

The Grille

BRUNCH MENU

INCLUDES FRESH FRUIT PLATTERS & HOMEMADE PECAN STICKY BUNS

APPETIZERS



Spinach Dip \$15

Spinach, artichokes, creamy alfredo, crostini

Loaded Nachos \$16

Crisp tortilla chips, homemade chili, green chili cheese sauce, caramelized onion, rancheros sauce, guacamole, sour cream, pico de gallo

Deviled Eggs \$16

Six deviled eggs, creamy yolk mixture with bacon bits, chives, and pickled red onion

Chicken Wings \$16

Eight crispy chicken wings, drizzled in a buffalo sauce, served with celery and ranch dressing

Coconut Shrimp \$18

Eight butterflied shrimp in a coconut batter, served with a Sweet Chili Sauce

Poutine \$16

Crisp french fries, rich demi-glace, shredded short rib, cheese curd

Shrimp Cocktail \$18

Six chilled large gulf shrimp, served with cocktail sauce and lemon

SPECIALTIES



Tradition \$18

Eggs cooked your style, choice of sausage links, bacon, or ham, served with breakfast potatoes, biscuits and honey

Chicken Fried Steak \$20

Texas style chicken fried steak, creamy country gravy, eggs cooked your style, breakfast potatoes, served with biscuit & honey

Biscuits & Gravy \$18

Fresh baked biscuits, link sausages, southern creamy sausage gravy, scrambled eggs and breakfast potatoes

Chicken & Waffles \$22

Southern fried chicken, buttermilk waffles, with hot honey and maple syrup, served with scrambled eggs and breakfast potatoes

Waffle \$20

Buttermilk waffle, scrambled eggs, bacon, and potatoes, served with whipped butter and maple syrup

Waffle & Fruit \$24

Waffle with banana, pecans, berries, strawberries, whipped cream, bacon, scrambled eggs, and potatoes

Avocado Toast \$18

Three grain bread topped with whipped avocado, fresh greens, heirloom cherry tomato, radish, two poached eggs, hollandaise sauce

Steak & Eggs \$44

Top Sirloin and eggs cooked your way, fried onion straws, breakfast potatoes, served with biscuits and honey

Salmon Benedict \$22

Smoked salmon, pancetta bacon, tomato on toasted muffin, poached eggs, hollandaise sauce, served with breakfast potatoes

BURGERS, SALADS, WRAPS, PASTAS



Cobb Salad \$24

Chicken breast, bacon, tomato, boiled egg, avocado, blue cheese, red onion, croutons, mixed greens with ranch dressing

Iceberg Wedge Salad \$20

Crisp iceberg lettuce, blue cheese crumbles, bacon bits, cherry tomatoes, garlic herb croutons, parmesan cheese and blue cheese dressing
(Add Chicken +\$8, Add Top Sirloin Steak +\$18)

Championship Burger \$19

Two 5-ounce hamburgers, char-grilled, bacon and onion marmalade, cheddar cheese, tomatoes, lettuce, garlic aioli on a brioche bun.

Devil's Throat \$19

Two 5-ounce hamburgers, char-grilled, applewood bacon, jalapeño peppers, sautéed onion, lettuce, tomato, pepper jack cheese on a brioche bun

Crispy Chicken Wrap \$18

Fried chicken tenders, crispy bacon, cheddar cheese, tomatoes, lettuce, and ranch dressing in a wrap

Pasta Farfalle \$28

Chicken breast, creamy alfredo sauce, pine nuts, fresh spinach, bow tie pasta
Add Top Sirloin Steak +\$18

Pasta Primavera \$24

Zucchini, yellow squash, broccoli, herbed mushrooms, bell peppers, onions in a creamy pesto sauce with fettuccine pasta
Add Chicken +\$8, Add Top Sirloin Steak +\$18

ENTREES



Chicken Cordon Bleu \$32

Chicken breast stuffed with ham, swiss cheese, fresh spinach, lightly breaded, baked, served with lemon butter sauce, mashed potatoes, and maple-glazed green bean almondine

Duck \$34

Duck Confit, slowly stewed then charbroiled, finished with a plum glaze, served with hash browns, and asparagus

Salmon \$34

Atlantic Salmon, caught in the wild, blackened, topped with pineapple salsa, fingerling potatoes, green bean almondine

Rib Eye \$68

22 oz bone in eye, chargrilled, demi glace, cipriotti onions, broccolini with mushrooms, fingerling potatoes

Filet Mignon \$72

8 oz, bacon wrapped filet mignon, chargrilled, bearnaise sauce, au jus, garlic mashed potatoes, onion straws asparagus sautéed butter and fresh orange juice