

Appetizers

The influences of Australian cuisine are as culturally dynamic and diverse as the continent from which it originates. It is the goal and the pleasure of Greg Norman's Australian Grille to share with you, the fusion of cultures, flavors, and textures that make this food both exotic and comforting.

Chef's special soup creation of the day	\$5.95
Chilled jumbo shrimp served with a spicy cocktail sauce	\$9.95
Fried calamari tossed in sweet and sour chili glaze; Cilantro, parmesan cheese served w/ a light red curry aioli	med. \$8.95 Lg. \$12.95
Chef's daily tenderloin beef tip creation	\$9.95
Tuna tartare topped with sesame cucumber salad and crisp wontons	\$10.95
Crispy seafood spring rolls with Asian slaw served with soy-scallion and sweet and sour dipping sauces	med. \$10.95 Lg. \$14.95
Shaved prosciutto de Parma with ciabatta toast points and fresh melon salsa	\$8.95

Wood-Grilled Classics

(served a la carte with your choice of a variety of house-made sauces)

Cowboy steak	\$29.95	Pork chops	\$16.95
Filet mignon	\$27.95	New York sirloin	\$25.95
Veal Chop	\$24.95	Atlantic salmon	\$16.95
Yellow fin tuna	Market Price		
Australian rock Lobster tail	\$16.95		

Salads

Mixed field greens with house vinaigrette	\$5.95
Classic beefsteak tomato layered with balsamic marinated sweet onions, mozzarella, fresh basil and drizzled with balsamic gastrique	\$6.95
Caesar with crisp romaine, aged parmesan, and toasted garlic croutons	\$6.95
Wilted baby spinach with a garlic-bacon vinaigrette, sliced egg and shaved red onion presented in a wonton bowl	\$6.95
'Greek' style salad of tomatoes, Kalamata olives, cucumbers, peppers and shaved Vidalia onions tossed in crumbled feta dressing over crisp romaine and foccaccia croutons	\$6.95
Wedges of Boston bibb lettuce draped with crumbled bleu cheese vinaigrette topped with smoky bacon and cherry tomatoes	\$6.95
Radicchio lettuce boat filled with shoestring vegetables tossed with wasabi-soy vinaigrette, topped with a sashimi of Ahi tuna	\$12.95

Sides

Green beans w/apple smoked bacon	\$4.95	Sauteed onions	\$3.95
Sauteed corn	\$4.95	Baked potato	\$3.95
Sage roasted sweet potatoes	\$4.95	Country mashed potatoes	\$3.95
Asian stir fry vegetables	\$4.95	Creamy risotto	\$5.95
Sauteed mushrooms	\$4.95	Grilled asparagus	\$6.95
Australian rock Lobster tail	\$16.95	Loaded twice-baked potato	\$4.95

Children's Menu Available

To ensure quality service, a maximum of four separate checks per table.

Private Dining Room Available

Fish

Porcini dusted grouper served with sun-dried tomato polenta and sautéed asparagus drizzled with orange-drambuie cream	\$24.95
Twin fillets of rainbow trout with roasted tomato-corn relish, finished with white truffle vinaigrette	\$22.95
Seared Ahi tuna with roasted mushrooms, truffle risotto and smokey bourbon pan jus	\$26.95
Wood-grilled Atlantic slamon served over whipped potatoes with a creamy succotash of corn, onions, sweet peas and applewood smoked bacon	\$19.95

Meat

Surf and Turf—Chef's combination of fresh seafood and meat	Market Price
Filet 'au poivre' with roasted garlic mashed potatoes, draped with sautéed spinach and onions then finished with a cabernet demi-glace	\$29.95
Bacon-wrapped ostrich filet presented with roasted garlic mashed potatoes, and sweet corn, finished with tangy ginger-barbecue sauce	\$27.95
Wood-grilled pork loin chops served with brown sugar glazed sweet potatoes, finished with a chutney of apples, dates and walnuts	\$21.95
Wood grilled veal chop presented with sage roasted sweet potatoes, a sauté of roasted red peppers, corn and spinach, finished with Gorgonzola cream sauce	\$27.95
Mint-rubbed, roasted rack of Australian lamb presented over rosemary roasted potatoes, wilted spinach, sauteed onions and cherry tomatoes, topped with Dijon herb cream	\$29.95
Slow roasted 28 day aged prime rib of beef served with au jus and baked potato	18oz. "Shark Cut" \$28.95 12oz. "Queensland Cut" \$19.95

Please inform your server of any allergies or dietary restrictions.

A 20% gratuity will be added to parties of 12 or more.

Smoking is allowed on the outdoor patio and the pub only.

Prices and items are subject to change.

Pastas & Poultry

Grilled breast of chicken with roasted red peppers, artichoke hearts and wilted spinach tossed with penne pasta and a parmesan cream sauce	\$19.95
Sautéed shrimp, lobster and scallops with julienne Asian vegetables and oriental rice noodles tossed with sweet and sour sauce	\$23.95
Slow roasted half pheasant with savory root vegetables and cranberry pheasant jus	\$22.95
Oven roasted quail presented with a wild mushroom risotto and acorn squash, finished with roasted shallot vinaigrette	\$19.95