



# the globalgrill

upscale tapas bar & restaurant

## COLD TAPAS

Shrimp and Seared Beef Crostini with Robust Tomato & Basil	8
Mixed Imported Olives in Flavored Oils	4
Herbed Focaccia with Olives and Feta Cheese	5
Crab West Indies and Avocado Martini	12
Robust Cheeses Marinated in Ports, Vinegars and Olive Oils	6
Oven Dried Roma Tomatoes with Feta Cheese and Olives	5
Spicy Tuna Sashimi with Plantain Chips	9
Spicy Seared Tuna, Seaweed Slaw, Wasabi Aioli and Five Pepper Jelly	9
Tuna Cubes Skewered in Sesame Vinaigrette	9
Edamame in a Sesame Soy Marinade	3

## HOT TAPAS

Andouille and Manchego Cheese Empanadas with Cucumber Cream	7
Southern Fried Frog Legs with Tomato Parsley Remoulade	8
Fried Stuffed Artichokes with Boursin Cheese	6
Mozzarella Egg Rolls and Tomato Merlot Reduction	4
Home Style Potato Chips with Bleu Cheese and Applewood Bacon	6
Seared Sea Scallops and Goat Cheese Souffle	9
Fried Green Tomatoes with Bacon and Goat Cheese Sauce	6
Crab Cakes with Remoulade Sauce	9
Crispy Tempura Fried Sushi Roll with Salmon	8
Baked Brie with Wild Berries, Toast Points and Crackers	8
Pork Tenderloin Medallions with Chorizo Gravy	6
Chicken Satay with Thai Peanut Sauce	6
Tempura Fried Asparagus	4
Button Mushrooms Sauteed with Orange Marmalade	5
Asparagus and Manchego Cheese Spanish Frittata with Roasted Red Pepper Ketchup	6

## SIGNATURE TAPAS

Panko Fried Oysters Tossed with Hoisin and Sesame Sauce	10
Peppercorn Beef Brochettes, Smoked Gouda Cheese Sauce	11
Lamb Lollipops, Israeli Couscous Cake and Sun Dried Tomato Au Jus	14
Sesame-Garlic Seared Gulf Fish over Asian Slaw with Tempura Asparagus	9
Macadamia Nut Crusted Soft Shell Crab with Sesame Rice Ball and Carrot Slaw	10
Marinated and Grilled Portobello Mushroom with Crawfish and Arugula	9
Savory Crawfish, Andouille Sausage and Smoked Gouda Cheesecake	12
Baby Warm Water Lobster Tails in a Garlic Butter Cream Sauce	14
BBQ Gulf Shrimp	
Guava BBQ, Citrus Jicama Slaw and Black Bean Sauce	10
New Orleans Style BBQ, Creole Butter Sauce, French Bread	10
Mediterranean Pizza with Lamb, Artichokes, Sundried Tomatoes and Feta Cheese, Mint Tomato Sauce and Cucumber Cream	9

## SALADS AND SOUPS

Grilled Duck Medallions, Goat Cheese, Mixed Greens, Andouille and Apple Dressing	9
Baby Spinach Leaves, Pine Nuts, Bleu Cheese and a Balsamic Bacon Emulsion	7
Mesclun Greens, Strawberries, Pecans and a Honey Vinaigrette	6
Asian Style Seaweed Salad	4
Traditional Caesar Salad with Parmesan and Croutons	6
Iceberg Lettuce Wedge, Bacon and Goat Cheese Dressing, Sherry Vinegar Tomatoes and a Port Wine Reduction	7
Artichoke Hearts, Manchego Cheese, Cantaloupe and a Tarragon Sherry Vinaigrette	5
Chef's Featured Soup of the Evening	MARKET

### Additions to Salads

Seared Tuna	7
Grilled Chicken	4
Grilled Shrimp	5
Blackened Shrimp	6

## MAIN PLATES

Gulf Shrimp, Cajun Smoked Tasso Ham and Cavatelli Pasta, Creole Cream Sauce	23
Chicken Cordon Bleu, Smoked Gouda Cheese Sauce, Yukon Mash and Chef's Vegetables	20
Roasted Duck Breast, Jarlsberg Au Gratin Potatoes, Wild Mushroom Compote and Arugula	25
Hoisin Seared Salmon Steak, Rice Noodles, Shiitakes and Snow Peas in a Miso Broth	20
Peppercorn Seared Tuna Steak, Wasabi Mash, Guava BBQ Sauce and Tempura Fried Asparagus	25
Filet Mignon, Chef Taylor's Worcestershire Sauce, Yukon Mash and Chef's Vegetables	28
Filet of Beef Tenderloin Stuffed with Bleu Cheese, Grilled Tomatoes, Portobello Mushroom and Fried Leeks	30
Potato Crusted Fresh Fish, Sautéed Red Onions and Grape Tomatoes, Lemon Caper Butter Sauce	25
Herb Crusted Pork Tenderloin, Goat Cheese Polenta, Haricots Verts, Red Wine Reduction	25
New York Strip, Chef Taylor's Worcestershire, Yukon Mash and Chef's Vegetables	28
-Blackened with Andouille and Crab Cream	32

### Additions to Main Plates

Wild Mushroom Compote	4
Sautéed Lump Crabmeat	5
Grilled Shrimp	5
Blackened Shrimp	6

## DESSERTS

Goopy Centered Spanish Chocolate Cake with Vanilla Ice Cream	7
Cheesecake with Wild Berries in Port Wine and Fresh Whipped Cream	7
Tiramisu with Fresh Strawberries and Coffee Liqueur Syrup	7
Ice Cream Sundae with Wild Berries in Port Wine	6
Bailey's & White Chocolate Crème Brûlée	7

