

# The Grille

## share

<b>PRETZEL BITES</b> <span>Vegetarian</span>	7
house pale ale cheese	
<b>HOUSE MEATBALLS</b>	8
parmigiano reggiano, grilled crostini	
<b>TRADITIONAL WINGS</b>	10
choose buffalo   bbq   sweet thai chili	
<b>COCONUT SHRIMP</b>	10
sweet thai chili sauce	
<b>CHIPS &amp; SALSA</b> <span>Gluten Free</span>	5
add guacamole 1	

## salads

add chicken 5 | salmon 7 | shrimp 7 | steak 9

<b>HOUSE</b> <span>Gluten Free</span> <span>Vegetarian</span>	11
mixed greens, strawberries, feta, tomato cucumber, walnuts, dried cranberries, honey balsamic	
<b>GARDEN</b> <span>Vegetarian</span>	9
mixed greens, tomato, onion, cucumber, croutons	
<b>ITALIAN CHOP CHOP</b> <span>Gluten Free</span>	12
romaine, salami, mozzarella, olives, pepperoni, chickpeas, tomato, red onion, pepperoncini, red wine vinaigrette	
<b>CLASSIC CAESAR</b>	8
romaine, croutons, caesar dressing	

## handhelds

served with your choice of side

<b>MILLIONAIRE BURGER*</b>	13
nueske bacon, cheddar, house aioli, lettuce, tomato, onion, brioche bun add fried egg 1	
<b>THE ROCKET BIRD</b>	11
butter milk breaded chicken tenders, spicy mayo, nashville hot sauce, lettuce, pickles, brioche bun	
<b>STACKED REUBEN</b>	12
corned beef, thousand island, sauerkraut, marble rye	
<b>ULTIMATE BLT</b>	11
nueske bacon, lettuce, tomato, herb aioli, sourdough	
<b>CHICKEN SALAD SANDWICH</b>	10
roasted chicken, onion, celery, dried cranberries, toasted wheat	
<b>TOVA PRIME RIB DIP</b>	14
provolone, onion, mushroom, au jus, horseradish cream, hoagie roll	
<b>STREET TACOS</b>	13
lettuce, pico de gallo, cilantro aioli, salsa, guacamole, tortilla chips choose pork   chicken   shredded beef	
<b>HALF SANDWICH</b>	8
choose chicken salad   grilled cheese	

## sides

french fries	4	seasonal vegetable	4
sweet potato fries	4	garden salad	4
caesar salad	4	fresh fruit	4

## pizzas

gluten free crust 2

<b>SPICY ITALIAN</b>	13
pepperoni, genoa salami, capicola, italian sausage	
<b>PEPPERONI</b>	12
pepperoni, marinara, mozzarella	
<b>GIARDINO</b> <span>Vegetarian</span>	12
tomato, broccolini, peppers, onions, mushrooms, scallions, chili oil	
<b>MARGHERITA</b> <span>Vegetarian</span>	10
tomato, basil, fresh mozzarella	

## chef's table

<b>GRILLED VEGETABLE PLATTER</b>	10
<span>Gluten Free</span> <span>Vegetarian</span>	
add chicken 5   salmon 7   shrimp 7   steak 9 portabella mushroom, zucchini, yellow squash, red onion, asparagus, bell pepper, brown rice, pesto	
<b>BEER-BATTERED FISH &amp; CHIPS</b>	13
cod fillet, coleslaw, house tartar	
<b>HOUSE POT ROAST</b>	16
roasted garlic mashed potatoes, carrots, pearl onions	
<b>SHRIMP &amp; GRITS</b>	18
cheddar grits, chorizo sausage, peppers, onions, tomato	
<b>PASTA PRIMAVERA</b> <span>GF available</span>	12
add chicken 5   salmon 7   shrimp 7   steak 9 pappardelle, tomato, broccolini, garlic, zucchini, squash, pesto	
<b>TERIYAKI STIR FRY</b> <span>Vegetarian</span>	13
add chicken 5   salmon 7   shrimp 7   steak 9 sugar snap peas, broccoli, red peppers, bean sprouts, carrots, water chestnuts, brown rice, teriyaki	
<b>LEMON-ROASTED CHICKEN</b> <span>Gluten Free</span>	15
roasted garlic mashed potatoes, chef's seasonal vegetable	
<b>FIRE-GRILLED NEW YORK STRIP</b> <span>Gluten Free</span>	21
roasted garlic mashed potatoes, chef's seasonal vegetable, house aioli	
<b>PAPPARDELLE BOLOGNESE</b> <span>GF available</span>	15
beef, pork, and veal ragout, parmesan	

## desserts

<b>SEASONAL COBLER</b>	7
topped with streusel add scoop of ice cream 2	
<b>FUNNEL CAKE FRIES</b>	8
dusted with powdered sugar, served a la mode	
<b>BUTTER CAKE</b>	7
marinated berries, whiskey caramel, served a la mode	

\*consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses | alert your server if you have dietary requirements

## drafts

### MACRO

16 oz. **3.75** | 22 oz. **4.50** | 88 oz. **16**

### CRAFT

16 oz. **4.50** | 22 oz. **5.50** | 88 oz. **19**

## bottled beer

### MACRO

budweiser | yuengling | michelob ultra  
bud light | miller lite | coors light

**4.00**

### PREMIUM

corona | corona light | heineken  
amstel light | angry orchard

**4.50**

## frozen cocktails

### TROPICAL PASSION

strawberry, mango, rum, melon liquor

**7**

### MUDSLIDE

ice cream, baileys, new amsterdam vodka,  
creme de cacao, kahlua

**7**

### BEACH COMBER

mango, piña colada, rumhaven coconut rum

**7**

### DAIQUIRI

original lime | strawberry | mango  
blended with rum

**7**

### MARGARITA

original lime | strawberry | mango  
blended with tequila

**7**

## specialty cocktails

### GREY GOOSE MARTINI

stirred over ice, served with 3 olives

**11**

### GRILLE LEMONADE

hanger 1 vodka topped with lemonade,  
served with a splash of chambord

**11**

### CUCUMBER GIMLET

hendrick's gin muddled with fresh  
cucumber, served over ice with a lime

**10**

### MINT JULEP

woodford reserve muddled with sugar  
and mint leaves, topped with club soda

**8**

## weekly specials

### TUESDAYS

dollar domestic drafts

### WEDNESDAYS

burger night

### THURSDAYS – SATURDAYS

chef's dinner specials

## sparkling wine

### LAMARCA PROSECCO

california

**G B**  
**27**

### WILLIAM WYCLIFF ROSÉ

california

**15**

## white wine

### MIRASSOU MOSCATO

california

**G B**  
**7 21**

### AUGUST KESSELER R RIESLING

germany

**9 27**

### ECCO DOMANI PINOT GRIGIO

italy

**7 21**

### MASO CANALI PINOT GRIGIO

italy

**8 24**

### PROPHECY SAUVIGNON

new zealand

**8 24**

### WHITEHAVEN SAUVIGNON

new zealand

**10 30**

### CHATEAU SOUVERAIN

california

**7 21**

### TALBOTT KALI HART

california

**12 36**

## red wine

### DARK HORSE PINOT NOIR

california

**G B**  
**6 18**

### ATHENA PINOT NOIR

california

**10 30**

### ALAMOS MALBEC

argentina

**7 21**

### WILLIAM HILL MERLOT

california

**8 24**

### APOTHIC RED BLEND

california

**8 24**

### STORYPOINT CABERNET

california

**9 27**

### LOUIS MARTINI CABERNET

california

**12 36**

### DAVINCI CHIANTI

italy

**8 23**

## half bottles

### WHITEHAVEN SAUVIGNON

new zealand

**18**

### WILLIAM HILL CHARDONNAY

california

**24**

### J VINEYARDS PINOT NOIR

california

**24**

## happier hour

JOIN US FOR HAPPIER HOUR 4 – 7 PM!

well cocktails | house wines

**3**