

THE GRILLE

BAR SNACKS

WHIPPED FETA 7
Crudit , Spring Blossom Honey

SHRIMP COCKTAIL 16
Cocktail Sauce, Lemon

DEVILED EGGS 6
Espelette Chile, Tarragon

SIGNATURE SLIDERS 12
Select Three:
Fried Chicken, Crab Cake,
ACE Burger, Pickled Green Tomato

HOUSE FRIES 6
Add Cheddar Sauce 2

TATER TOTS 8
Smoked Onion Cr me Fra che

BUFFALO CHEESE CURDS 9
Blue Cheese Mousse

CHICKEN WINGS 12
Choice of Whiskey BBQ or
Traditional Buffalo

CHICKEN TENDERS & FRIES 11
Served with BBQ, Buffalo or
Honey Mustard Sauce

SOUPS

FRENCH ONION 10
Sherry Broth, Caramelized Onions,
Thyme, Gruy re

CLAM CHOWDER 9
New England Style,
Thyme Oil, Bacon

SALADS

All Salads Available Composed or Chopped & Tossed

BABY MIXED GREENS 10
Radish, Fines Herbes, Lemon Vinaigrette

WEDGE 12
Grilled Red Onion, Plum Tomatoes,
Parmesan Buttermilk Dressing

COBB 14
Romaine, Avocado, Blackened Chicken,
Bacon, Blue Cheese, Red Wine Vinaigrette

JG GRAIN SALAD 12
Quinoa, Baby Kale, Sweet Potato,
Almond Crumble, Pasilla Chile Ranch

CLASSIC CEASAR 10
Romaine, Brown Butter Croutons,
Parmesan

MILAN 16
Grilled Shrimp, Bacon, Red Onion, Egg,
Cherry Tomato, Milan Dressing

ADDITIONS

Shrimp 6 Grilled Salmon 8
Chicken 6 Chicken Salad 6
Steak 8 Tuna Salad 6

DRESSINGS

Blue Cheese • Caesar • Ranch
Balsamic • Oil & Vinegar • Pasilla Ranch
Lemon Vinaigrette • Thousand Island
Red Wine Vinaigrette

SANDWICHES

Served with House Chips, Fries, Side Salad, Or Fresh Fruit

CLASSIC BURGER 14
Sesame Roll, Tomato, Boston Bibb,
House Made Thousand Island

FRIED CHICKEN 13
Buffalo Mayo, Iceberg Lettuce, Tomato

HOT DOG 7
All Beef Frank

THE ACE BURGER 16
Smoked Onion Remoulade, Mushrooms,
Gruyere Cheese, Applewood Bacon

GRILLED CHICKEN 12
Long Hots, Mushrooms,
Caramelized Onion Mayo, Sharp Provolone

IMPOSSIBLE BURGER 13
Buffalo Mayo, Iceberg Lettuce, Tomato

TURKEY CLUB 13
Country Ham, Rye Toast,
Avocado Aioli, Bibb Lettuce

GRILLED CHEESE 10
Gruyere, Cheddar, Pain de Mie

LARGE PLATES

ROASTED LANCASTER CHICKEN 20
Carrots, Roasted Potatoes
Goat Cheese, Truffle Chicken Jus

STEAK FRITES 24
Prime Butcher's Steak,
House Fries, B erna se

PRIME NY STRIP 36
Mozzarella Mashed Potatoes,
Grilled Asparagus, Red Wine Jus

CLASSIC OMELET 14
Served with House Chips, Fries, Side Salad
or Fresh Fruit, Served with Toast

GRILLED BRANZINO 24
Polenta, Pine Nuts, Currants,
Cauliflower, Caper Butter

ROASTED SCALLOPS 28
Swiss Chard, Bacon,
Apple Cider Glaze, Grits

MUSTARD GLAZED SALMON 24
Balsamic Lentils,
Horseradish Cream,

CRAB CAKE 22
Yuzu & Citrus Aioli,
Grilled Asparagus & Arugula Salad

SEASONAL VEGETABLE RAVIOLI 14
Heirloom Tomato Fondue,
Parmesan, Basil

A 20% service charge and local tax are added to the menu price

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness