

Mike Dianna's Grill Room Menu – grillroombx.com / Corolla, NC

Timbuck 11 Shopping Center 777 Sunset Blvd Corolla, NC 27927 252.453.4336

APPETIZERS

Grilled Shrimp Skewer over Bleu Cheese Slaw with a Texas Style Barbecue Sauce \$11.99

Mike's World Famous Crabcake Fresh Local Lump Crabmeat, Spices and Very Little Filler, Broiled To Perfection -- Served with Fresh Corn Salsa \$9.99

Baked Oysters Rockefeller After Much Research and Debate, We found the origin of "Oysters Rockefeller" –Antoine's in New Orleans -- This Green Onion Based Topping will have you asking for seconds \$9.99

Beef Satay Tender Slivers of Filet Mignon Marinated in our Asian Sauce Served with Spicy Thai Peanut Sauce and Asian Slaw \$8.99

Fried Oysters Crisp Flash Fried Virginia Oysters with Spicy Remoulade \$9.99

Sea Scallops Ginger and Citrus Marinated and Pan Seared -- Served with Asian Rice Noodles \$11.99

Grilled Green Onion and Artichoke Dip Flash Grilled Green Onions and Artichokes with Parmesan Cheese \$9.99

SOUPS AND SALADS

Outer Banks Seafood Chowder Fresh Local Seafood with Potatoes, Currituck Corn, Carrots, Celery, Onion, Cream and Sherry – 2008 and 2009 Outer Banks Chowder Cookoff Award Winner \$5.99

Lobster Bisque Rich, Smooth, Classic Preparation \$6.99

Steakhouse Salad Baby Iceberg Lettuce Wedge with Mike's Creamy Roquefort Dressing, Roma Tomatoes and Applewood Smoked Bacon \$6.99

Sundried Tomato Caesar Salad A New Twist on an Old Favorite; Crisp Romaine, Roasted Corn, Red Peppers and Red Onions Tossed with Keith's Sundried Tomato Caesar Dressing – Garnished with Shredded Parmesan Cheese \$6.99

Garden Salad Mixed Greens and Fresh Vegetables With Your Choice of Housemade Dressings \$5.99

You may add the following to any of our salads

Grilled Chicken or a Grilled Shrimp Skewer \$12

Grilled Filet Mignon Kabobs \$18

Grilled Fish market

SUSHI – Full Sushi Menu Available After 10pm

Spicy Tuna Roll Yellowfin Tuna and our Special Spicy Sauce \$10

Tuna Roll Yellowfin Tuna, Pickled Vegetables and Avocado \$10

Corolla Roll Jumbo Lump Blue Crab, Grilled Asparagus, Pickled Vegetables \$12

Lobster Roll Fresh Maine Lobster, Daikon Sprouts, Mango, Cilantro and Basil Leaves \$12

SASHIMI

Ask your server for tonight's availability

**EVERY SUNDAY – CUSTOMER APPRECIATION NIGHT
HALF OFF ANY BOTTLE ON OUR EXTENSIVE WINE LIST**

THIS PAGE CHANGES EVERY DAY TO ALLOW US TO PROVIDE YOU, OUR VALUED CUSTOMER, WITH NEW AND EXCITING CHOICES FROM OUR BUTCHER ROOM AND OUR SEARCHES AT THE LOCAL AND REGIONAL DOCKS. ALL DINNER ENTREES ARE SERVED WITH GARLIC MASHED POTATOES AND FRESH GREEN BEANS, UNLESS NOTED OTHERWISE.

Thursday June 3rd, 2010

TONIGHT'S FEATURED ENTREES

Mike's Famous Crab Cakes Our Cakes are Made From Hand Picked Local Lump Crabmeat and Very Little Filler – Broiled to Perfection and Served with Currituck Corn Salsa One For \$18.99 a Pair \$24.99

North Atlantic Salmon Hardwood Grilled and Brushed with a Sweet Chili Glaze, Served with Wild Rice Pilaf \$21.99

Alaskan Steelhead (Sea Run Rainbow Trout) Herb Seared and Finished with a Curried Lobster Coconut Cream and Served with Wild Rice Pilaf \$24.99

Local Mahi Mahi Hardwood Grilled and Topped with a Mixed Berry Compote, Served with Wild Rice Pilaf \$23.99

Pacific Escolar Rare Seared, Topped with a Cilantro Pesto and Drizzled with Ponzu and Served with Wild Rice Pilaf \$24.99

Parmagiana Tender Lightly Breaded Boneless Chicken Breast Baked with an Italian Cheese Blend– Finished with Mama Dianna's Marinara – Presented over Fettuccine \$19.99

Ravioli Grilled Vegetable Ravioli in a Cilantro Pesto Cream Sauce \$18.99

Lobster Pasta Tender Maine Lobster Meat Sautéed with Roasted Corn and Red Peppers in a Cilantro Pesto Cream Sauce and Tossed with Cavatappi Pasta \$25.99

Baby Clams and Large Shrimp Sautéed with Fresh Spinach and Tossed in a Roasted Roma Tomato and Basil Broth with Cavatappi Pasta -- Sprinkled with Parmesan Cheese \$21.99

Herb Roasted Chicken North Carolina's Ashley Farms Natural Semi-Boneless Breast Finished With White Truffle Jus \$18.99

Mixed Grill Fresh Herb and Garlic Marinated Filet Mignon Kabob, a Scallop Skewer and a 4 ounce Salmon Fillet \$22.99

GRILL ROOM STEAKS AND CHOPS

We take great pride in our meat selections at the Grill Room. Our goal is to bring great taste and value to your table! All of our beef is hand selected, aged and cut in house.

All of our steaks are marinated, seasoned and grilled over hardwood coals and available with your choice of our homemade sauces and butters: Horseradish Sauce, Béarnaise Butter, Bleu Cheese Butter, Stone Ground Mustard Cream or Golden Oak Shiitake Mushroom Demi Glace

FEATURED CUTS

NEW YORK STRIP
NATURE SOURCE
NATURAL USDA PRIME
12 OUNCES
\$32.99

RACK OF LAMB
4-BONE RACK OF COLORADO LAMB
HARDWOOD GRILLED AND OVEN
ROASTED \$29.99

RIBEYE
NATURE SOURCE
NATURAL USDA PRIME
14 OUNCES
\$31.99

THE USUAL SUSPECTS

FILET MIGNON
6 OUNCES
\$24.99

FILET MIGNON
CENTER CUT
8 OUNCES
\$29.99

ALL NATURAL PORK RIB CHOP
12 OUNCES
\$19.99

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