

# SENTINEL GRILLE SPRING TAKE OUT MENU

## VARSIITY ENTREES

Varsity entrées served with fresh vegetable and your choice of rice or potato of the day.  
Toppings for steaks may include: sautéed onions or mushrooms

**Sentinel Steak \$28** Butter garlic blasted 8oz center cut USDA filet of beef topped with chopped bacon, melted bleu cheese crumbles and blackberry glazed onions.

**NY Strip Steak \$23** 12oz center cut USDA choice beef char-grilled to your liking.

**Filet Mignon \$25** 8oz center cut USDA choice tenderloin cooked to your liking.

**Petite Tenderloin Medallions \$23** Hand cut USDA tenderloins marinated in a red wine sauce & flame grilled served medium

**Ribeye Steak \$24** 14oz USDA choice beef flame grilled to your liking.

**Oven Roasted Duck \$24** Half roasted 16 oz. duck topped with a sweet raspberry glaze.

**Chicken Sicilian \$ 21** Twin 6 oz. marinated chicken breast grilled topped with Italian sausage, vodka sauce and fresh mozzarella cheese served with chef's choice pasta garnished with fresh parmesan cheese.

**Chicken Parmesan \$19** Pounded 6 oz double chicken breast house breaded and deep fried topped with melted fresh mozzarella cheese served with a side of pasta topped with parmesan cheese.

**Sentinel Chicken \$22** Two 6 oz. grilled chicken breasts topped with spinach, red onion, grape tomatoes, goat cheese crumble and Thai or honey mustard sauce.

**Seafood Pot Pie \$24** Loaded with sea scallops, shrimp, cod and crab meat finished in a creamy lobster sauce and a flakey pastry top.

### Fresh Atlantic Salmon

Your Choice of: *Grilled pecan encrusted drizzled with raspberry glaze \$25*

*Broiled seafood stuffed drizzled with balsamic glaze \$25*

*Grilled & drizzled with a bourbon glaze OR Broiled in sweet Thai chili sauce \$23*

### Chef's Catch of the Day - Market Price

**Grilled Veggie Stack \$18** Grilled portabella, zucchini, yellow squash, sliced red and green pepper, red onion topped with grilled tomato served on a bed of sautéed spinach then drizzled with a balsamic vinaigrette reduction sauce with a side of rice.

**Pasta Primavera \$18** Abundant seasonal vegetables and fine herbs sautéed in extra virgin olive oil tossed with pasta.

**Pasta a la Helene \$20** Prosciutto ham, mixed fresh mushrooms sautéed in garlic butter, finished in alfredo sauce served over pasta topped with parmesan cheese and scallions

**Grilled Italian Sausage with Tortellini \$21** Broccoli, roasted red pepper and mixed fresh mushrooms sautéed in garlic butter, fresh herbs and cheese tortellini. Finished in chef's vodka sauce and topped with grilled Italian sausage and scallions.

### Chef's Ravioli of the Day - Market Price

any pasta dish: chicken, sausage, shrimp or scallops \$5 each)

(add to

Ask about our Daily Variety of Delicious Desserts!!