

The Grille

LUNCH MENU

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, pepperoncini 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