

Norma Jean's GRILL ROOM

APPETIZERS

GRILL ROOM CAPRESE

FRESH MOZZARELLA & SLICED TOMATO
WITH BALSAMIC AND OLIVE OIL

8

GRILLED SHRIMP

2 JUMBO PRAWNS ON A HOUSE-MADE
POLENTA CAKE WITH OLIVE TAPENADE

9

TENDERLOIN TIP KABOBS

CHERRY TOMATOES, ONIONS, BACON,
PEPPERS, TOPPED WITH A BACON DEMI GLACE

11

CRISPY CALAMARI

SEASONED AND FRIED TO ORDER WITH ROASTED RED
PEPPERS, SERVED WITH MARINARA & CHIPOTLE SAUCE

9

SHRIMP COCKTAIL

SAVORY JUMBO SHRIMP WITH HOUSE-MADE
COCKTAIL SAUCE

9

SEARED AHI TUNA

COMPLIMENTED BY SIRACHA AIOLI
& ASIAN COLE SLAW

10

PRINCE EDWARD ISLAND MUSSELS

1 LB SIMMERED IN GARLIC BUTTER SAUCE

11

SOUPS

FRENCH ONION SOUP

HOUSE-MADE FAMILY RECIPE

6

LOBSTER BISQUE

HOUSE-MADE, LOADED WITH CHUNKS OF LOBSTER

7

SALADS

NORMA JEAN'S CAESAR SALAD

FRESH ROMAINE LETTUCE TOSSED IN OUR SPECIAL
CAESAR DRESSING WITH PARMESAN CHEESE &
CROUTONS

7

GRILL ROOM SIGNATURE SALAD

SPINACH, CHERRY TOMATOES, CUCUMBER, ONION,
DRIED CRANBERRY, CANDIED WALNUTS,
FETA CHEESE, WITH BACON VINAIGRETTE

11

LETTUCE WEDGE

FRESH ICEBERG LETTUCE TOPPED WITH
CRUMBLERED BACON, TOMATOES, BLUE CHEESE
CRUMBLES & BLUE CHEESE DRESSING

8

ADD ONS: CHICKEN 6 TENDERLOIN TIPS 9 SALMON 8 SHRIMP 7

STEAKS

PRIME RIB

SLOW ROASTED TO PERFECTION, WHILE IT LASTS

12 oz - 19

16 oz - 24

18 oz BONE IN RIBEYE

THICK HAND CUT, DELICIOUSLY CHARBROILED

32

FILET MIGNON

HAND CUT, AND FLAME GRILLED TO YOUR LIKING

6 oz - 20

8 oz - 24

14 oz NY STRIP

BROILED OVER AN OPEN FLAME TO
ENHANCE IT'S NATURAL FLAVORS

23

14 oz RIBEYE

JUICY AND TENDER, GRILLED TO YOUR LIKING

25

SIRLOIN

PREMIUM TOP SIRLOIN, FULL OF FLAVOR & TEXTURE

8 oz - 14

12 oz - 19

ADD ONS: 3 JUMBO SHRIMP 6 6 oz MAINE LOBSTER TAIL 12

STEAK TOPPINGS

CARAMELIZED ONIONS

2

ROSEMARY DEMI-GLACE

2

BLUE CHEESE CRUMBLES

3

BÉARNAISE

3

SAUTÉED MUSHROOMS

4

HORSERADISH CREAM

2

PORK & CHICKEN

LEMON PEPPER CHICKEN

MELT IN YOUR MOUTH, TENDER CHICKEN
BREAST, GRILLED & LIGHTLY SEASONED

14

STUFFED CHICKEN BREAST

BAKED AND STUFFED WITH FRESH SPINACH,
MUSHROOMS AND FETA CHEESE

16

BABYBACK RIBS

SLOW COOKED, BASTED IN HOUSE-MADE BBQ SAUCE

½ RACK - 13

FULL RACK - 24

12 oz PORK RIBEYE

TENDER AND JUICY

15

SEAFOOD

6 oz MAINE LOBSTER TAIL

MOUTH WATERING MAINE LOBSTER TAILS

STEAMED OR GRILLED - 23

TWIN TAILS - 29

SALMON

WILD CAUGHT SALMON, PAN SEARED TO PERFECTION

WITH LEMON DILL COMPOUND BUTTER

16

GRILLED SWORDFISH

TOPPED WITH BLUE CHEESE PESTO

19

SIDES

- ALL ENTREES SERVED WITH TWO SIDES -
EACH ADDITIONAL SIDE \$3

CREAMED SPINACH

ASPARAGUS ADD \$2

STEAMED BROCCOLI

LOADED BAKED POTATO

YUKON GOLD MASHED POTATOES

BAKED SWEET POTATO

MAC & CHEESE

RICE PILAF

STEAK FRIES