

# 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 tenders 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 fried 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, and pickled ginger, served with a sesame-cucumber wasabi dressing

#### 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

## 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 Salad 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

Wild Rice 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 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 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, mashed potatoes, and vegetable medley

### 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

Bottled wine purchases are available for two or more Guests

## RED WINE

Woodbridge Cabernet or Merlot, California 5 | 18  
Louis Martini Cabernet, California 7 | 24  
Sterling Pinot Noir, California 6 | 22  
Bogle Essential or Red, California 6 | 22  
TintoNegro Malbec, Chile 6 | 22

## WHITE WINE

Woodbridge Pinot Grigio or Chardonnay, California 5 | 18  
Wycliff Sparkling, California 6 | 18  
Villa Sandi Pinot Grigio, Italy 6 | 22  
Corvo Moscato, Sicily 6 | 22  
Rosehaven Rosé, California 6 | 22  
Prophecy Sauvignon Blanc, New Zealand 7 | 24

## 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 | 5

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

### Import/Craft Cans & Bottles | 6

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

### White Claw Hard Seltzer | 5

Mango | Lime | Grapefruit | Watermelon  
Tangerine | Black Cherry