

APPETIZERS

DON JULIO'S

DRUNKEN SHRIMP

Shrimp wrapped in a jalapeño infused bacon served in a tequila lime sauce with avocado pico de gallo 17

VIETNAMESE CHICKEN SPRING ROLLS

Marinated chicken and vegetables, served with braised red cabbage and Thai chili sauce 12

No. 43 CALAMARI

Lightly fried calamari tossed with banana peppers and red peppers, citrus beurre blanc 14

CHICKEN QUESADILLA

Tender chicken breast with cheddar cheese served with pico de gallo and sour cream 11
*OR BEEF TENDERLOIN 16

SEARED AHI TUNA

Chilled roasted vegetable, seared-rare ahi tuna, salmon caviar, yuzu-soy sauce 19

FLATBREADS

MARGHERITA

Fresh mozzarella, ripe tomatoes, red onions, basil 10

WILD MUSHROOM AND GOAT CHEESE

Topped with white truffle essence 12

PROSCIUTTO FLATBREAD

Bruschetta, mozzarella, onion, caper and relish 14

SLIDERS

ANGUS BEEF SLIDERS 12

VEGGIE-BURGER SLIDERS 11

PULLED PORK SLIDERS 12

ENTREES

HOUSE SPECIALTIES

DUO OF DUCK

Roasted maple leaf duck breast confit, duck leg, purple potato, blood orange reduction, roasted cauliflower 28

BRAISED LAMB SHANK

Served over gnocchi with crispy onions and roasted cauliflower with braising jus 28

HANGER STEAK

Chimichurri marinated 10oz. grassfed hanger steak mashed potato, broccolini, chimichurri sauce 27

DUO OF BEEF TENDERLOIN

Petite crab cake, french green bean, au gratin potato 34

CHICKEN 43

Stuffed free range chicken breast with spinach, ham, artichoke, asiago cheese, cornbread grits, roasted garlic, red wine sauteed brussel sprouts 23

SEARED NORWEGIAN SALMON

Roasted brussel sprouts, black rice and red pepper coulis 27

RUBY RED TROUT ALMANDINE

Boiled potato, haricot vert in brown butter sauce 27

PASTAS

CHICKEN PARMESAN

Crispy pan fried lightly breaded chicken breast served over linguine with marinara sauce 24

TUSCAN PENNE PASTA

Sauteed chicken, fresh tomato, artichoke, nicoise olive, grated parmesan, extra virgin olive oil 24

SHRIMP CARBONARA

Penne pasta, sautéed shrimp, mushrooms, peas and prosciutto 27

GNOCCHI BOLOGNESE 19

*When dining out or at home, consuming raw or under cooked 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.

SALADS

43 CHOP

Mixed greens with chicken, roasted corn, avocado pico de gallo, crispy tortilla strips and cheddar jack cheese drizzled with a lime vinaigrette 15

ASIAN CHICKEN

Chinese five-spice marinated chicken breast, mixed greens, Asian pear, edamame, mandarin oranges, crispy rice noodles, roasted red beets and radish sprout and honey citrus-sesame seed vinaigrette 15

THE GRILLE'S SALAD

Mixed greens, candied walnuts and dried cranberries tossed in our balsamic vinaigrette dressing topped with goat cheese and sliced apples 12

ADD CHICKEN 5 * ADD BEEF TENDERLOIN 9

ADD SHRIMP 9 * ADD SALMON 7

BLACK 'N BLUE SALAD

Beef tenderloin strips, mixed greens, croutons, red and tobacco onions, tomatoes and blue cheese crumbles, served with blue cheese dressing 19

THE CAESAR SALAD

Romaine, hard boiled egg, tomato, parmesan cheese, croutons, and caesar dressing 12

ADD CHICKEN 4 * ADD BEEF TENDERLOIN 9

ADD SHRIMP 9 * ADD SALMON 7

TUNA NICOISE SALAD

Mixed greens, tomatoes, hard boiled eggs, green beans, roasted potatoes, seared tuna and a sherry vinaigrette 21

GREEK SALAD

Mixed greens, feta, artichoke, kalamata olives, cucumber, tomato, creamy feta vinaigrette 14

ADD CHICKEN 5 * ADD BEEF TENDERLOIN 9

ADD SHRIMP 9 * ADD SALMON 7

BURGERS & SANDWICHES

All burgers are served on your choice of a brioche or pretzel bun with lettuce, tomatoes, tobacco onions and our own hand-cut fries. You may substitute seasonal fruit for fries. Substitute with parmesan truffle potato wedges, Add \$3.00

PRIME BURGER

Fresh ground ribeye, swiss and cheddar cheese, served on croissant bun 18

THE DUKE

Topped with applewood-smoked bacon, BBQ sauce and cheddar cheese with tobacco onion straws 14

PEPPER JACK

Jalapeño bacon, pepper jack cheese topped with avocado pico de gallo and tobacco onion straws 14

TURKEY BURGER

BBQ Duck bacon, Harvarti cheese on a pretzel bun 14

PULLED PORK SANDWICH

Hand-pulled slow roasted pork shoulder, topped with coleslaw and our house-made smokey BBQ sauce, topped off with tobacco onion straws 14

BAJA FISH TACOS

Marinated cod, jalapeño-cilantro slaw, pico de gallo, and chipotle aioli, refreshing with a bit of a kick 15

BISTRO STEAK SANDWICH

Seared 8oz. ribeye, roquefort sauce, grilled tomato, swiss cheese and baby arugula on mini-french baguette 19

EGGPLANT PARMESAN

Buffalo mozzarella and marinara on a tomato basil focaccia 14

SOUPS & SALADS

FRENCH ONION SOUP

BOWL 8

CHICKEN TORTILLA SOUP

CUP 6 * BOWL 7

SOUP OF THE DAY

CUP 6 * BOWL 7

THE GRILLE'S APPETIZER SALAD 9

WEDGE SALAD 10

SIDES

POTATO WEDGES WITH PARMESAN TRUFFLE 8

BRUSSELS SPROUTS 7

ASPARAGUS 9

HAND CUT FRIES 5

MASHED POTATOES 5

CHINESE BLACK RICE 7

LET US CATER YOUR NEXT EVENT, ASK YOUR SERVER

GIFT CARDS ALSO AVAILABLE FROM YOUR SERVER

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