



MONEY HILL

# The Grille

## Dinner Menu

### Appetizers

<b>Crab au Gratin</b> <i>Crab meat mixed with cheese sauce, topped with breadcrumbs and served with toast points</i>	\$13
<b>Beer Battered Mushrooms</b> <i>Spiced baby Cremini mushrooms dipped in Abita beer batter and fried golden brown</i>	\$7
<b>Spinach and Ricotta Ravioli</b> <i>Ravioli tossed in a smoked marinara sauce</i>	\$7
<b>Praline Chicken</b> <i>Boneless chicken fried to a golden brown, and tossed in our praline sauce</i>	\$8
<b>Glazed Pork Belly Steam Bun</b> <i>Braised pork belly crisped in the fryer, served with quick pickled veggies and cilantro</i>	\$8
<b>Fried Mozzarella Cheese</b> <i>House made mozzarella breaded and deep fried, served with spiced marinara</i>	\$8

### Soups

<b>Chicken Andouille Gumbo</b> <i>Dark roux base with chicken, andouille sausage and rice</i>	Cup/\$5 Bowl/\$8
<b>Soup of the Day</b>	Cup/\$5 Bowl/\$8

### Salads

<b>Brussel Sprout Salad</b> <i>Crispy fried brussels sprouts tossed in siracha dressing, pickled shallots and crunchy prosciutto</i>	\$11
<b>Roast Beet Salad</b> <i>Mix of baby beets with citrus segments, apple slices, mint, butter roasted walnut and feta cheese</i>	\$9

### Entrées

<b>Spaghetti and Meatballs</b> <i>House made meatballs tossed in a classic tomato sauce, over a bed of pasta and topped with Reggiano Parmesan</i>	\$12
<b>Meatloaf</b> <i>Blend of ground beef, pork, and sausage wrapped in bacon, smothered in onion gravy served with mashed potatoes and green beans</i>	\$15
<b>Rosemary Chicken</b> <i>Pan roasted chicken breast with mushrooms, potatoes, tomatoes and rosemary</i>	\$16
<b>Fish of the Day</b> <i>Fresh catch of the day served with a vegetable medley</i>	\$23
<b>Pork Osso Bucco</b> <i>72-hour sous vide pork served with stewed greens and sweet potato puree</i>	\$18
<b>Soft Shell Crab</b> <i>Broiled soft shell crab, served over fettuccine with alfredo sauce</i>	\$23
<b>8 oz. Filet</b> <i>Served with green beans, sautéed onions, potatoes and apples and Marchand de vin</i>	\$25

### Desserts

<b>Crème Brûlée</b> <i>Flavored custard topped with caramelized sugar</i>	\$6
<b>Chocolate Brownie Sundae</b> <i>Warm brownie topped with vanilla ice cream, whipped cream and drizzled with hot fudge</i>	\$6

*"I am pleased to offer you this menu. As always, if there is something special I can prepare, just for you, please let me know."  
- Chef Daniel Bourgault*