



Lunch Menu

Available 11am-3pm

BURGERS AND HANDHELDS

All burgers and handhelds are served with a pickle spear and one choice of side: French fries, Chips, Coleslaw, Side salad +(\$1.50) Sweet potato fries (+\$1) Onion rings (+\$2) Soup (+\$2 Cup +\$3.50 Bowl)

CHICKEN SANDWICH 12

Grilled or Crispy (+\$.50) chicken breast topped with crispy leaf lettuce, vine ripe tomato and red onion served on a toasted brioche bun with a pickle spear. (add choice of cheese +\$.75)
**Gluten free bun available for +\$2.25.

PRIME RIB DIP 17

Thinly shaved Angus prime rib, caramelized onions, sauteed mushrooms and melted provolone cheese served on a toasted hoagie roll with a side of Au Jus for dipping.

STEAK AVOCADO WRAP 14

Marinated skirt steak, mashed avocado, lettuce, onions, diced tomato, cheddar-jack cheese and adobo-lime ranch in a grilled flour tortilla.

THE EAGLE BURGER 14

8oz Angus ground chuck patty topped with cheddar cheese, crispy leaf lettuce, vine ripe tomato, red onion and a pickle spear served on a toasted brioche bun. **Gluten free bun available for +\$2.25. **Substitute a veggie black bean burger at no extra charge**

THE SMOKEHOUSE BURGER 16

A special blend of Angus ground chuck, short rib and brisket. Flame-grilled, topped with pepperjack cheese, bacon, crispy fried onion straws, leaf lettuce and a smoky chipotle aioli. Served on a toasted brioche bun with a pickle spear. **Gluten free bun available for +\$2.25.

ADD-ONS \$1.50 EACH: GRILLED ONIONS, GRILLED MUSHROOMS, BLUE CHEESE CRUMBLES, BACON, JALAPENOS, AVOCADO, GIARDINIERA

THE REUBEN 14

Thinly shaved corned beef brisket, sauerkraut, melted swiss cheese and tangy thousand island dressing on grilled rye bread. **Get it "Rachel Style" with turkey and slaw instead of corn beef and sauerkraut for no added charge!!**

CHICKEN, TUNA, OR EGG SALAD SANDWICH 12

The Grille's house-made chicken, tuna, or egg salad served on toasted sourdough bread, topped with crisp leaf lettuce and vine ripe tomato.

ALL-AMERICAN CLUB 13

Thinly shaved ham and turkey, crispy bacon, cheddar cheese, garlic-herb mayonnaise, lettuce and tomato served on 2 slices of toasted honey wheat bread.

PICK TWO COMBO 10

Half chicken salad, egg salad, or tuna salad sandwich on toasted sourdough paired with a cup of house made soup, chili or side salad.

FRIED GREEN BLT 14

Crispy fried green tomatoes, applewood smoked bacon, mixed greens and garlic herb mayo on toasted sourdough.

SEAFOOD FAVORITES

FISH 'N CHIPS 15

Hand dipped, lager battered Atlantic cod. Served with fries, coleslaw, tartar sauce and a lemon wedge.

FRIED SHRIMP PLATTER 18

1/2 pound of crispy golden fried shrimp served with french fries, coleslaw, cocktail sauce and a lemon wedge.



Available All-Day

APPETIZERS

CHICKEN TENDERS 13

Lightly breaded chicken tenders served with french fries and choice of 2 dipping sauces. (Additional sauce +\$0.50 ea)

SHRIMP COCKTAIL 10 **GF**

Chilled jumbo shrimp (5) served with our house-made cocktail sauce and a lemon wedge.

WINGS 15 **GF**

A full pound of crispy chicken wings tossed in your choice of: Buffalo, BBQ, Teriyaki, Garlic Parmesan, Mango Habanero, Sweet Thai sauce or dry rubbed Caribbean-Jerk seasoning.

SANTA FE CHICKEN EGGROLLS 12

Chicken, cheese, roasted peppers and onions, corn and black beans rolled in flour tortillas and fried crisp. Served with Adobo-lime ranch dipping sauce.

FIRECRACKER SHRIMP 13 **GF**

8 pcs of hand breaded shrimp, fried crisp and tossed in our house-made firecracker sauce.

CRAB CAKES 17

2 Succulent blue lump crab patties coated in seasoned breadcrumbs and pan fried to a crispy golden brown. Served with tangy remoulade and a lemon wedge.

FRIED GREEN TOMATOES 12

Crispy corn meal crusted green tomatoes drizzled with a zesty chili aioli, topped with queso fresco and pickled onions.

PIZZA STROMBOLI & FLATBREADS

12" CHEESE PIZZA OR CHEESE STUFFED STROMBOLI \$12 CHEESE FLATBREAD \$10

Ask about our weekly Flatbread Special!! \$12

Choice of sauce: Classic Marinara, Garlic-infused Oil, or Creamy Parmesan Alfredo (+\$1). **Gluten Free Crust Available for +\$3** Extra sauce cup +\$1** Add a Lg cup of alfredo +\$2.50**

\$1 Topping each: Pepperoni, Ham, Mushrooms, Roasted Red Peppers, Green Peppers, Caramelized Onion, Black Olives, Tomato, Extra Cheese, Ricotta

\$3 Topping each: Bacon, Italian Sausage, Grilled Chicken, Ground Beef

SALADS

**Upgrade your salad with grilled chicken (\$5) grilled shrimp (\$7) grilled salmon (\$12) grilled steak (\$10) or scoop of Tuna, Egg, or Chicken salad (\$4)

CHICKEN ASIAN SALAD 14

Sweet chili-glazed chicken breast, julienned carrots, edamame, cashews, mandarin oranges and crispy wonton strips over mixed greens served with Mandarin sesame dressing.

SOUTHERN-FRIED CHICKEN SALAD 15

Chopped crispy chicken tenders, fresh mixed greens, cherry tomatoes, red onions, cucumbers and shredded cheddar-jack cheese served with our house-made buttermilk ranch dressing. (Get it Buffalo-style for +.50)

BLT CHOPPED SALAD 14 **GF**

Chopped iceberg lettuce topped with crumbled bacon, diced tomato, blue cheese crumbles and candied pecans served with our house-made ranch dressing.

CLASSIC CAESAR SALAD 10

Crisp romaine lettuce tossed in our house caesar dressing topped with grated parmesan and croutons.

FRUIT & BERRY SPINACH SALAD 13 **GF**

Freshly sliced strawberries, melon, mandarin oranges, dried cranberries, candied pecans and crumbled Boursin Cheese served over a bed of fresh spinach with Raspberry walnut vinaigrette.

CRISPY GOAT CHEESE & APPLE SALAD 15

Fresh mixed greens topped with diced apples, candied pecans, dried cranberries, roasted butternut squash and fried goat cheese. Served with honey-balsamic vinaigrette.

SIDE SALAD 3.50 **GF**

Fresh mixed greens, cherry tomatoes, cucumbers, red onions and shredded carrots served with choice of dressing. **Sub Caesar +\$1**

****Gluten Free Options Available for All Salads****

SOUP DU JOUR

House-made Chili or Soup of the Day

Cup \$4.50 Bowl \$6.50



Dinner Menu

Available after 4pm

ENTREES

Add a dinner side salad to any entree for \$2

FILET MIGNON AU POIVRE 28 **GF**

7oz certified Angus center-cut beef tenderloin, pan-seared and finished with a peppercorn brandy and shallot reduction. Served with mashed potatoes and Chef's Veggie.

MEATLOAF 16

Our house-made tender, juicy meatloaf topped with savory mushroom demi-glace. Served with mashed potatoes and Chef's Veggie. *Extra demi sauce +\$1*

LIVER AND ONIONS 16

Sauteed beef liver cutlets smothered in caramelized onions and a savory demi-glace served with mashed potatoes and Chef's Veggie. *Extra demi sauce +\$1*

ROASTED VEGGIE AND QUINOA BOWL 15 **GF**

Roasted red peppers, mushrooms, caramelized onions, carrots and roasted garlic tossed with sauteed spinach and quinoa topped with crumbled feta cheese and a lemon wedge.

PORK CHOP 20

10oz center-cut pork ribeye grilled to perfection, topped with browned butter apple chutney. Served with gnocchi and Chef's Veggie.

PORK SCHNITZEL 17

Crispy breaded pork cutlet topped with a buttery lemon caper sauce and pickled onions. Served with mashed potatoes and Chef's Veggie.

SMOTHERED CHOPSTEAK 17

A special blend of Angus ground chuck, short rib and brisket. Flame-grilled then smothered in a rich brown gravy, grilled onions, mushrooms and melted cheese. Served with mashed potatoes and Chef's Veggie.

Add 5 pcs Grilled Shrimp to any entree for \$6

PASTA FAVORITES

GARLIC CHICKEN ALFREDO 17

Pasta tossed in a creamy garlic-parmesan sauce topped with grilled chicken, roasted garlic and parmesan cheese. Served with a breadstick. (Sub grilled shrimp +\$3) **Sub Gluten Free Pasta for +\$2**

SIGNATURE LOADED MAC & CHEESE 16

Choose your style:

BBQ Pulled Pork: House-made Pork, BBQ Sauce, Crispy Onion Straws, Green Onions

Buffalo Chicken: Crispy fried Buffalo Chicken, Ranch drizzle, Green Onions

Spicy Chicken Monterrey: Grilled Chicken, Pepperjack, Crumbled Bacon, Roasted Jalapenos, BBQ drizzle, Tomatoes, Green Onions

SEAFOOD FAVORITES

HONEY SOY SALMON 23

Pan-seared, wild caught salmon filet, basted in our honey-soy ginger glaze served over sauteed spinach, brown rice and quinoa.

COD PICCATA 19

Tender, flakey cod sauteed with garlic, shallots and capers finished with a white wine lemon burre blanc. Served over pasta with Chef's Veggie.

Substitute Gluten Free Pasta for +\$2

FRIED SHRIMP PLATTER 18

1/2 pound of crispy golden fried shrimp served with fries, coleslaw, cocktail sauce and a lemon wedge. *Substitute fries with a garden salad for +\$1.50*

FISH 'N CHIPS 15

Hand dipped, lager battered Alaskan cod. Served with fries, coleslaw, tartar sauce and a lemon wedge. *Substitute fries with a garden salad for +\$1.50*

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STEAK AVOCADO WRAP 14

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*consumer advisory: Consumption of raw or under cooked eggs, meat or poultry may increase risk of illness. * 20% gratuity will be added to parties of 8 or more *Split Plates will be a \$3 upcharge. Extra sauces/dressings will be subject to an upcharge. Gratuity automatically added to takeout orders.