

SOUPS

Soup of the Day 4 | 6

Classic Chili 4 | 6

Three types of beans, smoky beef, grilled onions and a classic blend of spices, topped with cheese and tortilla chips

STARTERS

Chicken Tenders | 12

Three buttermilk and herb marinated tenders, served with French fries or house-made chips



Order your tenders grilled for a gluten free option

Chicken Wings | 12

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

Grilled Yum Yum Shrimp Skewer | 10

Six cucumber-wasabi marinated shrimp, tossed in a Sriracha-cilantro and lime-sour cream sauce, served on a bed of creamy coleslaw

Chicken Quesadilla | 10

Grilled chicken and melted pepper jack cheese in a toasted flour tortilla, served with sour cream, pico de gallo and salsa

Substitute shrimp +3 or add guacamole +.99



Chili Nachos | 12

Generous serving of nachos with house-made chili, pico de gallo, jalapeños, salsa, sour cream and cheese

Add guacamole +.99

Loaded Potato Skins | 10

Loaded with cheddar-jack cheese, tomatoes, bacon, sour cream and scallions

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.

BASKETS

French Fries 5 | Sweet Potato Fries 6
Garlic Parmesan Fries 7 | Onion Rings 6

GREENS

 **Garden Salad 5 | 10**

Spinach and red romaine, cucumbers, carrots, red onion, tomatoes, garlic croutons and choice of dressing

 **The Grille Caesar 5 | 10**

Chopped romaine, garlic croutons, parmesan cheese and a creamy Caesar dressing

  **Caprese Salad | 13**

Leaf lettuce, fresh mozzarella, basil, sliced tomatoes and red onion, drizzled with olive oil and aged balsamic

 **Steak Salad | 15**

Spinach and red romaine, grilled steak, blue cheese, carrots, cucumber, red onion and tomatoes with a red wine vinaigrette

 **Shrimp Salad | 15**

Spinach and red romaine topped with grilled shrimp, avocado, carrots, cucumbers, red onion and tomatoes with a red wine vinaigrette

Dressings:

*Balsamic Vinaigrette | Blue Cheese | Honey Mustard | Caesar | Lite Italian | Ranch
Raspberry Vinaigrette | Red Wine Vinaigrette | Thousand Island*

Additions:

Grilled Chicken +4 | Shrimp +7 | Salmon +7 | Steak Tips +9

SIDES

Vegetable Rice Pilaf 4 | Mashed Potatoes 4 | Creamed Spinach 4
Sautéed Vegetable of the Day 4 | Baked Russet Potato 4

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HANDHELDS

Served with lettuce, tomato, dill pickle and choice of French fries, sweet potato fries, coleslaw, fresh fruit or house-made chips

Reuben | 12

Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on marbled rye

Rachel | 13

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

The Club | 11

Turkey, bacon, ham, Swiss cheese and honey mustard on toasted white bread

Apple Chicken Melt | 12

Apple chicken salad, American cheese and bacon on grilled wheat bread

Angus Patty Melt | 13

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

Ole' Smoky Roast Beef & Cheddar | 13

Smoked and shaved prime rib, cheddar cheese and grilled onions, served on a toasted hoagie roll

Hot Dog | 7

Quarter-pound all beef hot dog, topped with The Grille's signature sauce and smoked onions on a brioche bun



Gluten Free bread available upon request

BURGERS

Served with lettuce, tomato, dill pickle and choice of French fries, sweet potato fries, coleslaw, fresh fruit or house-made chips

The NEW Stonegate | 13

Angus beef burger, herb aioli, mozzarella cheese and applewood smoked bacon, served on a toasted brioche bun

Chef's Burger | 14

Angus beef burger, fried egg, tomato, avocado, pepper-jack cheese and herb aioli, served on a toasted brioche bun

Garden Burger | 12

Veggie burger, lettuce, tomato, onion, smoked corn, green chili salsa and herb aioli, served on a toasted brioche bun

My Solivita Burger | 10

Build your own with choice of cheese and toppings:

*Cheese: American | Blue | Cheddar | Pepper-Jack | Provolone | Swiss
Toppings (+.89 each): Bacon | Grilled Onions | Sautéed Mushrooms | Jalapeños*

Gluten free bun available upon request 

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CLUB FAVORITES

Served with side salad and the vegetable of the day

Cheese Ravioli & Grilled Chicken 15

Grilled chicken breast, ravioli with ricotta cheese, Romano and spinach, served with a tomato cream sauce and garlic bread

Vegetarian Rigatoni 14

Roasted zucchini, yellow squash, mushrooms, red peppers and eggplant with marinara and parmesan cheese, served with garlic bread

Shrimp Ashley 18

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

 *Gluten free pasta available upon request*

ENTREES

Available after 4PM | Served with a side salad

Grilled Salmon | 19

7oz. grilled salmon filet topped with a citrus herb butter and served with rice pilaf and vegetable of the day

Ribeye Steak | 25

13 oz. ribeye topped with a Béarnaise sauce, served with mashed potatoes and vegetable of the day

Tenderloin Steak Tips | 18

Topped with roasted shallot demi-glace and blue cheese crumbles, served with mashed potatoes and vegetable of the day

Meatloaf | 16

Two meatloaf medallions topped with a smoked tomato and pork belly demi-glace, served over mashed potatoes with the vegetable of the day

Fish & Chips | 13

Beer-battered haddock seasoned with Old Bay, served with fries or house-made chips, coleslaw and lemon wedge

SWEET TREATS

 **Flourless Chocolate Cake 6 | Carrot Cake 6 | Ice Cream 6**

Dutch Apple Pie 6 | New York Cheesecake 6 | Key Lime Pie 6

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