

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

SWEET POTATO FRIES | HONEY & BACON BRUSSELS SPROUTS

* Grill Favorites

For your convenience, an 20% gratuity will be added to parties of six or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and 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 and allergies. 5/23

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