

THE GRILLE

BAR SNACKS

*HOUSE MADE FRENCH ONION DIP 9

House Chips

*HOT HONEY FRIED CHICKEN WINGS 12

Buttermilk Blue Cheese Dressing

BAKED GOAT CHEESE & BASIL DIP 8

Confit Cherry Tomatoes & Grilled Baguette

SEARED AHI TUNA 16

Cornmeal Fried Green Tomatoes, Celery Root Remoulade
Lemon Aioli

SOUPS

*SWEET CORN BISQUE 10

*Vegetarian

CLAM CHOWDER 9

New England Style

SALADS

*HOUSE SALAD 10

Local Greens, Seasonal Vegetables, Shaved
Manchego Cheese, Whole Grain Mustard
Vinaigrette

*CLASSIC CEASAR 10

Garlic Crouton, Romaine, Shaved Parmesan,
Caesar Dressing

▼TOASTED BARLEY & RED QUINOA SALAD 12

Arugula, Pickled Shallots, Medjool Dates, Spiced
Pecans, Radish, Lemon Vinaigrette

ADDITIONS

Chicken 6

Steak 8

DRESSINGS

- Blue Cheese • Ranch
• Oil & Vinegar • Lemon Vinaigrette
• Whole Grain Mustard Vinaigrette

SANDWICHES

Served with House Salad or Hand Cut Fries

CLASSIC BURGER 14

8oz Grilled Burger, White American Cheese, Bib Lettuce,
Sliced White Onion, B&B Pickles, Roasted Garlic Aioli,
Brioche Bun

THE ACE BURGER 16

8oz Grilled Burger, Red Onion Marmalade, St.Andre Triple
Cream Cheese, Bib Lettuce, Brioche Bun

ROAST BEEF CLASSIC 12

Shaved House Roasted Beef, Crispy Shallots, Arugla,
Herb Aioli, Brioche Bun

VEGETARIAN EGGPLANT PARM 12

Eggplant Cutlet, Roasted Plum Tomato, Arugla, Roasted Long Hots
Goat & Provolone Spread, Seeded Hoagie Roll

GRILLED CHICKEN 12

Local Herb Grilled Chicken Breast, Sharp White Cheddar, Warm
Baby Spinach Salad with Bacon Shallot Vinaigrette, Ciabatta Roll

CORN MEAL FLOUNDER 13

Creamy Caraway Slaw, B&B Pickles, Lemon Aioli, Ciabatta Roll

* - Gluten Free ▼ - Vegan

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