

# GRILLE No. 43

## DINNER MENU

### SMALL PLATES

#### Drunken Shrimp

Jalapeno infused bacon, avocado pico, citrus 12

#### Crispy Calamari

Banana peppers, red peppers, citrus 13

#### Poke (Ahi Tuna) Bowl

Purple sticky rice, carrot ginger, avocado, scallion, pineapple, cucumber 14

#### Charcuterie Board

Chef's daily selection 14

#### Avocado Toast

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

#### Saffron Hummus with Garlic Lavash

Spring Salad, Kalamata olive, feta cheese, herb EVOO 11

#### 2nd Place Chicken Wings

Garlic buffalo, steakhouse blue cheese 12

#### Bacon Bourbon Meatballs

Onion ring 12

### SOUPS AND SALADS

#### Green Chile Chicken Tortilla

CUP 6 BOWL 7

#### Chef's Soup of the Day

CUP 6 BOWL 7

#### French Onion

BOWL 8

#### Caesar Salad

Romaine, parmesan crisp, grilled bread 11

#### Greens and Grains

Kale, spring greens, goat cheese, figs, key lime dressing 11

#### Strawberry Caprese

Celigini cheese, basil EVOO grilled bread, arugula 11

#### That Asian Salad

Romaine lettuce, scallions, wontons, carrot Ginger dressing 10

#### Grille Salad

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

#### Fried Brussel Sprout Salad

Arugula, cherry tomatoes, candied bacon, brown butter vinaigrette, goat cheese 12

**ADD CHICKEN 5      ADD BAVETTE STEAK 7**  
**ADD SHRIMP 7      ADD SALMON 7**

### MAINS

#### Bavette Steak and Tots

Chimichurri, porcini crema, tater tots 25

#### Beer Can Chicken and Spinach Dumpling

Cauliflower, tomato-herb IPA Broth 21

#### Pastrami Beef Short Rib

Red potato bliss salad, spring onion, porcini crema 24

#### Faroe Island Salmon

Saffron Risotto, Brussel sprouts, avocado crema 26

#### Whiskey, Pork Belly and Elote

Corn elote, pickled pepper pesto 25

#### Crispy Fish and Sticky Chips

Beer batter haddock, sticky fries, tartar 25

#### Pear and Pecorino Ravioli

Sage brown butter, sunny egg, arugula 20

#### "Cheese Skirt" Burger

8 oz. patty, cheddar skirt, awesome sauce, LTO 15

#### James Beard Foundation Blended Burger

70/30 Beef/Mushroom, LTO, Nueskes bacon, Mercks IPA spread, Swiss "skirt" 16

#### Swordfish Tacos

Flour tortilla, avocado crema, Pico lettuce 16

**ADD BACON 3      ADD JALAPENOS 1**  
**ADD SPRING ONIONS 2      ADD AVOCADO 2**

### SIDES

#### Baked Mac and Cheese 8

#### Sticky Fries

Parmesan truffle balsamic 6

#### Red Bliss Potato Salad

Garlic, EVOO 6

#### Brussel Sprouts

Bacon and kewpie 8

#### Spring Cebollitas Onions

Grilled with chimichurri 8

#### EXECUTIVE CHEF PAUL CARAVELLI / SOUS CHEF CHRISTOPHER BART

\*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.