

# 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. 14.99

#### STEAK & EGGS\*

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

#### \* CHICKEN & WAFFLES

Thick Belgian waffles & three hand-breaded chicken tenders with maple syrup and the Grill's country-style sausage gravy. Served with fresh fruit. 14.99

#### SMOTHERED CHICKEN BISCUIT

Fried chicken, fried egg, honey butter biscuit & Cajun andouille gravy.  
Served with hash browns. 11.99

#### BRUNCH BURGER\*

Certified Angus Beef®, cheddar cheese, hash browns, fried egg, bacon jam, mayo, lettuce & tomato on a brioche bun. Served with choice of side. 12.99

#### \* WILD BERRY FRENCH TOAST

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

### SALADS

#### STEAKHOUSE SALAD\*

Two steak sticks marinated in soy, ginger, garlic & pineapple, with romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 14.99

#### \* STRAWBERRY POPPYSEED SALAD

Grilled chicken breast, house Salad mix, spinach, dried cranberries, honey crisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries.  
Tossed in poppyseed dressing. 12.99

#### GRILLED CHICKEN SALAD

Chicken, ham, bacon, tomato, house salad mix & cheddar and Monterrey jack cheeses with buttermilk ranch dressing. Want it fried? No problem. 11.99

### CHICKEN

#### HOMEMADE CHICKEN TENDERS

Hand-breaded tenders with honey mustard & fries. 12.99

#### CHICKEN FETTUCCINE ALFREDO

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

### SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS | MASHED POTATOES

SMOKED GOUDA JALAPEÑO GRITS | FRESH STEAMED BROCCOLI | SWEET POTATO TOTS

HONEY & BACON BRUSSELS SPROUTS | CREAMY MAC 'N CHEESE | RICE PILAF

#### \* Grill Favorites

For your convenience, a 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 the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let us know your preferences and allergies. 7/25

WE SERVE MISSISSIPPI FARM-RAISED CATFISH AND IMPORTED SEAFOOD & CRAWFISH.

Eat With Us NEVER charges our guests credit card user fees.

### STARTERS

#### TENDERLOIN STEAK SKEWERS\*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple.  
Served with fries. 12.99

#### BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

#### WHITE BBQ CHICKEN NACHOS

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

#### \* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.99

#### CHIPS & QUESO

Creamy jalapeño Queso served with crispy tortilla chips. 6.99

#### SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork.  
Served with slaw and soy & sweet chili dipping sauces. 10.99

### SANDWICHES *Veggie chicken patty available.*

#### CLASSIC CHEESEBURGER\*

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

#### \* SHRIMP TACOS

Blackened shrimp on a flour tortilla, Asian cabbage slaw, remoulade & pico.  
Served with tortilla chips, queso & fresh lime. 11.99

#### FRIED CHICKEN SANDWICH

Southern fried chicken breast, brioche bun, mayo, pickles, lettuce, tomato. Served with fries. 11.99

#### RIBEYE SANDWICH\*

Certified Angus Beef® seasoned with our house blend of spices, served on sourdough with lettuce, tomato & mayo. Served with fries. 14.99

### STEAKS *Served with your choice of side.*

#### \* CARIBBEAN RIBEYE\* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 28.99  
*Due to soy marinade, steaks may appear darker than requested temperature.*

#### CLASSIC RIBEYE\*

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled & seasoned with our house blend of spices. 28.99

#### 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

#### CATFISH LAGNIAPPE

Blackened Mississippi farm-raised catfish on smoked gouda jalapeño grits with a Cajun andouille gravy & green onions. 14.99

#### \* SWEET CHIPOTLE GLAZED SALMON\*

Fresh cut salmon, grilled & brushed with a sweet chipotle glaze.  
Served with honey & bacon Brussels sprouts & rice pilaf. 16.99