



ROYAL GRILLE
S T E A K H O U S E

APPETIZERS

Jumbo Lump Crab Cake 14.

Sautéed Garlic Spinach, Steak House Russian Dressing

Bloody Mary Shrimp Cocktail 15.

Royal Grille Cocktail Sauce

Prosciutto Wrapped Scallops 15.

Apple Brandy Salsa

Malt Braised Pork Belly 12.

House Pickled Vegetable Salad, Giant Malt Glaze

American Wagyu Meatballs 13.

Caribbean Tomato Jam, Roasted Garlic Crostini

Roasted Beet Caprese 10.

House Pickled Vegetables, Smoked Onion Vinaigrette, Goat Cheese

Four Onion Soup 9.

Baby Iceberg Wedge Salad 11.

Pecan Wood Bacon Bits, Tomato, Red Onion, Crumbled Blue Cheese Dressing

Tomato & Onions 9.

Beefsteak Tomato's, Red Onions, Spinach, Peter Luger Steak Sauce

ROYAL GRILL TABLE SIDE CAESAR

Shaved Parmesan Cheese, Garlic
Croutons, Homemade Caesar
Dressing
Single 12. Share 18.



ROYAL GRILLE

STEAKHOUSE

STEAKS

All Steaks Come With Your Choice of One Sauce

- 12oz. Kurobuta Pork Chop 35.
- 12oz. New York Strip Steak 36.
- Double Cut Silverado Rack Lamb Chops 38.
- 12oz. Ribeye steak 39.
- 16oz. Porter House Steak 40.
- 6oz. Petit Filet 39.

Sauces:

- Béarnaise
- Whiskey Peppercorn Sauce
- Royal Grille House Steak Sauce
- Roasted Garlic Compound Butter

SIDES

- Creamed Spinach 7.
- Grilled Jumbo Asparagus & Béarnaise 7.
- Sautéed Crimini Mushrooms 7.
- Crispy Brimstone Onion Rings, Steak House Russian Dressing 7.
- Aged White Cheddar Mac 'n Cheese 7.
- Brown Butter Cauliflower Mash 7.
- Mash Potato 7.

ENTRÉE

Whiskey Braised Short Rib Osso Buco 38.

Brown Butter Cauliflower Mash, Grilled Asparagus, Braising Liquor

Beer Grill Chicken Breast 28.

Mash Potato, Sautéed Spinach, Natural Jus

Crispy Bronzino 35.

Grilled Asparagus, Jumbo Lump Crab Salad, Lemon Beurre Blanc

Roasted Vegetable Wellington 25.

House Smoked Mozzarella, Grilled Asparagus, Caribbean Tomato Sauce



ROYAL GRILLE
S T E A K H O U S E

DESSERT

Baileys Mouse 7.

NY Cheese Cake 7.

Strawberry Compote

Crème Brule Tart 7.

Chocolate Soufflé 10.

Sabayon

Please Order With Your Entrée As This Dish Does Take 20min to Properly Cook