



GRILLE AMERICAN

216-342-5178 Carry-out everyday 11-9 pm

Ask about our carry-out beer & wine options. 50% OFF all bottles of wine. UPDATED 7.11.2020

COCKTAILS TO GO: \$10 Pomegranate Martini, Manhattan, or Margarita (reg or strawberry)

FAMILY DINNER FOR 4 \$75 (packaged family style & ready to serve!)

CHOICE OF ONE ENTRÉE: **Cedar Plank Salmon** OR **Chicken Picatta**,

Served with CCG chop chop salad or caesar, broccoli or green beans, and roasted or mashed potatoes.

Chicken Parmesan with penne marinara and chop chop salad add a whole **Apple** or **Cherry Pie** \$30 **Key Lime** \$45

FAMILY STYLE PASTA PANS (serves 4-5 people)

Cajun Shrimp Pasta Pan 40 Chicken Alfredo 35,
Each pan is served with a salad

START & SHARE

LOBSTER BISQUE 8.9 FRENCH ONION 8.5

GRILLED ARTICHOKE California artichokes simply grilled with rémoulade 13

SWEET & SPICY CALAMARI asian red chili glaze, carrots, scallions 12

CHEF ROB'S TOMATO & BURRATA fresh burrata, heirloom beefsteak & compari tomatos, ripped basil, aged balsamic 12

VEAL MEATBALLS house-made daily with ricotta, marinara and herbs 12.9

CHARLOTTE'S DEVEILED EGGS apple-wood brown sugar smoked bacon 11

CLASSIC SHRIMP COCKTAIL cocktail sauce and rémoulade, fresh lemon slices 16

BUFFALO CHICKEN WINGS 1 POUND blue cheese 11.9

SALADS * AVAILABLE IN FAMILY SIZE

CAESAR SALAD* baby romaine, grated Reggiano and rustic croutons 9/27

THE GRILLE'S CHOP CHOP SALAD* bacon, egg, onion, croûtons, tomato, cucumber, swiss & aged provolone, buttermilk dressing 9/27

THE GRILLE'S BABY KALE SALAD* roasted butternut squash, apples, almonds, bleu cheese, cilantro lime vinaigrette 10/30

(ADD TO ANY SALAD Organic Chicken, Sixty South Salmon, sliced Beef Tenderloin 9.9/25)

DERBY COBB SALAD wood grilled chicken, bacon, avocado, egg, tomato, crumbled bleu cheese, buttermilk dressing 18/50

SIXTY SOUTH SALMON SALAD baby arugula, potato straws, vine ripe tomatoes, lemon vinaigrette 19

THAI STEAK NOODLE SALAD marinated & seared steak, mango, kale, tomato, avocado, peanuts, carrot, thai vinaigrette 20

HOUSE SPECIALTIES

CEDAR PLANK ROASTED SIXTY SOUTH SALMON filleted in-house daily, lemon butter, hand-cut classic fries, slaw 26.9

IDAHO RAINBOW TROUT lobster butter sauce, herb roasted redskin potatoes, today's green vegetable 23

CRISPY CHICKEN MILANESE crispy chicken, baby arugula, vine ripe tomatoes, grated reggiano, lemon oil 19.5

FRESH SPAGHETTI & MEATBALLS Chef Rob's house-made marinara, meatballs, ricotta 18

CAJUN SHRIMP PASTA spaghetti, shrimp, tomato, scallions with a spicy cajun cream sauce 19

SIBLING REVELRY ALE BATTERED FISH & CHIPS George's Bank Cod, slaw, fries 17.9

SLOW ROASTED PORK RIBS house-made apricot BBQ sauce, hand-cut fries, house coleslaw 25

SLOW ROASTED GERBER FARMS AMISH CHICKEN whipped potatoes, natural jus (LIMITED AVAILABILITY) 24

CLASSIC CHEESE BURGER natural beef, cheddar, chive mayonnaise, house-made butter pickles, with fries 16

MUSHROOM ONION SWISS BURGER natural beef, swiss cheese, caramelized onions & mushrooms, rémoulade with fries 17

HOUSE MADE SALMON BURGER lettuce, tomato, lemon pepper aioli, fries 16

HOUSE-MADE VEGGIE BURGER black bean & roasted beets, tillamook cheddar, sweet soy, chive mayonnaise, fries 16

STEAK & FRITES sliced sirloin, hand-cut classic fries, arugula salad, béarnaise 24

CLASSIC CUT FILET 8 oz, whipped potatoes, today's green vegetable 34

RIBEYE 14 oz, onion straws, roasted potatoes, garlicky broccoli steak butter 38

PORK CHOP natural pork seared and grilled demi glaze, whipped potatoes 24

DESSERT

key lime pie 8 apple or cherry pie 6

chocolate chip cookie 1.5