

The GRILL

DINNER MENU

Available after 5pm.

SHAREABLES

LOADED FONDUE MELT | 12
baby spinach, smoked bacon, artichoke hearts, green onions, smoked gouda, sharp cheddar, house chips, pita chips, potato coins

NACHO TOWER | 14
corn tortilla chips, cheddar jack cheese, refried black beans, pico de gallo, pickled jalapenos, black olives, green onions, smoked cheddar cheese sauce, sour cream, *choice of pulled pork or chicken*

SANTA FE CHICKEN QUESADILLA | 14
pulled chicken, flour tortilla, Jack & cheddar cheeses, fire roasted salsa, sour cream, pickled jalapenos, tortilla chips

CHIP DIP TRIO | 10
corn tortilla chips, fire roasted salsa, smoked cheddar queso, guacamole

GIANT PRETZEL | 12
sea salt, beer cheese, grain mustard

CHICKEN TENDER BASKET | 16
fries, choice of dipping sauce:
classic Buffalo, garlic parmesan, honey-Dijon, bourbon peach BBQ, Korean BBQ, Nashville hot, or sweet & spicy

SMALL PLATES

BLACK & BLUE BITES | 14
blackened beef tenderloin tips, blue cheese whip, Tuscan crostini

CRISPY GREEN BEANS | 12
cornmeal crusted Blue Lake green beans, chipotle dip

GOAT CHEESE FRITTERS | 12
smoked bacon jam, sweet potato chips

PORK POTSTICKERS | 11
sesame ponzu dipping sauce, Asian slaw

CHICKEN WINGS
8 wings | 10 12 wings | 15
classic Buffalo, garlic parmesan, bourbon peach BBQ, Korean BBQ, Nashville hot, or sweet & spicy with crisp vegetables & ranch or blue cheese

PORK BELLY SLIDERS | 16
espresso candied bacon, pickle onion slaw, Calabrian pepper honey, sweet buns

TEX MEX EGG ROLLS | 10
chicken, corn, black beans, peppers, onions, avocado cream

MAINS

VEGETABLE LASAGNA | 22
roasted vegetables, grilled mushrooms,
ricotta cheese, house marinara, simple salad,
toasted garlic bread

CATCH OF THE DAY | 26
saffron rice pilaf, market vegetables,

PAN SEARED CHICKEN BREAST | 24
caramelized shallot au jus, market
vegetables, Yukon Gold mashed potatoes

12oz BLACK ANGUS CHOICE RIBEYE | 28
Lyonnais potatoes, market vegetables,
cabernet demi-glace

BUTCHER BLOCK BURGER | 16
southern blend beef patty,
smoked cheddar, cracked pepper bacon,
tomato, leaf lettuce, onion petals,
brioche bun, fries

MARKET SALADS

Make any salad a handheld herb wrap.

SIMPLE SALAD | 8
spring mix, cherry tomatoes, cucumbers,
carrot ribbons, croutons

THE GREEK | 15
petite leaf lettuce, marinated feta,
Roma tomatoes, sweet peppers,
country olives, sea salt & cracked pepper,
Vidalia onions, grilled naan, zaatar oregano
vinaigrette dressing

CAESAR | 11
romaine, parmesan shreds, anchovy filets,
focaccia croutons, classic Caesar dressing

BLACK & BLUE WEDGE | 17
baby iceberg, blackened beef tenderloin tips,
blue cheese crumbles, baby tomatoes,
Tuscan crostini

DRESSINGS:
ranch, blue cheese, balsamic, Italian,
1000 island

ADD A PROTEIN:
herb chicken breast | 7
grilled salmon | 9
shrimp | 8
grilled, blackened, or bang bang

SEPTEMBER SPECIALS

CHIANTI BRAISED SHORT RIBS | 29
Yukon Gold mashed potatoes, market
vegetables, tobacco onions

PORK MEDALLIONS | 24
tenderloins dusted with smoked salt &
cracked black pepper, wild mushroom cream,
market vegetables

SHRIMP & GRITS | 26
shrimp, andouille sausage, peppers, onions,
garlic, creole gravy, white grits

SOUP OF THE DAY | 7

SIDES | 6

market vegetables | yellow rice
Yukon Gold mashed potatoes

