar sauce  
and 2 daily sides**

### SHRIMP

18

### GROUPER

19

### SCALLOPS

22

### AHI TUNA

24

### SNAPPER

21

**Served with peppercorn a jus and  
your choice of 2 daily sides**

### 8 oz FILET

26

### 14 oz NY STRIP

29

### 18 oz RIBEYE

32

### FLAT IRON

19

### DOUBLE CUT PORK CHOP

23

### ORGANIC CHICKEN BREAST

16



## EVENT & CATERING SERVICES

**The Grille at Rough Hollow offers Great Gourmet Catering Services.**

**We provide our services for Weddings, Corporate Events, and Private Parties  
on our Patio or at the Pavilion.**

**For information visit [www.grilleatroughhollow.com](http://www.grilleatroughhollow.com)  
or contact us by email at [events@grilleatroughhollow.com](mailto:events@grilleatroughhollow.com)**

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