

# THE GRILL

## DINNER

Eva Claros-Melara  
Chef de Cuisine

### STARTERS

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- SOUP DU JOUR cup or bowl 6/8
- CHEESE QUESADILLA flour tortilla, cheese blend, salsa, sour cream, guacamole 13 **V**
- CHICKEN WINGS buffalo, bbq or sweet chili sauce, blue cheese dressing, celery 18 *Choice of breaded or fresh*
- SIGNATURE PEPPERONI ROLLS pomodoro sauce, chimichurri, parmesan 16
- FIRECRACKER SHRIMP fried shrimp, bang bang sauce 19
- SOY WASABI TUNA TARTARE\* wasabi avocado mousseline, crispy rice chips 18
- ROASTED CAULIFLOWER HUMMUS romanesco, chickpeas, chili herb oil, pita chips 16 **V**
- BRESADLA FLATBREAD fiore di latte, san marzano tomatoes, oregano, olive oil, basil 16
- KALBI BEEF RIBS korean style bbq ribs, pickled vegetables 19
- SMOKE IN CHIMNEY SMOKED TROUT CROSTINI\* horseradish crème fraiche, quail egg, micro greens, radishes, pickled ramps, baguette 19

### SALADS

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*Half portions available. Add grilled chicken, shrimp, salmon or steak for additional charge.\**

- FCC GREENS mixed greens, carrot, red onion, cucumber, tomato, white balsamic vinaigrette 12 **G V**
- CAESAR romaine, croutons, tomato, parmesan crisp, caesar dressing 13
- COBB romaine, grilled chicken, egg, tomato, bacon, bleu cheese, avocado, white balsamic vinaigrette 17 **G**
- STRAWBERRY RHUBARB SALMON SALAD\* grilled loch duart salmon, baby arugula, ricotta salata, pistachios, thyme preserve lemon vinaigrette 27 **G**
- STEAK WEDGE\* grilled creekstone farms prime bistro filet, baby iceberg, tomato, bleu cheese, bacon, pickled red onion, crispy onion, gorgonzola dressing 32
- SOUTHWEST FAJITA corn and black bean salsa, avocado, cheddar, pepper jack, tortilla strips, cilantro lime and jalapeño dressing 15 **G V** *Add fajita shrimp, chicken or steak for additional charge\**

**G** Gluten-Free **V** Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please inform your server of any food / cross-contact allergies or dietary restrictions.

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## SANDWICHES

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*Served with dill pickle and choice of kettle chips, beer-battered fries or coleslaw.*

- KOREAN FRIED CHICKEN SANDWICH gochujang bbq sauce, pickled vegetable slaw, brioche bun 16
- SOURDOUGH GRILLED CHEESE cheddar, provolone, lettuce, tomato, mayonnaise, mustard 14 **V**
- ZA'ATAR GRILLED CHICKEN PITA WRAP baby spinach, roasted bell peppers, red onion, feta, tzatziki 16
- ALABAMA SMASH BURGER\* american cheese, pickles, diced onion, alabama white sauce, potato bun 14
- 19<sup>TH</sup> HOLE BURGER\* all-natural brandt beef, lettuce, tomato, onion, potato bun 17
- Choice of cheese, bacon, mushroom, carmelized onions*
- CHORIZO SMASH BURGER\* chorizo-brandt beef, pepper jack, pickled jalapeños, iceberg, chipotle aioli, potato bun 16
- GRASS-FED BURGER\* locally-sourced beef, cheddar, lettuce, tomato, onion, potato bun 20
- ¼ LB NATHAN'S HOT DOG potato bun 12

## AL FORNO

### PIZZE

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*Individual or large. Gluten-free cauliflower crust available. Oven used for cooking is not gluten-free.*

- MARGHERITA crushed san marzano tomato, mozzarella di bufala, basil, sea salt, olive oil 16 / 20 **V**
- MUSHROOM + TRUFFLE truffle cream, roasted mushroom, parmigiano reggiano, fiore di latte, ricotta, olive oil 17 / 21 **V**
- PICANTE san marzano tomato sauce, calabrian chili, fiore di latte, hot calabrese salami, hot honey, sea salt, basil 17 / 21
- CLASSIC NEAPOLITAN san marzano tomato sauce, fiore di latte, basil, sea salt, olive oil 15 / 19 **V**

*Add mushroom, onion, black olive, banana pepper, bell pepper, tomato, sweet sausage, pepperoni, bacon, grilled chicken, black forest ham, plant-based sausage, grilled shrimp for additional charge\**

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## M A I N S

- PAN ROASTED HALF CHICKEN crispy potato cake, asparagus, pea tendrils, poached radish, mustard velouté 36
- PAN SEARED LOCH DUART SALMON\* sautéed spring vegetables, dill lemon butter sauce 37 **G**
- GRILLED FILET MIGNON\* pea herb risotto, asparagus, pickled ramps, ramp green sauce 44 **G**
- FRESH CATCH\* includes two sides MKT

## P A S T A

- RIGATONI BOLOGNESE parmigiano reggiano, fresh basil 28
- PACCHERI ALLA SORRENTINA SKILLET cherry tomato sauce, mozzarella, parmigiano reggiano, basil 25 **V**
- SPAGHETTINI WITH PEAS AND PANCETTA pea puree, parmigiano reggiano 28

## P L A N T - B A S E D

*All plant-based items are dairy-free and alpha-gal friendly.*

- BLACKENED PLANT-BASED BURGER avocado, arugula, pickled ramps, chipotle aioli, whole wheat bun 16
- PLANT-BASED CHILI pickled red onions, radish, avocado, cilantro, tortilla chips 19
- TERIYAKI RICE BOWL tofu, baby corn, mushrooms, edamame, mayak avocado, pickled vegetables, brown rice 19 **G**

## S I D E S

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|--|--------------------------------|
| BEER-BATTERED FRIES 5                      | WHIPPED POTATOES 7 <b>G</b>    |
| SWEET POTATO FRIES 7                       | ONION RINGS 6                  |
| TRUFFLE FRIES 8                            | STEAMED BROCCOLI 6 <b>G</b>    |
| BAKED POTATO sour cream, butter 6 <b>G</b> | SAUTEÉD SPINACH 8 <b>G</b>     |
| SAUTEÉD SPRING VEGETABLES 8 <b>G</b>       | GRILLED ASPARAGUS 8 <b>G V</b> |

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