



BANYAN GRILLE

Grille Selections

Maryland Crab Cake

Jumbo Lump Crab Cake with Dill Sour Cream Lemon Dressing

\$14

♥ Tuna Tartar & Wakame

Sushi Grade Tuna, Scallions, Tomato, Pickled Ginger, Wontons, Fresh Wasabi
Ponzu Sauce

\$15

Banyan Chicken Caesar Salad

Grilled Chicken, Focaccia Croutons, Olives, Heirloom Tomatoes, Shaved Parmesan
Creamy Garlic Caesar Dressing

\$13

GF ♥ Grilled Salmon & Kale Salad

Grilled Atlantic Salmon over Romaine & Kale with Parmesan Cheese,
Golden Raisins, Heirloom Tomato, Sliced Almonds
Honey Mustard Dressing

\$15

Calypso Lobster Salad

Seared Lobster, Romaine, Artichoke Hearts, Cucumber, Heirloom Tomato, Hearts of Palm, Lavosh Cracker
Brandy Cream Dressing

\$16

Pork Schnitzel Sandwich

Fried Pork Loin on a Kaiser Roll with Lettuce, Tomato & Apple Bacon Jam
Served with French Fries

\$10

♥ Grilled Vegetarian Panini

Pressed Ciabatta Bread, Roasted Red Peppers, Fresh Avocado, Vine Ripe Tomato, Romaine Lettuce, Hummus
Served with a Side of Fruit

\$10

Grouper Tacos

Tex-Mex Seasoned Grouper, Flour Tortilla Shells, Shredded Lettuce, Pico de gallo, Sour Cream, Guacamole
Side of Spanish Rice

\$13

Burger Wrap

Char-Grilled Patty, Flour Tortilla, Lettuce, Tomato, Pickle, Choice of Cheese
Served with French Fries

\$12

*FOR MORE GLUTEN FREE OPTIONS, PLEASE ASK YOUR SERVER

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD AND EGGS MAY
INCREASE THE RISK OF FOODBORNE ILLNESS



BANYAN GRILLE

Entrée Selections

ALL ENTRÉE SELECTIONS COME WITH CHOICE OF BANYAN SIDE SALAD WITH SIGNATURE DRESSING OR SIDE CAESAR SALAD

GF Roasted Lemon Herb Chicken

Bone-In, Marinated & Roasted Half Chicken, Mashed Potatoes, Vegetable Medley
Chicken Gravy

\$17

GF Bacon Wrapped Pork Tenderloin

Bacon Wrapped Pork Tenderloin, Sweet Potato Puree, Grilled Asparagus
Malbec Reduction

\$18

Lobster Mac N Cheese

Sautéed Cold Water Lobster, Bow Tie Pasta, Garlic Bread Crumbs
Creamy Boursin Cream Cheese Sauce

\$22

Seared Sea Scallops

Sautéed Scallops, Fresh Fettuccine, Tomatoes, Atrichoke Hearts, Sweet Peas, Apple Smoked Bacon
Lemon Butter

\$24

GF Prime Rib of Beef

Slow Roasted Prime Rib Cut to Order, Baked Potato, Fresh Garden Vegetables
Au Jus & Creamy Horseradish Sauce
Choose between 8 oz Queen Cut or 10 oz King Cut

\$19/\$23

GF Grouper Oscar

Fresh, Sautéed Gulf Grouper, Lump Crab Meat, Asparagus, Basmati Rice
Hollandaise Sauce

\$28

GF New York Strip Steak

Kona Coffee Crusted New York Strip Steak, Smashed Horseradish Potatoes, Broccolini
Truffle Oil

\$28

Vegetarian Mushroom Gnocchi

Wild Mushrooms, Heirloom Tomatoes, Spinach, Fingerling Gnocchi
Asiago Truffle Cream

\$16

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