

LUNCH MENU

APPETIZERS

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

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

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

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.

LUNCH MENU

MAINS

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

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

Prime Rib French Dip
Shaved prime rib, swiss cheese, horseradish
porcini crema, french bread 16

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

Carolina Carnitas Tacos
Carolina style pork shoulder, pico, avocado,
tomatillo sauce 16

Turkey & Havarti
Topped with avocado and herb truffle aioli, served
on a multigrain bread 14

Crispy Chicken Sandwich
Pan fried with four cheese sauce and crispy
prosciutto, served on french bread 15

LET US CATER YOUR NEXT EVENT, ASK YOUR SERVER

**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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