

# The Grille

## LUNCH MENU

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SERVED 11:00AM-5:00PM



# ALL DAY BREAKFAST



## Traditional \$18

Two eggs, cooked to order, choice of ham, bacon, or link sausage, breakfast potatoes, home-baked biscuit

## Denver Omelette \$18

Three egg omelette with ham, bell peppers, onions, and cheddar cheese

## Biscuits & Gravy \$18

Two homemade biscuits, sausage links, country sausage gravy, scrambled eggs, breakfast potatoes

## Chicken Fried Steak \$20

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

## 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

Artisan wheat grain bread, avocado mash, cherry tomatoes, radish, microgreens, fresh berries, two poached eggs, hollandaise sauce

## Eggs Benedict \$20

Poached eggs on english muffin, Canadian bacon, hollandaise sauce, breakfast potatoes

# 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

# 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

## Duck Salad \$26

Duck confit, char-grilled with teriyaki plum sauce, mixed greens, mandarin oranges, water chestnuts, mushrooms, fried onion straws, Asian ginger dressing

## 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 crumble, 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)

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

# BURGERS, SANDWICHES & WRAPS

ALL SERVED WITH FRENCH FRIES



## All American Burger \$18

Quarter pound hamburger, char-grilled, cheddar cheese, lettuce, tomato, onion, pickle on a brioche bun

## Championship Burger \$19

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

## Carolina Burger \$20

5-ounce char-grilled hamburger, Carolina BBQ pulled pork, cheddar cheese, fried onion straws 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

## Philly Wit \$20

Thin sliced ribeye steak, sautéed onions, provolone cheese, green chili cheese sauce, on an Amoroso roll

## Reuben \$20

Corned beef on grilled spiral rye bread, Swiss cheese, sauerkraut with apples, onions, and caraway, Russian dressing

## Hot Chicken \$20

Crisp chicken breast, very spicy buffalo sauce, applewood bacon, lettuce, tomato, jalapeños, fried onion straws, and pepper jack cheese on a brioche bun

## Club \$19

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

## Chicken Caesar Wrap \$18

Grilled chicken breast, romaine lettuce, Caesar dressing, parmesan cheese, mini croutons, in a warm tortilla wrap

# 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

# 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, pepperonis and Italian cheeses

# ENTREES

ADD A HOUSE SALAD TO ANY ENTREE, \$7



## Fish N' Chips \$24

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

## Salmon \$34

Salmon, naturally caught, blackened with, fresh asparagus, fingerling potatoes, pineapple salsa

## 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 almonidine

## Chicken Marsala \$28

Chicken breast sautéed with pancetta bacon, mushrooms, rich demi-glaze, Marsala wine, served over buttered farfalle pasta, and fresh asparagus

## Pot Roast \$34

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

## Prime New York Strip \$54

12 oz New York strip, char-grilled, garlic butter, served with French fries, onion straws, fresh asparagus, demi-glaze

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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