



THIS WEEKEND

AT THE GRILLE

## GRILLE AMERICAN

GRILLE FAVORITES IN BOLD.

### COCKTAILS

HOUSE BLOODY, absolut texas 7 | GRAND MIMOSA, bubbly, grand marnier raspberry peach 7 | THE GRILLE BELLINI, bubbly 7

### STARTERS

THE GRILLE SPINACH & ARTICHOKE DIP 10 | **LOBSTER BISQUE** 7.8 | FRENCH ONION SOUP 7.5

**WOOD FIRED ARTICHOKEs**, remoulade 11 | STEAK TACOS, fresh pico & rojo 13.5

### BRUNCH SPECIALTIES

**BELGIAN WAFFLE**, whipped cream, fresh berries, ohio maple syrup 11

TRADITIONAL EGGS BENEDICT, country ham, poached eggs, english muffin, hollandaise sauce, home fries 12

**CRAB CAKE BENEDICT**, housemade crab cakes, country ham, poached eggs, english muffin, hollandaise sauce, kale salad 14.5

EGGS LINDEY'S, two petite filets, poached eggs, country ham, hollandaise sauce, english muffin, fresh fruit 16.5

THE GRILLE BREAKFAST, two eggs, applewood bacon, home fries, white toast 12

CHEF'S OMELET, home fries 9.5

### SALADS

**THE GRILLE'S CHOP CHOP SALAD**, bacon, egg, onion, rustic croutons, swiss & aged provolone cheese, buttermilk dressing 7

**CLASSIC CAESAR**, baby romaine, grated reggiano, rustic croutons 7 *add pulled roasted chicken +6*

FAROE ISLAND SALMON SALAD, baby arugula, potato straws, lemon vinaigrette 16

**THE DERBY COBB**, wood grilled chicken, bacon, avocado, egg, crumbled blue cheese, buttermilk dressing 14

THE GRILLE'S BABY KALE SALAD, roasted butternut squash, apples, almonds, blue cheese, cilantro lime vinaigrette 9

THAI STEAK & NOODLE SALAD\*, marinated & seared filet, mango, kale, avocado, peanuts *substitute pulled roasted chicken* 17.5

### BURGERS & SANDWICHES

**THE GRILLE CLASSIC BURGER**, tillamook cheddar, chive mayonnaise, house made butter pickles 13

SALMON BURGER, lettuce, tomato, lemon pepper aioli, 13

HOUSE MADE VEGGIE BURGER, black bean & roasted beets, tillamook cheddar, chive mayonnaise 12.5

WOOD GRILLED CHICKEN SANDWICH, house bbq, slaw, crispy onions, tillamook cheddar 12.5

**BLACKENED FISH SANDWICH**, atlantic mahi-mahi, spicy seasoning, house made tartar sauce 14



*Served with choice of hand cut fries, coleslaw or wild grain salad\**

### SIDES 6.5 each

deviled eggs | **hand cut fries**, malt vinegar aioli | **amish smoked cheddar mac & cheese**

baby arugula salad | applewood bacon | fresh fruit | home fries | coleslaw | wild grain salad\*

**CGC proudly offers: natural, hormone-free Amish chicken | sustainable sourced fish | Allen Brothers steaks artisanal cheeses | Stone Oven & Orlando Breads | fair trade tea | and other fine foods.**

***We proudly shop local and support small independent farms whenever possible. Eat Well. Laugh Often.***

EXECUTIVE CHEF: Robert Records

\*Please notify us of any food allergies — not every ingredient is listed, and your well-being is important to us.

Please refrain from using cell phones in the dining room • Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness