

The Grille

DINNER MENU



APPETIZERS



Spinach Dip \$15

Spinach, artichokes, creamy alfredo, crostini

Deviled Eggs \$16

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

Poutine \$16

Crisp french fries, rich demi glaze, shredded short rib, cheese curd

Meatballs \$16

Three large meatballs, marinara sauce, mozzarella and parmesan cheese, fresh basil, crostini

Coconut Shrimp \$18

Eight coconut shrimp, grilled pineapple, sweet chili sauce

Rings \$14

Tower of beer-battered onion rings, spicy house sauce

Loaded Nachos \$16

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

Wings \$16

Eight crisp chicken wings, traditional sauce, hot honey drizzle, blue cheese, celery, and ranch dressing

Calamari \$16

Lightly breaded calamari, deep fried until crispy, served with garlic aioli, marinara sauce, and fresh lemon

Shrimp Cocktail \$18

Six large shrimp, served chilled, cocktail sauce, lemon

BURGERS, SANDWICHES & WRAPS

ALL SERVED WITH FRENCH FRIES



Championship Burger \$19

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

Devil's Throat \$19

Four-ounce hamburgers, char-grilled, applewood bacon, jalapeño peppers, sautéed onion, lettuce, tomato, pepper jack cheese

Club \$18

Roast turkey, bacon, provolone and swiss cheese, lettuce, tomato, arugula, avocado, and garlic aioli on artisan wheat bread

Crispy Chicken Wrap \$18

Fried chicken tenders, applewood bacon, cheddar cheese, lettuce, tomatoes, ranch dressing in a warm tortilla wrap

SALADS



House Salad \$9

Mixed greens, tomatoes, cucumber, onions, radish, microgreens, monterey jack & cheddar cheese, croutons, ranch dressing

Southwest Salad \$24

Grilled chicken breast, chorizo sausage, mixed greens, tomatoes, corn, pinto beans, jack and cheddar cheese, chipotle ranch dressing, guacamole, pico de gallo, onion straws, in a crisp tortilla bowl

Basil Berry Salad \$24

Mixed Greens, grilled chicken breast, fresh berries, feta cheese, candied pecans, fresh basil, balsamic vinaigrette

Cobb Salad \$24

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

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)

PIZZAS

ALL PIZZAS ARE 14 INCHES



Cheese Pizza - \$16

Thin-crust pizza with homemade pizza sauce and Italian cheeses

Pepperoni Pizza - \$18

Thin-crust pizza with homemade pizza sauce, pepperoni and Italian cheeses

Supreme Pizza - \$23

Thin-crust pizza with homemade pizza sauce, pepperoni, Italian sausage, onions, bell peppers, tomatoes, mushrooms, olives and Italian cheeses

Hawaiian Pizza - \$19

Thin-crust pizza with homemade pizza sauce, ham, pineapple and Italian cheeses

Margherita Pizza - \$18

Thin-crust pizza with homemade pizza sauce, tomatoes, mozzarella, fresh basil, balsamic glaze and Italian cheeses

“The Boss” Pizza - \$23

Thin-crust pizza with homemade pizza sauce, pepperoni, sausage, pepperoncinis and Italian cheeses

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PASTAS

ALL PASTAS ARE SERVED WITH GARLIC
BREAD AND A PARMESAN CRISP



Farfalle \$28

Farfalle bow tie pasta, creamy alfredo sauce, grilled chicken, fresh spinach, pine nuts, and a splash of lemon

Spaghetti \$26

Vermicelli pasta, bolognese sauce, Italian sausage, meatballs, parmesan cheese

Primavera \$24

Fettuccine pasta, zucchini, asparagus, green beans, peppers, mushrooms, fresh spinach, broccoli, and red onion in a creamy basil pesto sauce

Gamberetti \$28

Fettuccine pasta, sautéed prawns, fresh tomato, basil in a lemon cream sauce

ENTREES

ALL ENTREES ARE SERVED WITH THE GRILLE'S BREAD BASKET,
ROQUEFORT STRUDEL, RANCH ROLLS AND HONEY BUTTER.
ADD A HOUSE SALAD TO ANY ENTREE \$7.00



SEAFOOD

Scallops \$44

Sea Scallops, sautéed, lemon cream sauce, bacon chive garnish, garlic mashed potatoes, asparagus poached in white wine and fresh orange juice

Salmon \$34

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

Shrimp Scampi \$38

Gulf shrimp, sautéed in garlic butter, white wine and cream, chives, jasmine rice asparagus sautéed in butter, deglazed with fresh orange juice

Fish N' Chips \$26

Atlantic cod, battered and fried, served with french fries, apple coleslaw, tartar sauce, and fresh lemon

Halibut \$48

Pacific halibut, sautéed fingerling potatoes, asparagus, tartar sauce with fresh lemon

STEAKS

ALL STEAKS ARE USDA PRIME

New York Strip \$54

12 oz New York strip, char-grilled, garlic butter, served with French fries, onion straws and fresh green bean almonidine

Rib Eye \$68

22 oz bone in eye, chargrilled, demi glace, onion straws, broccolini with mushrooms, fingerling potatoes

Filet Mignon \$72

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

Surf & Turf \$72

Top Sirloin steak, shrimp scampi, fingerling potatoes, onion straws, and asparagus

POULTRY

Roast Chicken \$30

Slow roasted, bone in, half chicken, natural gravy garlic mashed potatoes, green bean almonidine

Chicken Marsala \$30

Sautéed chicken breast with pancetta bacon, mushrooms, rich demi-glaze, Marsala wine, served over buttered farfalle pasta and asparagus

Chicken Cordon Bleu \$32

Chicken breast stuffed with ham and Swiss cheese, lightly breaded and baked, garlic mashed potatoes, green bean almonidine

Duck \$34

Duck Confit, slow roasted, then char grilled with plum glaze, hash brown potatoes, and asparagus

CHOPS, RIBS, ROASTS

Veal Chop \$54

Bone in 18 oz veal chop, pepper crusted, char-grilled, topped with mango chutney, fingerling potatoes, fresh asparagus

Lamp Chops \$52

New Zealand lamb chops, char-grilled chimichurri, garlic mashed potatoes, broccolini with red onion, mushrooms

Pork Chops \$50

Double bone pork loin, roasted, mustard demi glace, apple compote, garlic mashed potatoes, asparagus

St Louis Ribs \$48

St Louis ribs, cooked low n' slow, tangy BBQ sauce, finished on the charbroiler, Carolina sweet beans, apple coleslaw, corn on the cob, french fries

Pot Roast \$34

Tender beef pot roast, natural gravy, garlic mashed potatoes with maple glazed green bean almonidine

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DRINKS

SIGNATURE COCKTAILS

Blackberry Moscow Mule \$14

Titos Vodka, fresh blackberries, fresh lime, ginger beer

Raspberry Lemon Drop \$14

Titos Vodka, chambord, fresh lemon juice, rasperry syrup sugared rim

Lavender Collins \$12

Titos vodka, or beefeater gin lemon juice, lavender syrup, soda water

Desert ‘Rita \$14

Jose Cuervo tequila, triple sec, fresh lime, cream of coconut, sweet and sour, sugared rim

Jalapeno Margarita \$14

Jose Cuervo tequila, triple sec, fresh lime juice, jalapenos, sweet and sour, tajin rim

Hurricane Hollow \$18

Grey Goose Vodka, mango, pineapple juice, lime juice, rasperry syrup, cranberry juice, soda water

Back Nine Palmer \$18

Grey Goose Vodka, peach syrup, lemonade, iced tea

Transfusion \$14

Titos Vodka, gingerale and a grape juice

The Bogie Mary \$18

Classic Bloody Mary served with Titos Vodka, garnished with shrimp, bacon, olives, tomatoes, onions

Mimosa \$14

Andre Champagne with your choice of orange juice, pineapple, cranberry , or grapefruit juice

Classic Old Fashion \$18

Makers Mark, simple syrup, orange bitters over ice garnished with orange peel and cherry

DRAFT BEER \$8

16 OZ

Silver Reef Fresh and Juicy IPA

Moab Pilsner

Silver Reef Diablo Mexican lager

Blue Moon

Silver Reef Amber Ale

Seasonal Beer

BEER/HARD STELTZER \$9

Budweiser

Bud Light

Coors

Coors Light

Michelob Ultra

Corona

Modelo

Blue Moon

Stelle Artois

Lagunita Lil Sumpin Sumpin

Miller Lite

O’Douls

Moab Pilsner

Hops Rising Double IPA

Silver Reef Diablo

Silver Reef Fresh and Juicy IPA

Moab Johnny IPA

Cayman Jack

Spiked Arnold Palmer

White Claws (Mango, Peach, Black Cherry)

805-Blonde Aie

RED WINES

Cabernet Sauvignon

Josh - 13/45

J. Lohr - 15-60

Justin - 23/90

Merlot

Francis Coppola - 15/60

Pinot Noir

Meiomi - 16/72

Decoy - 18/78

Red Blend

Menage a Trois - 12/50

WHITE WINES

Chardonnay

Bread & Butter - 14/54

Kendall Jackson - 16/60

Sauvignon Blanc

Kim Crawford - 14/54

Justin - 16/64

Pinot Grigio

Ecco Domani - 13/45

Santa Margherita - 20/84

CHAMPAGNES

Champagne

Andre - 10/32

Chandon - 17/68