

THE GRILL

LUNCH MENU

STARTERS

BOURBON STREET NACHOS*

Shrimp, crawfish, andouille sausage, sautéed red bell peppers, onions, chives & our homemade queso dip. 12.99

TENDERLOIN STEAK SKEWERS*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with fries. 11.99

WHITE BBQ CHICKEN NACHOS

Tortilla chips, cheddar & Monterey Jack cheeses, chicken breast, pico de gallo, black beans, sliced jalapeño, queso, white BBQ sauce & scallions. 11.99

BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.49

LOADED QUESO DIP

Queso topped with chorizo, black beans & banana peppers. Served with tortilla chips. 8.49

SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork. Served with slaw & dipping sauce. 9.99

SALADS

FIESTA CHICKEN SALAD

Romaine, grilled chicken, pepper jack cheese, roasted corn salsa, crispy onion strings, & house made BBQ ranch. 13.99

STEAKHOUSE SALAD*

Two steak sticks marinated in soy, ginger, garlic & pineapple, romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 13.99

STRAWBERRY POPPYSEED SALAD

House salad mix, spinach, dried cranberries, honey crisp apples, parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. Topped with a grilled chicken breast. 12.99

GRILLED CHICKEN SALAD

Ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 11.99

PECAN GOAT CHEESE SALAD

Fresh seasonal fruit, candied pecans & blackberry vinaigrette. 10.99
Add shrimp, chicken or beef skewer 3.99

SOUP & SALAD

House, Wedge, or Caesar salad served with a bowl of our homemade chicken enchilada soup. 9.99

SEAFOOD

* MARKET FRESH FISH*

Ask what fresh fish our chefs are preparing today. Market Price

SWEET CHIPOTLE GLAZED SALMON*

Fresh salmon cut in house, grilled & brushed with a sweet chipotle glaze. Served with honey & bacon Brussels sprouts & rice pilaf. 15.99

BLACKENED CATFISH*

Mississippi farm-raised, Cajun-spiced & blackened in a cast iron skillet. Served with fresh steamed broccoli & rice pilaf. 13.99

NOLA PASTA*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with onions & bell peppers. Finished with a Cajun gumbo cream sauce. 12.99

BURGERS & SLIDERS

Served with fries. Veggie burger available.

* SWEET HEAT CHICKEN SLIDERS

Fried chicken tenders tossed in our sweet heat sauce on Hawaiian rolls. Served with ranch dressing & Schwartz pickle. 11.99

MINI ANGUS BURGERS*

With Thousand Island, lettuce, tomato, grilled onions & cheese. 12.49

CLASSIC CHEESEBURGER*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 11.99 Add bacon .99

* Grill Favorites

For your convenience, a 20% gratuity will be added to parties of six or more. Gratuity is a tip & thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity & inserting a tip you wish to pay.

*Thoroughly cooking foods of animal origin reduces risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked. Please let us know your preferences & allergies. 5/23

EATWITHTHEGRILL.COM | FAIRPARK | CENTRAL STATION | JACKSON SQUARE

Daily Specials

Available Monday - Friday | 11 AM to 2 PM

MONDAY Traditional chicken parmesan with fettuccine pasta. 10.95

TUESDAY Braised beef tips and gravy served over rice. 10.95

WEDNESDAY Hamburger steak with mushroom gravy, mashed potatoes & broccoli. 10.95

THURSDAY Crawfish & crab cakes with mashed potatoes & balsamic-dressed salad. 10.95

FRIDAY Cornmeal-fried catfish with fries. 11.95

SANDWICHES

PEPPER JACK PHILLY

Thinly sliced certified Angus beef, pepperoncini peppers, caramelized onions, pepper jack cheese & garlic aioli mayonnaise on a soft hoagie. Served with fries. 11.99

SMOKEHOUSE PORK SANDWICH

Flatbread, pork loin, Swiss, white BBQ, cabbage slaw. Served with sweet potato fries. 11.99

BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato & cheese. Served with fries. 10.99

* BAJA TACOS*

Mahi Mahi packed in two flour tortillas, topped with fresh pico, lettuce, cabbage & chipotle dressing. Served with cheese-topped nachos. 11.99

RIBEYE SANDWICH*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo. Served with fries. 13.99

THE GRILL CLUB

Traditional club with ham, turkey, two cheeses, bacon, lettuce, tomato, mayo & honey mustard stacked on wheat. Served with fries. 10.99

CHICKEN

CHICKEN AND SHRIMP PONTCHARTRAIN

Cajun seasoned chicken breast, sauteed shrimp smothered in a light Pontchartrain sauce with tomatoes, spinach and green onions over garlic mashed potatoes. 11.99

CHICKEN PICATTA

Pan-fried chicken breast with a light caper-lemon butter sauce. Served with mashed potatoes & grilled asparagus. 12.99

CHICKEN FETTUCCINE ALFREDO

Parmesan cream sauce with a hint of garlic topped with grilled chicken breast. 13.99

HOMEMADE CHICKEN TENDERS

Hand-breaded tenderloins with honey mustard & fries. 12.49

STEAKS *Served with your choice of side.*

CLASSIC RIBEYE

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled and seasoned with our house blend of spices. 26.99

SMOKED BONELESS PORK CHOP

Boneless pork chop, chargrilled & brushed with a chipotle glaze. Served with garlic mashed potatoes & brussels sprouts. 17.99

* CARIBBEAN RIBEYE* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 25.99

Due to soy marinade, steaks may appear darker than requested temperature.

TENDERLOIN STEAK SKEWERS*

Four skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with BBQ sauce. 20.99

Due to soy marinade, steaks may appear darker than requested temperature.

SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS

SMOKED GOUDA GRITS | MASHED POTATOES | FRESH STEAMED BROCCOLI

SWEET POTATO FRIES | HONEY & BACON BRUSSELS SPROUTS

THE GRILL

EVENTS MENU

STARTERS

TENDERLOIN STEAK SKEWERS*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with fries. 11.99

WHITE BBQ CHICKEN NACHOS

Tortilla chips, cheddar & Monterey Jack cheeses, chicken breast, pico de gallo, black beans, sliced jalapeño, queso, white BBQ sauce & scallions. 11.99

* BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.49

LOADED QUESO DIP

Queso topped with chorizo, black beans & banana peppers. Served with tortilla chips. 8.49

SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork. Served with slaw & dipping sauce. 9.99

SALADS

FIESTA CHICKEN SALAD

Romaine, grilled chicken, pepper jack cheese, roasted corn salsa, crispy onion strings, & house made BBQ ranch. 13.99

STEAKHOUSE SALAD*

Two steak sticks marinated in soy, ginger, garlic & pineapple, romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 13.99

GRILLED CHICKEN SALAD

Ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 11.99

SEAFOOD

Served with your choice of Caesar or House salad.

* MARKET FRESH FISH*

Ask what fresh fish our chefs are preparing today. Market Price

SWEET CHIPOTLE GLAZED SALMON*

Fresh salmon cut in house, grilled and brushed with a sweet chipotle glaze. Served with honey & bacon Brussels sprouts & rice pilaf. 23.99

BLACKENED CATFISH*

Mississippi farm-raised, Cajun-spiced & blackened in a cast iron skillet. Served with fresh steamed broccoli & rice pilaf. 18.99

SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS

SMOKED GOUDA GRITS | MASHED POTATOES

FRESH STEAMED BROCCOLI | SWEET POTATO FRIES

HONEY & BACON BRUSSELS SPROUTS

* Grill Favorites

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EATWITHTHEGRILL.COM

FAIRPARK | CENTRAL STATION | JACKSON SQUARE

SANDWICHES

Add Caesar or House Salad to any dish. 2.49

CLASSIC CHEESEBURGER*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. Served with fries. 11.99 Add bacon .99

PEPPER JACK PHILLY

Thinly sliced certified Angus beef, pepperoncini peppers, caramelized onions, pepper jack cheese and garlic aioli mayonnaise on a soft hoagie. Served with fries. 11.99

RIBEYE SANDWICH*

Certified Angus Beef served on sourdough with lettuce, tomato & mayo. Served with fries. 13.99

CHICKEN

Served with your choice of Caesar or House Salad.

CHICKEN AND SHRIMP PONTCHARTRAIN

Cajun seasoned chicken breast, shrimp smothered in a light Pontchartrain sauce served over garlic mashed potatoes and garnished with green onions. 19.99

CHICKEN PICATTA

Pan-fried chicken breast with a light caper-lemon butter sauce. Served with mashed potatoes & grilled asparagus. 17.99

CHICKEN FETTUCCINE ALFREDO

Parmesan cream sauce with a hint of garlic, topped with grilled chicken breast. 16.99

HOMEMADE CHICKEN TENDERS

Hand-breaded tenderloins with honey mustard & fries. 13.49

STEAKS

Served with your choice of side and Caesar or House Salad.

CLASSIC RIBEYE

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled and seasoned with our house blend of spices. 31.99

* CARIBBEAN RIBEYE* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 31.99

Due to soy marinade, steaks may appear darker than requested temperature.

TENDERLOIN STEAK SKEWERS*

Four skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with BBQ sauce. 24.99

Due to soy marinade, steaks may appear darker than requested temperature.

DESSERTS

NY CHEESECAKE

A huge slice with warm caramel & pecans. 6.99

BROWNIE SUNDAE

Piled high with brownie cubes, toasted pecans and drizzled with caramel ganache. Served with vanilla ice cream and chocolate sauce. 6.99

THE GRILL

DINNER MENU

STARTERS

BOURBON STREET NACHOS*

Shrimp, crawfish, andouille sausage, sautéed red bell peppers, onions, chives & our homemade queso dip. 12.99

TENDERLOIN STEAK SKEWERS*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with fries. 11.99

WHITE BBQ CHICKEN NACHOS

Tortilla chips, cheddar & Monterey Jack cheeses, chicken breast, pico de gallo, black beans, sliced jalapeño, queso, white BBQ sauce & scallions. 11.99

BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.49

LOADED QUESO DIP

Queso topped with chorizo, black beans & banana peppers. Served with tortilla chips. 8.49

SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork. Served with slaw & dipping sauce. 9.99

SALADS

FIESTA CHICKEN SALAD

Romaine, grilled chicken, pepper jack cheese, roasted corn salsa, crispy onion strings, & house made BBQ ranch. 13.99

STEAKHOUSE SALAD*

Two steak sticks marinated in soy, ginger, garlic & pineapple, romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 13.99

STRAWBERRY POPPYSEED SALAD

House salad mix, spinach, dried cranberries, honey crisp apples, parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. Topped with a grilled chicken breast. 12.99

GRILLED CHICKEN SALAD

Ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 11.99

PECAN GOAT CHEESE SALAD

Fresh seasonal fruit, candied pecans & blackberry vinaigrette. 10.99
Add shrimp, chicken or beef skewer 3.99

SOUP & SALAD

House, Wedge, or Caesar salad served with a bowl of our homemade chicken enchilada soup. 9.99

SANDWICHES

PEPPER JACK PHILLY

Thinly sliced certified Angus beef, pepperoncini peppers, caramelized onions, pepper jack cheese & garlic aioli mayonnaise on a soft hoagie. Served with fries. 11.99

SMOKEHOUSE PORK SANDWICH

Flatbread, pork loin, Swiss, white BBQ, cabbage slaw. Served with sweet potato fries. 11.99

BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato & cheese. Served with fries. 10.99

* BAJA TACOS*

Mahi Mahi packed in two flour tortillas, topped with fresh pico, lettuce, cabbage & chipotle dressing. Served with cheese-topped nachos. 11.99

RIBEYE SANDWICH*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo. Served with fries. 13.99

THE GRILL CLUB

Traditional club with ham, turkey, two cheeses, bacon, lettuce, tomato, mayo & honey mustard stacked on wheat. Served with fries. 10.99

STEAKS *Served with your choice of side & Caesar, House, or Wedge Salad.*

CLASSIC RIBEYE

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled and seasoned with our house blend of spices. 31.99

SMOKED BONELESS PORK CHOP

Boneless pork chop, chargrilled & brushed with a chipotle glaze. Served with garlic mashed potatoes & brussel sprouts. 21.99

* CARIBBEAN RIBEYE* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. Due to soy marinade, steaks may appear darker than requested temperature. 31.99

TENDERLOIN STEAK SKEWERS*

Four skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with BBQ sauce. Due to soy marinade, steaks may appear darker than requested temperature. 24.99

SEAFOOD

* MARKET FRESH FISH*

Ask what fresh fish our chefs are preparing today. Market Price

SWEET CHIPOTLE GLAZED SALMON*

Fresh salmon cut in house, grilled & brushed with a sweet chipotle glaze. Served with honey & bacon brussels sprouts & rice pilaf. 23.99

BLACKENED CATFISH*

Mississippi farm-raised, Cajun-spiced & blackened in a cast iron skillet. Served with fresh steamed broccoli & rice pilaf. 18.99

NOLA PASTA*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with onions & bell peppers. Finished with a Cajun gumbo cream sauce. 18.99

CHICKEN *Served with your choice of Caesar, House or Wedge Salad.*

CHICKEN AND SHRIMP PONTCHARTRAIN

Cajun seasoned chicken breast, sauteed shrimp smothered in a light Pontchartrain sauce with tomatoes, spinach and green onions over garlic mashed potatoes. 19.99

CHICKEN PICATTA

Pan-fried chicken breast with a light caper-lemon butter sauce. Served with mashed potatoes & grilled asparagus. 17.99

CHICKEN FETTUCCINE ALFREDO

Parmesan cream sauce with a hint of garlic topped with grilled chicken breast. 16.99

HOMEMADE CHICKEN TENDERS

Hand-breaded tenderloins with honey mustard & fries. 13.49

BURGERS & SLIDERS *Served with fries. Veggie burger available.*

* SWEET HEAT CHICKEN SLIDERS

Fried chicken tenders tossed in our sweet heat sauce on Hawaiian rolls. Served with ranch dressing & Schwartz pickle. 11.99

MINI ANGUS BURGERS*

With Thousand Island, lettuce, tomato, grilled onions & cheese. 12.49

CLASSIC CHEESEBURGER*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 11.99 Add bacon .99

SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS

SMOKED GOUDA GRITS | MASHED POTATOES | FRESH STEAMED BROCCOLI

SWEET POTATO FRIES | HONEY & BACON BRUSSELS SPROUTS

* Grill Favorites

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THE GRILL

BRUNCH MENU

Brunch

Served every weekend from 10 AM to 3 PM.

EGGS BENEDICT*

Poached eggs with Canadian bacon, English muffins & Hollandaise.
Served with hash browns & fresh fruit. 13.99

GRILL SAMPLER PLATE*

French toast, two scrambled eggs, hash browns, fresh fruit & your choice of sausage or bacon. 13.99

STEAK & EGGS*

Ribeye steak & two scrambled eggs. Served with hash browns, fresh fruit, & buttermilk biscuit. 16.99

* CHICKEN & WAFFLES

Thick Belgium waffles & three hand-breaded chicken tenders topped with your choice of bourbon-pecan maple syrup or the Grill's country-style sausage gravy. Served with fresh fruit. 13.99

CONECUH SAUSAGE SLIDERS

Four sliders stuffed with Conecuh sausage, cheddar cheese, scrambled eggs, sausage gravy, & bacon jam. Served with hash browns. 12.99

CHICKEN BISCUIT BRUNCH

Two buttermilk biscuits with fried chicken tenders and smoked gouda. Served with sorghum syrup on the side. 13.99

BRUNCH BURGER*

Certified Angus Beef®, cheddar cheese, hash browns, fried egg, bacon jam, mayo, lettuce and tomato on a brioche bun. Served with choice of side. 11.99

WILD BERRY FRENCH TOAST

Topped with a blackberry, raspberry, blueberry, & our special strawberry sauce. Served with fresh fruit, hash browns, whipped cream & powdered sugar. 11.99

SALADS

FIESTA CHICKEN SALAD

Romaine, grilled chicken, pepper jack cheese, roasted corn salsa, crispy onion strings, & house made BBQ ranch. 13.99

STEAKHOUSE SALAD*

Two steak sticks marinated in soy, ginger, garlic & pineapple, romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 13.99

STRAWBERRY POPPYSEED SALAD

House salad mix, spinach, dried cranberries, honey crisp apples, parmesan cheese, dried blueberries, sunflower seeds and strawberries. Tossed in poppyseed dressing. Topped with a grilled chicken breast. 12.99

GRILLED CHICKEN CLUB SALAD

Ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 11.99

SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS

SMOKED GOUDA GRITS | MASHED POTATOES | FRESH STEAMED BROCCOLI

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STARTERS

TENDERLOIN STEAK SKEWERS*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple.
Served with fries. 11.99

WHITE BBQ CHICKEN NACHOS

Tortilla chips topped with cheddar & Monterey Jack cheeses, chicken breast, pico de gallo, black beans, sliced jalapeños, queso, white BBQ sauce & scallions. 11.99

BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.49

LOADED QUESO DIP

Queso topped with chorizo, black beans and banana peppers. Served with tortilla chips. 8.49

SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork. Served with slaw & dipping sauce. 9.99

SANDWICHES

SMOKEHOUSE PORK SANDWICH

Flatbread, pork loin, Swiss, white BBQ, cabbage slaw. Served with sweet potato fries. 11.99

CLASSIC CHEESEBURGER*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions.
Served with fries. 11.99 Add bacon .99

* BAJA TACOS*

Mahi Mahi packed in two flour tortillas, topped with fresh pico, lettuce, cabbage & chipotle dressing. Served with cheese-topped nachos. 11.99

RIBEYE SANDWICH*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo.
Served with fries. 13.99

CHICKEN

HOMEMADE CHICKEN TENDERS

Hand-breaded tenders with honey mustard & fries. 12.49

STEAKS *Served with your choice of side.*

* CARIBBEAN RIBEYE* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 25.99

Due to soy marinade, steaks may appear darker than requested temperature.

TENDERLOIN STEAK SKEWERS*

Four skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple.
Served with BBQ sauce. 20.99

Due to soy marinade, steaks may appear darker than requested temperature.

SEAFOOD

BLACKENED CATFISH*

Mississippi farm-raised, Cajun-spiced & blackened in a cast iron skillet.
Served with fresh steamed broccoli & rice pilaf. 13.99

SWEET CHIPOTLE GLAZED SALMON*

Fresh salmon cut in house, grilled and brushed with a sweet chipotle glaze.
Served with honey & bacon Brussels sprouts & rice pilaf. 15.99