

PEPPERCORN

Appetizers

Warm Bruschetta with Ciabatta Toast
Sautéed Roma Tomatoes, Basil, Mozzarella
and Parmesan Cheese

Maui Crab Cakes
Two Macadamia-Nut and Panko coated Crab Cakes
served over a bed of Baby Greens with a Lemon
Aioli and Pineapple Mango Jalapeno Relish

Shrimp Sauté
Four sautéed Black Tiger Shrimp served in a
Sweet Chile-Thai Cream Sauce

Artichoke Ala Romana
Marinated Artichoke Hearts sautéed in Olive Oil, fresh
Garlic, Balsamic Vinegar, garnished with Parsley,
Romano Cheese, Parmesan Cheese and Bread Crumbs

Seared Ahi Tuna
Served Rare on a bed of Greens with
pickled Ginger, Wasabi and Soy Sauce

Mushroom Sauté
Seasonal fresh Mushrooms sautéed in Olive Oil, Shallots,
and fresh Herbs. Finished with aged Brandy

Calamari
Thin slices of Calamari Steak, lightly breaded and
deep fried. Topped with Lemon Aioli, and
served with a spicy Marinara Sauce

Soup

Peppercorn Grille Signature Clam Chowder
or
Soup of the Day

Salad

Our House Salad
Romaine Lettuce and Baby Greens, Tomatoes,
Cucumbers, homemade Croutons and Sunflower
Seeds, served with your choice of Dressing

Romaine Salad with Caesar Dressing
Topped with homemade Croutons and Parmesan Cheese
♦ You may add Grilled Chicken Breast or Grilled Shrimp
for an additional charge

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Warm Spinach Salad
Fresh Spinach, Currants, homemade Croutons and Feta
Cheese, tossed in a Peppered-Bacon and Tomato Dressing
♦ You may add seared Ahi Tuna (Served Rare)
for an additional charge

Chinese Chicken Salad
Diced Chicken Breast, Romaine Lettuce, Napa Cabbage, Green
Onions, candied Almonds, Sesame Seeds and Wontons;
served with a Sesame Oriental Dressing

Pizza

Our Pizzas are prepared fresh daily &
baked to order in our Brick Oven

Pepperoni
With Mozzarella and Parmesan Cheese
Four Cheeses and Marinara
With Mozzarella, Feta, Parmesan and Gorgonzola Cheese

Hickory Sauce with Grilled Chicken Breast
With Sweet Onions, Mozzarella and Romano Cheese
Pesto, Roma Tomatoes, Mushrooms, and Artichokes
With Mozzarella and Parmesan Cheese

"Bruschetta" Style
With Tomatoes, fresh Basil, Mozzarella,
Parmesan and Romano Cheese

Chicken

Served with your choice of Soup or Salad, Potato or
Seasoned Rice and Fresh Sautéed Vegetables

Panko and Wasabi Crusted Chicken Breast
Panko and Wasabi coated Chicken Breast,
topped with a Cilantro-Ginger Aioli

Artichoke-Stuffed Chicken Breast
Roasted Chicken Breast stuffed with Artichoke Hearts,
Mushrooms, Red Peppers, Spinach and Parmesan,
topped with an Avocado-Artichoke Mushroom Sauce

Teriyaki Chicken
Charbroiled Chicken Breast served with
a side of Teriyaki Sauce

Chicken Marsala
Pan Seared Breast with Mushrooms, Garlic,
Shallots and Marsala Wine Sauce

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Pasta, Cannelloni & Lasagna

Served with your choice of Soup or Salad and Garlic Bread

*All Pasta dishes are topped with Cheese.

Please advise your server if you would prefer no Cheese.

Vegetable Pasta

Whole Wheat Spaghetti tossed with Artichokes,
Sun dried Tomatoes, Roma Tomatoes,
Mushrooms, Basil, Pine Nuts and a
White Wine Garlic Butter Sauce

Shrimp and Scallop Pasta

Black Tiger Shrimp and Sea Scallops
sauteed in a Scampi Sauce with Roma Tomatoes,
Garlic, Capers and Parsley. Served over Linguini

Spaghetti Bolognese

Angus Ground Beef, Tomatoes, Garlic and Shallots,
sauteed in Red Wine and Tomato Sauce. Served over
Spaghetti Noodles and topped with Romano Cheese

Seafood Bouillabaisse over Penne

Halibut, Black Tiger Shrimp, Sea Scallops and Clams,
sauteed with Shallots, Tomatoes, White Wine,
Olive Oil, Garlic, Capers and Herbs. Served over
Penne Pasta with Romano Cheese

Capellini Pomodoro

Roma Tomato Sauce, Basil, Garlic and Romano
Cheese, served over Angel Hair Pasta

Fettuccine Alfredo

Pasta tossed in Butter, Parsley, cracked Black Pepper, and
Parmesan Cheese Cream Sauce with a hint of Nutmeg
♦ Add Grilled Chicken Breast for an additional charge

Lobster Ravioli

Served with Garlic, Parsley, Romano Cheese
and a Basil/ Tomato Pink Sauce

Spinach Ricotta Ravioli

Served with Garlic, Parsley, Romano Cheese
and Tomato Cream Sauce

Stuffed Cannelloni

Homemade Egg Pasta tubes stuffed with Spinach,
Mushrooms, Carrots, Parmesan and Feta Cheese in
Cream Béchamel Sauce, topped with Mozzarella
and Parmesan Cheese

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Chicken Lasagna

Chopped Chicken Breast with Marinara Sauce,
Mushrooms, Shallots and Garlic. Layered with
Ricotta, Mozzarella and Parmesan Cheese

Lasagna Al Forno

Homemade Meat Lasagna with Marinara Sauce,
topped with Ricotta, Mozzarella and Parmesan Cheeses;
baked in our Brick Oven

Mushroom and Spinach Lasagna

Seasonal Mushrooms and Baby Spinach in a braised
Garlic White Sauce, topped with Mozzarella and
Parmesan Cheeses. Juicy and Cheesy!

Prime and Certified Angus Beef, Lamb & Pork

*Surf and Turf Available

Served with your choice of Soup or Salad, Potato or
Seasoned Rice, and Fresh Sautéed Vegetables
*Most of our steaks are topped with sauce. Please advise your
server if you would prefer no sauce.

Flat Iron Steak

Peppercorn crusted and finished
with a Cognac Cream Sauce

Rib Eye 12 oz.

Garlic and Herb rubbed, served with a
Southern Whiskey Hickory Sauce

Filet Mignon 8 oz.

Our most tender Steak, topped with a
wholegrain Mustard and Tarragon Aioli

New York 12 oz.

Topped with a Peppercorn Mushroom and Cognac Sauce

Porterhouse 16 oz.

At one pound, this is the king of all Steaks!
Prepared with Montreal Steak Seasoning and
Garlic Butter, served with a Horseradish Cream Sauce

The Peppercorn Grille Ground Beef Burger

Half-pound Angus Ground Beef patty on a toasted
Bun, served with one of the following:
Potato Wedges, Mashed Potatoes or Fresh Sautéed Vegetables

Charbroiled Rack of Lamb 16 oz.

Drizzled with a Sweet-Dijon Sauce

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Five-Spice Pork Tenderloin
Spice rubbed & charbroiled, topped with a
Brandy Dijon Mustard Cream Sauce

Seafood

*Served with your choice of Soup or Salad, Potato or
Seasoned Rice, and Fresh Sautéed Vegetables*

Lobster Tail 9 oz.

Tender baked Lobster Tail served with Lemon & clarified Butter

Shrimp Oreganato

*Six Black Tiger Shrimp, sautéed in Butter and White Wine,
with Garlic, Parsley, Oregano, Cayenne Pepper, Parmesan,
Bread Crumbs and Lemon Zest*

Pan-Seared Tilapia

*A mildly sweet white fish filet served
with a Lemon-Dijon Dill Sauce*

Filet of Alaskan Salmon

Prepared to order in one of the following ways:

- Crusted with Candied Almonds, topped with a Lemon Aioli
- Stuffed with Snow and Blue Crab and baked,
topped with a Lemon Aioli

Filet of Alaskan Halibut

Prepared to order in any of the following ways:

- Macadamia Nut coated, topped with a Black Cherry-Mau Onion Marmalade
- Pan seared, topped with Avocado-Mango-Pineapple Salsa
- Pan seared, topped with a Basil Pesto Cream Sauce

Side Dishes

Seasoned Rice

Garlic Mashed, Sweet Potato Mash, or Baked Potato

Potato Wedges or Sweet Potato Fries

Fresh Vegetable Sauté

Garlic Bread or Homemade French Bread

(First basket of French Bread is complimentary with any Entrée)

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Beverages

House Wine by the Glass
(see Wine List for additional Wines by the Glass)

Domestic & Imported Beer

Cappuccino (French Vanilla, Pumpkin Spice or English Toffee)

Hot Chocolate, Coffee & Hot Tea

Imported Water (San Pellegrino or Panna)

Soda (Coke, Diet Coke, Cherry Coke, Sprite, Mr. Piññ) free refills

Bottled Root Beer, Orange Cream Soda, Vanilla Cream

Soda, or Ginger Ale

Iced Tea (Regular or Raspberry) free refills

Lemonade & Strawberry Lemonade

Juice or Milk

We also serve Cocktails! Ask your Server for available selections

Desserts

**Prepared fresh in our Kitchen*

*Tiramisu**

The Italian classic at its finest!

*Crème Brûlée**

Rich and creamy baked Custard with a Caramelized Sugar Shell

*Peppercorn Grille Cheesecake**

*Traditional New York style with our own
Vanilla-Wafer Cookie Crust*

Chocolate Truffle Mousse Cake

*Chocolate and Vanilla marble Cake layered with Chocolate Mousse,
White Chocolate Mousse and finished with Dark and
White Chocolate frosting. Delicious!*

*Apple-Raisin Bread Pudding**

*Fuji Apples, Raisins, and Spices tossed with chunks
of our homemade French Bread and baked
to perfection. Topped with Whiskey Sauce Flambé*

*Peanut Butter Cheesecake**

Rich, thick, and creamy, with a Graham Cracker Crust

Four Layer Red Velvet Cake

*Four warm luscious layers with
Chocolate Ganache and Butter Cream Frosting*

The "Grand Finale" Chocolate Cake

*Three heavenly layers of rich, dark Chocolate Cake,
with a luscious, creamy Chocolate frosting.*

The perfect ending to your meal!

- Topped with Vanilla Ice Cream and Hot Fudge
for an additional charge