

# The Royal Grill

## Starters

French Onion Soup: Classic soup with caramelized onions, beef broth, and melted Gruyère cheese. - \$7.49

Shrimp Cocktail: Chilled shrimp served with tangy cocktail sauce. - \$12.99

Charcuterie Board: Assorted cured meats, cheeses, olives, and crackers. - \$15.99

## Steaks

Filet Mignon: 8 oz tenderloin steak cooked to perfection. - \$32.99

Ribeye: 12 oz ribeye steak with marbled fat for extra flavor. - \$29.99

New York Strip: 10 oz strip steak with a rich, beefy flavor. - \$27.99

## Seafood

Grilled Salmon: Fresh salmon filet served with lemon butter sauce. - \$23.99

Lobster Tail: Butter-poached lobster tail with garlic herb sauce. - \$36.99

Seafood Platter: Combination of shrimp, scallops, and fish filet. - \$28.99

## Desserts

Crème Brûlée: Rich vanilla custard with caramelized sugar crust. - \$8.99

Molten Lava Cake: Warm chocolate cake with a gooey center. - \$9.49

Cheesecake: Creamy cheesecake with a graham cracker crust. - \$8.49