

Welcome to Second Street Grill. Our menu features contemporary American cuisine with European and Asian influences. **Many of our items may be prepared in a more traditional fashion at your request. Just ask your server.** The menu selections and prices may change as we take advantage of the freshest and finest quality ingredients daily. The goal of the Second Street Grill team is to provide casual comfortable service with innovative creations. Thank you for giving us the opportunity to serve you.

## STARTERS

### COLD

★ **AHI SASHIMI • 15**

DAIKON, CARROT STRINGS, GARNISHED WITH PICKLED GINGER,  
WASABI AND SOY DIPPING SAUCE

**GRILLED AND CHILLED TIGER SHRIMP • 14**

FIELD GREENS WITH BASIL VINAIGRETTE  
GARNISHED WITH CILANTRO PESTO COCKTAIL SAUCE

**BUFALA MOZZARELLA AND SLICED BEEFSTEAK TOMATOES • 12**

BASIL PESTO AND VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

### HOT

★ **SOFT SHELL CRABS • 15**

WOK FRIED, BLACKBEAN AND TOMATO SAUCE, GARNISHED WITH SCALLIONS, CILANTRO

★ **ESCARGOT AND SANCHO SEARED SCALLOPS • 15**

BAKED IN GARLIC, SHALLOT SNAIL BUTTER, BREADSTICKS

★ **SCALLOP AND SHRIMP DIM SUM • 15**

WILTED ORIENTAL GREENS

★ **PEKING DUCK AND SHRIMP TACOS • 14**

SAUTÉED WITH JULIENNE VEGETABLES, ENCHILADA SAUCE AND LIME CILANTRO PESTO

★ **HUNAN PORK AND BEEF LETTUCE WRAP • 15**

SAUTÉED WITH CARAMELIZED ONIONS, JULIENNE VEGETABLES, SOY AND OYSTER SAUCE, SPICY AIOLI  
DIPPING SAUCE

★ **PAN FRIED CRABCAKES • 15**

TOMATO SALSA AND CHINESE MUSTARD SAUCE

★ **SECOND STREET STEAK TRIO 18**

THREE MINI FILET MIGNON MEDALLIONS GRILLED TO YOUR LIKING.  
STEAK AU POIVRE WITH SAUTÉED CRIMINI AND PORTABELLA MUSHROOMS, TRADITIONAL FILET, AND A  
SOUTHWEST FILET WITH POLENTA AND CHIPOTLE BBQ RUB AND VIDALIA ONIONS

### SOUP

**SOUP DE JOUR • 7**

CHEF'S SELECTION

### SALAD

★ **ORIENTAL CHICKEN CAESAR • 10**

ROMAINE, PARMESAN REGGIANO, WONTON STRIPS

**SIZZLING SPINACH SALAD • 12**

TOPPED WITH HARD BOILED EGGS, SLICED BERMUDA  
ONIONS WITH ASIAN FUSED BACON DRESSING

★ THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK POULTRY OR SHELLFISH REDUCE THE RISK OF FOOD BORNE ILLNESS.  
INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNCOOKED.



# MAIN EVENTS

✦ **LINGUINE WITH SHRIMP AND SCALLOPS IN A MASCARPONE CREAM SAUCE • 27**

SAUTÉED SHALLOTS, GARLIC, OREGANO, CHILI FLAKES, AND PARMESAN REGGIANO

✦ **PRAWNS STUFFED WITH LOUISIANA CRAB MEAT • 28**

CAPELLINI PASTA, IN MASCARPONE CREAM OR TOMATO BASIL SAUCE

✦ **ROASTED DUCK WITH BLACKBERRY GLAZE • 25**

CHINESE MARINATED, STIR-FRY VEGETABLES, ROASTED SWEET POTATO

✦ **TEMPURA PLATTER • 28**

TIGER SHRIMPS, SOFT SHELL CRAB, TIGER EYE, WITH ASSORTED TEMPURA VEGETABLES

✦ **STUFFED RITZ CRUSTED PORK CHOP • 25**

GREEN BEANS PROVENCALE, PESTO MASHED POTATOES,  
PORK SAUCE, APPLE MANGO CHUTNEY

✦ **GRILLED HERB CHICKEN BREAST • 23**

MUSHROOM RISOTTO, BASIL PESTO, ROASTED GARLIC SAUCE

## FROM THE SEA

✦ **SALMON FLORENTINE WITH GORGONZOLA • 27**

SUN DRIED TOMATO POLENTA, COPANAT, AND ROASTED RED PEPPER SAUCE

✦ **MAHI MAHI WITH SESAME SEED CRUST • 25**

VEGETABLE COUSCOUS AND LIME SAKE SAUCE, CILANTRO PESTO

✦ **BAMBOO STEAMED SNAPPER • 25**

STIR-FRY VEGETABLES, SHITAKE MUSHROOMS FUSED WITH CILANTRO AND SCALLIONS,  
AND LIME SOY SAUCE

✦ **STEAMED ALASKAN KING CRAB LEGS • MARKET PRICE**

DRIZZLED WITH LEMON GINGER BUTTER SAUCE

✦ **MISO GLAZED ROCK COD • 28**

CRISPY SOBA NOODLES, BABY BOK CHOY

✦ **WOK-FRIED GINGER INFUSED WHOLE SNAPPER • MARKET PRICE**

CAL-ROSE RICE, STIR-FRY VEGETABLES, PLUM VINAIGRETTE, CILANTRO PESTO,  
SALAD GREENS, CILANTRO LIME TARTER SAUCE

✦ **AUSTRALIAN LOBSTER TAIL • MARKET PRICE**

PESTO MASHED POTATOES, STIR-FRY VEGETABLES WITH LEMON GINGER BUTTER SAUCE

## FAMOUS GRILL

✦ **FILET MIGNON • 30**

10OZ. TENDERLOIN WITH BABY VEGETABLE AND MAUI ONIONS

✦ **RIBEYE STEAK • 28**

16OZ., STIR-FRY VEGETABLES, PESTO MASHED POTATOES,  
CHIPOTLE BARBEQUE SAUCE, BLACK BEAN AND SMOKED CORN SALSA

✦ **MONGOLIAN RACK OF LAMB • 35**

BABY VEGETABLE, PESTO MASHED POTATOES, CABERNET HOISIN PLUM SAUCE

✦ **AHI STEAK, GRILLED OR BLACKENED • 28**

STIR-FRY VEGETABLES, CHINESE MUSTARD, WASABI BEURRE BLANC, PAPAYA SALSA

✦ **NEW YORK STEAK • 27**

TOPPED WITH GORGONZOLA CHEESE, PESTO MASHED POTATOES, BABY VEGETABLES, MAUI ONIONS  
SEASONED WITH CRACKED PEPPERCORNS

✦ **PRIME RIB OF BEEF QUEEN CUT 20 KING CUT 25**

THE FINEST CUT OF BEEF SEASONED AND SLOW ROASTED SERVED WITH AU JUS AND CREAMY  
HORSERADISH

ADD GORGONZOLA OR BLEU CHEESE TO ANY STEAK • 3

OUR SERVERS WILL BE HAPPY TO SPLIT ANY SELECTION FOR YOU, HOWEVER, THERE WILL BE A \$5.00 PLATE CHARGE.

✦ THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK POULTRY OR SHELLFISH REDUCE THE RISK OF FOOD BORNE ILLNESS.  
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