

# PATIO GRILLE RESTAURANT & LOUNGE

ROOM SERVICE 20% SERVICE CHARGE AND \$2 DELIVERY

## Appetizers

### **Fried Gulf Shrimp Corn Maque Choux**

Fried Shrimp over corn simmered with onions, bell peppers and celery with creole seasoning **\$12**

### **Shrimp Cocktail**

Jumbo Gulf Shrimp chilled and served over a zesty cocktail sauce **\$10**

### **Chargrilled Oysters**

Gulf Oysters on the half shell with our signature sauce topped with parmesan **\$12**

## Entrées

### **Filet Mignon**

7oz Hand cut Filet grilled to your liking and served with your choice of potato and vegetable du jour **\$29**

### **Grilled Flank Steak**

Marinated and grilled Flank Steak prepared to your liking roasted fingerling potatoes and grilled asparagus with roasted red peppers **\$22**

### **Grilled Salmon**

Wild caught Atlantic Salmon seasoned and grilled, set with a bed of braised baby spinach, finished in a honey soy glaze served with a choice of potato and vegetable du jour **\$20**

### **Fish Du Jour**

Chef's Fresh Gulf Fish cooked to perfection and served with seasonal vegetables and choice of potato or rice **Market Price**

### **Gulf Fish Provencal**

Pan Sautéed seasonal Gulf fish over roasted Roma tomatoes, red onions, Kalamata olives, capers and fresh basil **\$18**

### **Eggplant Napoleon**

Corn flour fried Eggplant, Oyster Bienville stuffing, angel hair pasta with sundried tomatoes, spinach and a side of New Orleans BBQ Shrimp garnish **\$19**

### **Herbed Grilled Chicken**

8 oz. Herb infused bone in Chicken Breast grilled basted with garlic marinade served with a medley of artichokes, green beans, tomatoes, and fresh spinach rice pilaf **\$18**

### **Grilled Balsamic Marinated Portobello's**

A nest of Portobello mushrooms immersed in aged balsamic vinegar and grilled to perfection over a bed of spinach, roasted vegetables and wild rice **\$18**

## Pastas

### **Baked Creole Style Crawfish Manicotti**

Fresh pasta filled with Ricotta cheese and seasoned crawfish **\$19**

### **Chicken Fettuccini**

Marinated grilled Chicken on a bed of Fettuccini, tossed in our creamy three cheese Alfredo sauce **\$18**

Substitute shrimp **\$2**

### **Rice Noodle Primavera**

Zucchini, yellow squash, black olives and fresh spinach over a bed of rice noodles and finished with a basil marinara sauce **\$18**

## Sandwiches

### **Grilled Steak Sandwich**

Grilled seasoned Flank Steak cooked to your taste, sliced thin and mounded onto a fresh Ciabatta roll, finished with lettuce, tomatoes, caramelized onions and tabasco aioli **\$12**

### **Crowne Burger**

½ lb. ground sirloin, grilled to order on a fully dressed Kaiser roll topped with Dijonaise **\$8**

## Salads

### **Classic Caesar**

Crisp romaine hearts, garlic herb croutons, shaved parmesan and creamy Caesar dressing **\$12**

Add Chicken **\$4**

Add Steak **\$6**

Add Shrimp **\$5**

### **Shrimp Remoulade**

Shrimp remoulade over a bed of greens and shaved hard boiled eggs **\$14**

### **Soup & Salad Bar**

With Entrée **\$4.95**

As Entrée **\$12.95**

## Accompaniments \$5

Baked Potatoes  
Baked Sweet Potato  
Rice Pilaf  
Steamed Broccoli

Garlic Mashers  
Grilled Asparagus  
Sautéed Spinach