

GRILLE No. 43

APPETIZERS

DRUNKEN SHRIMP	16	Shrimp wrapped in a jalapeño bacon served with avocado pico de gallo and a citrus beurre blanc
MUSSELS	15	Steamed mussels in a saffron beurre blanc
AHI TUNA	16	Blackened tuna served over jicama slaw
PORK WONTONS	12	Fried wontons atop Napa slaw crème fresh served with a Mole Sauce
NO. 43 CALAMARI	13	Lightly breaded fried calamari tossed with banana peppers and roasted red peppers with a citrus beurre blanc
BEEF SKEWER	11	Teriyaki marinated New York Strips, rice noodle, cabbage salad with spicy hoisin sauce
CRAB CAKE	17	Roasted corn, poblano peppers, jicama slaw, lime with cilantro aioli

FLATBREAD

MARGHERITA	12	Fresh mozzarella, ripe tomatoes and basil
PROSCIUTTO	14	Balsamic onions, crispy prosciutto and goat cheese
CHICKEN PESTO	14	Grilled chicken, fresh mozzarella with pesto sauce
WILD MUSHROOM AND GOAT CHEESE	12	Topped with white truffle aioli

SALAD ENTREES

GOURMAND STEAK SALAD	19	Grilled center cut beef tenderloin, baby greens, tomatoes, asparagus, walnuts, gorgonzola with a balsamic vinaigrette
CHICKEN CAESAR SALAD	16	Chopped romaine, a hardboiled egg, tomatoes, cucumbers, parmesan cheese, anchovy fillets, croutons with a Caesar dressing
THE GRILLE'S SALAD	12	Mixed greens, walnuts and dried cranberries tossed with a balsamic vinaigrette dressing topped with goat cheese and sliced apples - Add Chicken 5 * Add Beef Tenderloin 9 * Add Shrimp 7 * Add Salmon 7
43 CHOP SALAD	16	Mixed greens with grilled chicken, roasted corn, avocado pico de gallo, crispy tortilla strips and pepper jack cheese with a lime vinaigrette
BLACKENED SALMON SALAD	17	Mixed greens cherry tomatoes, red onion, crispy tortilla strips and goat cheese with a red pepper vinaigrette
BRUSSELS SPROUT SALAD	12	Shaved brussels sprout, candied walnut, sliced apples and dried cranberries with a lime vinaigrette - Add Chicken 5 * Add Beef Tenderloin 9 * Add Shrimp 7 * Add Salmon 7

STARTER SOUPS AND SALADS

43 SIDE SALAD	6	Mixed baby greens, cucumber, tomatoes, croutons, cheddar, pepper jack cheese with a lime vinaigrette
WEDGE SALAD	9	Iceberg, tomatoes, bacon, blue cheese crumbles with blue cheese dressing
CAPRESE SALAD	14	Mixed greens, fresh mozzarella and tomatoes topped with balsamic dressing
FRENCH ONION SOUP	Bowl 8	
CHICKEN TORTILLA SOUP	Cup 6 Bowl 7	
SOUP OF THE DAY	Cup 6 Bowl 7	

ENTREES

HANGER STEAK	27	10 oz. Chimichurri marinated, grass-fed hanger steak, mashed potatoes, broccolini, with chimichurri sauce
CHICKEN MOLE	24	Bone in chicken marinated in mole sauce served with zucchini and jasmine rice
HALIBUT VERACRUZ	29	Braised in a roasted tomato sauce served with rice and green beans
SALMON	27	Blackened salmon served with roasted potatoes and zucchini
BERKSHIRE PORK CHOP	27	10 oz. pork chop, BBQ apple chutney, roasted potatoes and broccolini
FILET AU POIVE	32	Two 4 oz. filets served with potato au gratin and asparagus
DUO OF DUCK	28	Roasted Mallard Duck breast, confit duck leg, roasted asparagus, potato puree with a honey ginger orange glaze

PASTAS

CHICKEN PARMESAN	26	Parmesan crusted chicken, fresh mozzarella served with spaghetti marinara
CHICKEN & PESTO	21	Chicken tossed in a pesto cream sauce, tomatoes, fresh mozzarella served with linguini
SHRIMP SCAMPI	24	Sautéed shrimp, white wine garlic sauce, fresh basil and tomatoes served with spaghetti
SEAFOOD PASTA	26	Mussels, calamari, shrimp, tossed in a fire roasted tomato sauce served with linguini

BURGERS

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

PRIME BURGER	16	Fresh ground ribeye and chuck, swiss and cheddar cheese
DUKE BURGER	14	Fresh ground Angus steak, applewood smoked bacon, BBQ sauce, cheddar cheese topped off with tobacco onion straws
GREEN CHILI BURGER	14	Cheddar cheese, lettuce, tomato, onion with roasted Poblano chili sauce
TURKEY BURGER	14	BBQ, duck bacon, Havarti cheese on a pretzel bun
BLUE CHEESE BURGER	14	Crispy pancetta, melted blue cheese, lettuce, tomato, onion

SANDWICHES

All sandwiches are served with our own hand-cut fries.
You may substitute seasonal fruit for fries.

PULLED PORK SANDWICH	14	Hand-pulled slow roasted pork shoulder, topped with coleslaw and our house-made smokey BBQ sauce, topped off with tobacco onion straws
CHICKEN PARMESAN SANDWICH	15	Parmesan crusted chicken, fresh mozzarella and marinara sauce
BAJA FISH TACOS	15	Marinated cod, jalapeño-cilantro slaw, pico de gallo, and chipotle aioli. Refreshing with bit of a kick!
CHICKEN TINGA	15	Chipotle chicken with jicama slaw and pico de gallo
ITALIAN BEEF	16	Roasted peppers, pepperoncini and melted mozzarella on a french bun

*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.

COCKTAILS

WHAT COMES UP (IN A MARTINI GLASS UP) \$12

CUCUMBER FIZZ

Effen Cucumber, St. Germain, simple syrup and a splash of soda with fresh lime and garnished with a cucumber

ANTIOXIDANT

Van Gogh Acai-Blueberry®, Lemonade, Grand Marnier infused blueberries

FRENCH MANHATTAN

1789 Bastille French Whiskey, sweet vermouth, dash of bitters, garnished with a cherry

THE USUAL

Citrus Vodka, Mathilde Grande Orange XO, splash of cranberry, fresh squeezed lime wedge

43 FRENCH

Grey Goose Vodka, Champagne, St. Germain, fresh lime juice, simple syrup (served in a champagne flute)

DOWN & DIRTY (SHAKEN, SERVED ON ROCKS) \$12

IRISH MULE

Jameson® Irish Whiskey, Ginger Beer and fresh squeezed lime, served in a copper mug and garnished with a lime

MOSCOW MULE

Stoli Vodka, Ginger Beer, freshly squeezed lime served in a copper mug, garnished with a lime

LAKE BLUFF LEMONADE

Maker's Mark Bourbon, Pama Pomegranate Liqueur, and lemonade, garnished with a lemon wedge and a cherry

NORTH SHORE POMEGRANATE

Skyy Blood Orange Vodka, Pama Pomegranate Liqueur, fresh squeezed lime, fresh orange squeeze and a splash of lemonade, garnished with an orange

CASAMIGOS MARGARITA

Grand Marnier, Casamigos Blanco Tequila, fresh lime juice, splash of orange juice, sweet & sour

MICHTER'S OLD FASHIONED

Southern Michter's Whiskey with muddled orange, cherry, sugar and bitters

DOMESTIC BOTTLE SELECTION

MILLER LITE • AMSTEL LIGHT • STELLA • MODELO
CLAUSTHALER NA • COORS LIGHT • BLUE MOON

GRILLE No. 43

LET GRILLE NO.43 CATER YOUR EVENT

SERVICES PROVIDED:
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



CONTACT US FOR MORE INFORMATION
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