

# DINNER MENU

## APPETIZERS

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### Drunken Shrimp

Jalapeno infused bacon, avocado pico, citrus  
beurre blanc 17

### Crispy Calamari

Banana peppers, red peppers, citrus 13

### Ahi Tuna Carpaccio

With a white balsamic vinaigrette 14

### Local Meats, Local Cheese Board

Assorted garnishes 14

### Avocado Toast

Sourdough, pine nut butter, watermelon radish,  
sunny eggs, spring greens 12

### Hummus & Tapenade

Served with crispy lavash chips 12

### King Crab Cake

Served with citrus remoulade 18

### Short Rib Ravioli

Julienne Vegetables With Tomato And Parmesan  
Broth 16

## SOUPS & SALADS

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### Green Chile Chicken Tortilla

**CUP 6 BOWL 7**

### Soup of the Day

**CUP 6 BOWL 7**

### French Onion

**BOWL 8**

### Side Salad

Mixed baby greens, cucumber, tomatoes, croutons  
with a sherry vinaigrette 6

### Wedge Salad

Iceberg lettuce, bacon, blue cheese crumbles  
croutons and blue cheese dressing 12

### Thai Salad

Sesame marinated chicken, mixed greens,  
cucumber, tomato, scallions, edamame, red onions,  
shredded carrots, with peanut ginger dressing 17

### Lobster Cobb

Mixed greens, rows of chopped bacon, fresh  
lobster, hard boiled egg, crumbled feta, avocado  
with dijon mustard vinaigrette 19

### Add to any salad

**ADD CHICKEN 5**

**ADD BAVETTE STEAK 7**

**ADD SHRIMP 7**

**ADD SALMON 7**

### Grille Salad

Spring greens, dried cranberries, candied walnuts,  
apples, goat cheese, balsamic dressing 12

### Brussel Sprout Salad

Arugula, cherry tomatoes, candied bacon, goat  
cheese, brown butter vinaigrette 13

### Chopped

Pico de gallo, avocado pieces, roasted corn, tortilla  
chips, cheddar blend, poblano lime vinaigrette 12

### Caesar Salad

Romaine, parmesan crisp, croutons 11

### Greek Salad

Romaine lettuce, cucumbers, red onion, green  
peppers, chickpeas, tomato, feta cheese, kalamata  
olives, greek seasoning, greek dressing 13

## FLATBREAD

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### Margherita

Fresh mozzarella, ripe tomatoes and basil 13

### Scottish Smoked Salmon

Dill cream cheese, cherry tomato, caper aioli, and  
arugula 14

### Herb Goat Cheese & Mushroom

With truffle aioli 13

## PASTAS

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### Mediterranean Capellini

Tossed with tomato and herb goat cheese 21

### Rigatoni Carbonara

Rigatoni tossed in parmesan cream sauce

**CHICKEN 24**

**SHRIMP 27**

### Seafood Diablo

Pappardelle noodle in spicy tomato sauce with  
assortment of clam, shrimp, and mussels 27

### Veal Meatball Arrabiata

Rigatoni sautéed with roasted red pepper, basil,  
and onions 25

\*When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
There will be an additional \$3 charge for split plates. We are not responsible for lost or stolen property.  
Ask about our catering services. 18% gratuity added to parties of 6 or more.

# DINNER MENU

## MAINS

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Bavette Steak and Tots  
Chimichurri, porcini crema, tater tots 25

Bone in Pork Chop  
14 oz. White Marble Farms herb crusted pork chop,  
apple brandy reduction, garlic mashed potatoes,  
and roasted brussel sprouts 26

Cake and Steak  
King Crab Cake with citrus remoulade, 6 oz..  
Certified Angus Beef filet with roasted red potatoes,  
green beans 34

Bone In Ribeye  
14 oz. Certified Angus Beef french bone in perfectly  
seasoned served with cauliflower au gratin and  
asparagus 36

Pan Seared Salmon  
Chinese Black Rice, citrus beurre blanc, broccolini  
26

Almond Crusted Whitefish  
Salsa verde, roasted red potato, green beans 27

Half Mediterranean Chicken  
Roasted potatoes, vegetable medley, finished with  
olive oil herb sauce 22

Braised Short Rib  
Over Crispy Polenta Cake, Natural Au Jus 28

## BURGERS & SANDWICHES

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**All burgers are served with our house fries. You may substitute our house made parmesan truffle fries for \$2.00. Side Salad available for \$3 additional.**

Grille Burger  
A1 Marinade topped with caramelized onions, bacon  
and cheddar 15

Chipotle Burger  
Chipotle aioli, arugula, chicharon topped with a  
sunny side up egg 15

Gourmet Burger  
8 oz.. prime burger with Brie and tomato chutney 16

Steak Sandwich  
8 oz.. Bavette Steak, mushrooms, caramelized  
onions, and swiss cheese 15

Veggie Burger  
Mix of roasted seasonal vegetables served on  
focaccia 16

Fish Tacos  
Sauteed cod fillets, chipotle aioli, with jalapeno  
slaw 16

## SIDES

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French Fries 5

Parmesan Truffle Wedges 6

Garlic Mashed Potatoes 6

Cauliflower Au Gratin 6

Asparagus 7

Green Beans 6

Roasted Brussel Sprouts 6

Sautéed Spinach 6

**LET US CATER YOUR NEXT EVENT, ASK YOUR SERVER**

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**DELIVERY & SETUP • CARRY OUT  
WORLD CLASS STAFF (SERVERS, BARTENDERS, ETC.)**

**ORDER FROM THE MENU OR OPT FOR A CUSTOM MENU BY GRILLE NO. 43'S  
EXECUTIVE CHEF**

**GIFT CARDS ALSO AVAILABLE FROM YOUR SERVER**

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