

# Paradise Beach Grille

## Dinner Specials

### Soup

#### “Paradise Style” Grilled Chicken Tortilla Soup

Rich chicken broth simmered with sweet onions, celery, carrots & an assortment of fresh chilis accompanied by 3 beans, hominy, boneless skinless chicken breast & diced tomatoes.

Garnished with crisp corn tortilla strips, ripe avocado, cilantro cream & spicy salsa.

Cup 6    Bowl 10    Bread Boule 12

### Starters

#### Spicy Buffalo Chicken & Gorgonzola Salad

Crispy white meat chicken accented with our spicy red-hot sauce served atop fresh mixed greens tossed in our gorgonzola port dressing with diced roma tomatoes, seeded cucumbers, grated carrots & diced celery. Garnished with crumbled gorgonzola and fresh basil.

14

#### Blackened Salmon Caesar

15

### Entrees

#### Oven Roasted Macadamia Nut Encrusted Hawaiian Butterfish

The newest favorite of Hawaiian seafood, also known as “White Tuna” is presented with a roasted macadamia nut crust. Served with a tangy Tobiko butter sweetened with chilis, finished with fingerling potatoes and seasonal vegetables.

30

#### Fire Roasted Creekstone “All Natural” 18 oz. Bone-in Rib-Eye

This is the king of rib-eye’s, flame kissed to medium rare, accented with applewood smoked bacon infused demi-glace served with fingerling potatoes and seasonal vegetables.

28

### Featured Wines of the Week

Cooper-Garrod

Cabernet Sauvignon

Live Oak

Glass 8    Bottle 31

High Note

Malbec

Argentina

Glass 8    Bottle 31

Gruet

Champagne

Brut “Blanc de Noirs”

Glass 8    Bottle 31

Or sample all three in our Flight Of The Week 12

Stephen Hanecak    General Manager/Executive Chef