

# THE GRILLE

## BAR SNACKS

### \*HOUSE MADE FRENCH ONION DIP 9

House Chips

### \*FRIED CHICKEN WINGS 12

Hot Honey Glazed or Traditional Buffalo  
Buttermilk Blue Cheese Dressing

### GOLDEN FRIED CRAB CAKE 14

Smokey Bacon Potato Hash, Celery Remoulade

## 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, House Made 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

### GEMELLI PASTA 17

Golden Oyster Mushrooms, Broccoli Rabe, Shaved  
Garlic, Parmesan

### GRILLED NY STRIP STEAK 26

Lyonnais Potatoes, Broccoli Rabe, Fresh Herb  
Chimichurri

### ROASTED CHICKEN BREAST 20

House Smoked Bacon, Fingerling Potatoes,  
Pearl Onions, Swiss Chard, Pomegranate  
Brown Butter

\* - 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

Louis 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

### INTERESTING ALTERNATIVES

Whispering Angel Rose, Cotes de Provence, 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 Zealand 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

### MARGARITA 14

Tequila, Organic Sour Mix

### OLD FASHIONED 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  
Amstel Light 7  
Bud Light 6  
Budweiser 6  
Cape May IPA 7  
Coors Light 6  
Corona Light 6  
Corona 6

Guinness 7  
Heineken 7  
Innis & Gunn 7  
Michelob Ultra 6  
Sunshine Pilsner 7  
Stella Artois 7  
Yards Pale Ale 7

### WHITE CLAW 6

Black Cherry  
Mango  
Ruby Grapefruit

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