

THE GRILLE

AT STONEGATE GOLF CLUB

STARTERS

Chicken Wings 9 | 15

Six or ten large wings tossed in your choice of sauce, served with blue cheese or ranch dressing and vegetable spears

 Order your wings grilled for a gluten free option

Sauces: Garlic Parmesan | Honey Mustard | BBQ

Hot or Mild Buffalo | Mesquite Dry Rub

Chicken Tenders | 12

Three buttermilk and herb marinated tenders, tossed in a mesquite dry rub, served with fries or house chips

 Order your wings grilled for a gluten free option

Sauces: Garlic Parmesan | Honey Mustard | BBQ

Hot or Mild Buffalo | Mesquite Dry Rub

Fried Yum Yum Shrimp | 12

Six cucumber-wasabi marinated shrimp, served with pickled ginger and Sriracha aioli

Chips & Dip | 6

Tri-color tortilla chips served with your choice of green chili cheese sauce or house-made tomatillo dipping sauce

Chili Nachos | 14

Generous serving of tortilla chips topped with house-made chili, pico de gallo, jalapeños, salsa, sour cream and nacho cheese

Add guacamole +\$.99

Loaded Potato Skins | 10

Four potato skins loaded with roasted pulled pork, crispy bacon, cheddar cheese, scallions and pico de gallo, served with sour cream and BBQ sauce

Pretzel Bites & Pub Beer Cheese | 7

Warm pretzel bites served with house-made beer cheese

Pickle Chips | 6

Fried pickles served with chipotle ranch aioli

Chicken or Shrimp Quesadilla 11 | 14

Choice of grilled chicken or shrimp and pepper jack cheese, served in a toasted flour tortilla with sour cream, pico de gallo and salsa

SOUP & SALADS

Soup of the Day 4 | 6

Mandarin Grilled Chicken Salad | 14

Crisp romaine topped with grilled chicken, mandarin oranges, crisp wontons, sweet bell peppers, red onions, cucumbers, and shredded carrots, served with a sesame-cucumber wasabi dressing

Tuna Sashimi Salad | 15

Artisanal greens topped with sesame seared ahi tuna, carrots, seaweed salad, edamame, grilled asparagus tips, pickled ginger, and wasabi with yuzu vinaigrette

Cobb Salad | 15

Chopped romaine and spring mix topped with grilled chicken, applewood smoked bacon, diced tomatoes, avocados, hard boiled eggs, and blue cheese crumbles, served with red wine vinaigrette

Classic Caesar | 10

Crisp romaine, garlic croutons, and shaved parmesan cheese, served with a creamy Caesar dressing

Garden Salad | 10


Artisanal greens, cherry tomatoes, red onions, artichoke hearts, and cucumbers, served with balsamic vinaigrette

Additions: Grilled Chicken +\$6 | Shrimp +\$8 | Salmon +\$9

Dressings: Balsamic Vinaigrette | Blue Cheese | Honey Mustard | Caesar | Lite Italian | Ranch | Raspberry Vinaigrette
Red Wine Vinaigrette | Thousand Island | Sesame-Cucumber Wasabi Dressing | Yuzu Vinaigrette

HANDHELDS

Served with a dill pickle and your choice of fries, sweet potato fries, coleslaw, fresh fruit or house-made chips

 Gluten free bread available upon request

Reuben | 13

Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on grilled marble rye bread

Rachel | 13

Roasted turkey, Swiss cheese, coleslaw and Thousand Island dressing on grilled marble rye bread

Avocado BLT | 12

Applewood bacon, crisp leaf lettuce, sliced tomato, avocado and herb aioli, served on wheat bread

Angus Patty Melt | 14

Caramelized onions, Swiss and cheddar cheese and The Grille's signature house sauce on grilled marble rye bread

Cuban Sandwich | 13

Served on a Cuban roll with ham, mojo pork, Swiss cheese, sliced pickles and yellow mustard

French Dip | 13

Shaved roast beef served on a toasted roll with Swiss cheese, horseradish cream, and a beef jus dipping sauce

Blackened Tuna BLT | 14

Blackened ahi tuna, applewood smoked bacon, tomato slices, avocado and crisp leaf lettuce, served with a wasabi and herb aioli

Nashville Hot Grilled Chicken Sandwich | 14

Chicken breast marinated in hot spices, grilled, and topped with lettuce, tomato, onion, and pickles, served on a brioche bun

Pulled Pork Sliders Trio | 14

Three pulled pork sliders topped with Carolina BBQ Sauce, coleslaw, and crispy onion straws

Fish & Chips | 17

7 oz beer-battered haddock seasoned with Old Bay, served with fries or house-made chips, lemon and coleslaw

Solivita Lobster Roll | Market Price

Marinated lobster meat served on a toasted buttery roll

 Vegetarian |  Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies. An 18% gratuity charge will be added for parties of six or more.

BURGERS

Served with lettuce, tomato, onion, dill pickle and choice of fries, sweet potato fries, coleslaw, fresh fruit or house-made chips
🌱 Gluten free bun available upon request

Angus Brisket Burger | 15

8 oz Angus beef patty topped with The Grille's signature sauce, caramelized onions, white cheddar cheese, fried pickles, lettuce and tomato, served on a toasted brioche bun

🌱 Garden Burger | 12

Grilled veggie burger served with smoked corn, green chili salsa and herb aioli on a toasted brioche bun

The Solivita Burger | 14

Build your own 8 oz burger on a toasted brioche bun, served with choice of cheese and toppings (+\$1 each)

Cheese:

American | Blue Cheese | Cheddar | Pepper-Jack | Provolone | Swiss

Toppings:

Bacon | Grilled Onions | Sautéed Mushrooms | Jalapeños

BASKETS & SIDES

Fries Basket 6 | Sweet Potato Fries Basket 7 | Onion Rings Basket 7

Rice Pilaf 6 | Mashed Potatoes 6 | Vegetable Medley 6

ENTREES

Available after 4PM | Served with a side salad

Grilled Salmon | 24

7 oz citrus-glazed salmon served with wild rice pilaf, broccoli and asparagus

New York Strip | 27

12 oz New York Strip steak with an Asiago peppercorn sauce, crispy tabasco fried onions, baked potato and asparagus

Braised Beef Short Ribs | 28

Served with cabernet red wine demi-glace, mashed potatoes, and vegetable medley

Pork Tenderloin | 22

Two pork tenderloin medallions topped with a Dijon mustard cream sauce, served with wild rice pilaf and vegetable medley

Chicken Fried Steak | 22

Breaded beefsteak cutlet, fried, and served with creamy mashed potatoes, country gravy, and vegetable medley

Chicken Marsala | 25

Chicken escalopes in a Marsala wine sauce, served with wild rice pilaf and stir fry vegetable medley

Lemon Thyme Herb Roasted Chicken | 26

Served with a cabernet red wine demi-glace, potatoes au gratin, broccoli, and baby carrots

Eggplant Parmesan | 19

Breaded Italian eggplant topped with basil marinara, mozzarella and parmesan cheese, served over angel hair pasta

Shrimp Ashley | 20

Shrimp sautéed with spinach, garlic, white wine and cream, served over angel hair pasta with tomato concasse

🌱 Gluten free pasta available upon request

Cheese Ravioli | 20

Cheese ravioli tossed in The Grille's signature parmesan cream sauce, topped with spinach florentine, tomato bruschetta, and balsamic glaze

SWEET TREATS

🌱 Flourless Chocolate Cake | 7

Flourless chocolate cake topped with fresh strawberries, finished with a strawberry drizzle

Apple Pie Blossom à la Mode | 7

Traditional apple pie served with vanilla ice cream, topped with a caramel drizzle

Florida Key Lime Tart | 7

Florida Key Lime pie served in a tart shell, drizzled with raspberry sauce

Red Velvet Cake | 7

Two layers of chocolate red velvet cake, layered with cream cheese frosting

Cheesecake | 7

Cheesecake topped with a caramel drizzle

Sorbet Trio | 7

Three scoops of sorbet choice of raspberry, mango, or lemon

RED WINE

Copper Ridge Cabernet or Merlot, California 5 | 12

Louis Martini Cabernet, California 7 | 22

Sterling Pinot Noir, California 6 | 18

Bogle Essential or Cabernet, California 6 | 18

Tinto Negro Malbec, Chile 6 | 18

WHITE WINE

Copper Ridge Pinot Grigio or Chardonnay, California 5 | 12

Wycliff Sparkling, California 6 | 18

Villa Sandi Pinot Grigio, Italy 6 | 18

Corvo Moscato, Sicily 6 | 18

Rosehaven Rosé, California 6 | 18

Prophecy Sauvignon Blanc, New Zealand 7 | 22

SPECIALTY COCKTAILS

Mulligan Mary | 7

Vodka, Charleston Southern Bloody Mary Mix, garnished with celery and olives

The Palms Peachy Jack | 7

Jack Daniel's, peach schnapps and Sprite, garnished with lemon

The Cypress Margarita | 7

Camarena Silver Tequila, fresh lime sour mix and triple sec
Add a shot of Grand Marnier +\$1.50

NON-ALCOHOLIC | 2.99

Pepsi | Diet Pepsi | Dr. Pepper | Sierra Mist
Brisk Sweet Tea | Unsweetened Tea | Lemonade
Ginger Ale | Apple Juice | Orange Juice

BEERS & SELTZERS

On Tap

Guinness 6 | Michelob Ultra 5 | Yuengling 5

Craft beers on tap change often. Please ask your server for options.

Domestic Cans & Bottles | 4

Budweiser | Bud Light | Coors Light | Miller Lite
Michelob Ultra | Yuengling

Import/Craft Cans & Bottles | 5

Abita | Blue Moon | Cigar City | Corona | Corona Light
Heineken | Sam Adams

White Claw Hard Seltzer | 4

Mango | Lime | Grapefruit | Watermelon
Tangerine | Black Cherry