

THE GRILLE

BAR SNACKS

*HOUSE MADE FRENCH ONION DIP 9

House Chips

ROASTED SHRIMP 16

Confit Lemon Potatoes, Pickled Banana Peppers, Sherry Vinaigrette, Grilled House Focaccia

*FRIED CHICKEN WINGS 12

Hot Honey Glazed or Traditional Buffalo
Buttermilk Blue Cheese Dressing

SEARED AHI TUNA 16

Cornmeal Fried Green Tomatoes, Celery Root Remoulade
Lemon Aioli

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

ADDITIONS

Chicken 6

Steak 8

Shrimp 8

DRESSINGS

- Blue Cheese • Ranch
- Caesar

- Oil & Vinegar • Lemon Vinaigrette
- Whole Grain Mustard Vinaigrette
- Champagne Honey Vinaigrette

vTOASTED BARLEY & RED QUINOA SALAD 12

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

SHAVED BRUSSEL SPROUT & BABY KALE SALAD 12

Toasted Almonds, Dried Blueberries, Manchego Cheese, Champagne Honey Vinaigrette

SANDWICHES

Served with House Salad or Hand Cut Fries

CLASSIC BURGER 16

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

*add Bacon, Avocado or Fried Egg 2

THE ACE BURGER 16

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

*add Bacon, Avocado or Fried Egg 2

ROAST BEEF CLASSIC 16

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

STUFFED PORTABELLO 12

Smoked Mozzarella, Baby Spinach, House Made Ranch, Brioche Bun

GRILLED CHICKEN 14

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

ACE CLUB CUBAN 16

Chile Roasted Pork Loin, Virginia Ham, Swiss Cheese, Spicy Pickle Vegetables, Dijon Aioli, Cuban Roll

LARGE PLATES

PAN ROASTED RAINBOW TROUT 22

Smoked Andouille Jambalaya, Basmati Rice, Crab Butter

GRILLED NY STRIP STEAK 26

Lyonnais Potatoes, Broccoli Rabe, Sauce au Poivre

BROWN BUTTER GNOCCHI 19

Roasted Golden Oyster Mushrooms, Fresh Peas, Pea Tendrils, Shaved Parmesan

ROASTED CHICKEN BREAST 20

House Smoked Bacon, Acorn Squash, Pearl Onions, Swiss Chard, Buttermilk Mashed Potatoes, Roasted Chicken Jus

* - Gluten Free v - 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

THE GRILLE

WINES BY THE GLASS

REDS

Loius M.Martini Cabernet Sauvignon, CA 11/34
J.Lohr Vineyards Cabernet Sauvignon, CA 13/40
J Vineyards & Winery Pinot Noir, CA 14/43

BY THE BOTTLE

Eagle Glen Cabernet Sauvignon, Napa CA 55

INTEREASTING ALTERNATIVES

Whispering Angel Rose, Cotes de Provance, France 14/48
Scarbolo Ramato Orange Pinot Grigio, Italy 10/46

WHITES

William Hill Estate Chardonnay, CA 13/31
Robert Talbott Vineyards, CA 15/46
Nobilissima Pinot Grigio, Italy 10/31
White Haven Sauvignon Blanc, New Zeland 15/46

SPARKLING WINE

William Wycliff Brut, CA 9/31
Segura Viudas Cava Brut, Spain 11/34

COCKTAILS

ACE ICED TEA 14

Vodka, Gin, Rum, Triple Sec,
Pineapple Juice

MARGHERITA 14

Tequila, Organic Sour Mix

OLD FASIONED 11

Dad's Hat Rye

DARK & STORMY 11

Dark Rum, Ginger Beer, Lime
Juice

END OF SUMMER 11

Coconut Ciroc, Ginger Beer

JIMMY 10

Silver Tequila, Pineapple Juice,
Lime, Club Soda

TRANSFUSION 10

Vodka, Grape Juice, Ginger Ale

BEERS

DRAFTS 7

Sly Fox Helles Golden Lager
Troegs Perpetual IPA Sam
Adams Oktoberfest Stella
Artois Belgian Pilsner

BOTTLES

Alagash White 7	Fat Tire 7
Amstel Light 7	Goose Island 7
Bud Light 6	Guinness 7
Budwiser 6	Heineken 7
Cape May IPA 7	Inns & Gunn 7
Coors Light 6	Michelob Ultra 6
Corona Light 6	Sunshine Pilsner 7
Corona 6	Stella Artois 7
Dog Fish 60 min 7	Yards Pale Ale 7

WHITE CLAW 6

Black Cherry
Mango
Ruby Grapefruit

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