

STARTERS

TENDERLOIN STEAK SKEWERS *

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

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, chicken & Asian pork. Served with slaw and soy & sweet chili dipping sauces. 10.99

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, Honeycrisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. 12.99

GRILLED CHICKEN SALAD

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

CITRUS SALMON SALAD *

Cajun-grilled salmon on top fresh baby spinach, red onion, feta cheese, candied pecans & grape tomatoes tossed in a honey lemon vinaigrette. 16.99

SANDWICHES

Veggie chicken patty available.

CLASSIC CHEESEBURGER *

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 11.99 Add bacon. 0.99

* 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 sliced sourdough with lettuce, tomato & mayo. Served with fries. 15.99

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

BRUNCH

Served every weekend from 10 AM to 3 PM.

GRILL SAMPLER PLATE *

French toast, two scrambled eggs, hash browns, fresh fruit & your choice of sausage or bacon. 14.99

WAGYU STEAK & EGGS *

6-ounce Wagyu sirloin & two scrambled eggs. Served with hash browns, fresh fruit & buttermilk biscuit. 18.99

* 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

SOUTHERN BENEDICT

Buttermilk biscuit, Conecuh sausage, poached eggs, sausage gravy. Served with your choice of side. 14.99

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

SMOTHERED CHICKEN BISCUIT

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

BRUNCH SIDES

FRESH FRUIT | BACON | SAUSAGE | HASH BROWNS

STEAKS

Served with your choice of side.

CLASSIC RIBEYE *

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled & seasoned with our house blend of spices. 29.99

* CARIBBEAN RIBEYE * *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 29.99

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.

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

SEAFOOD

BLACKENED 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. 17.99

* Grill Favorites

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* 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.

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.

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

EATWITHTHEGRILL.COM | FAIRPARK | CENTRAL STATION | JACKSON SQUARE