

THE GRILLE

at
Sporting Clays

APPETIZERS

MOZZARELLA STICKS Served with Marinara	\$9
SPINACH & ARTICHOKE DIP Served with Fried Pita Chips	\$12
ONION RINGS Served with Chipotle Sauce	\$12
WINGS Traditional Buffalo, Ranch Rubbed, Garlic Butter, Bourbon BBQ, Golden BBQ	1 pound \$13
BOURBON BBQ PULLED PORK	\$16
NACHOS Queso, Black Beans, Pico De Gallo, Candied Jalapeno, Sour Cream	\$16
CRAB DIP Served with Fried Pita Chips	\$16

SOUPS

SOUP DU JOUR	<i>CUP</i>	\$5
	<i>BOWL</i>	\$7
CHILI DU JOUR	<i>CUP</i>	\$5
	<i>BOWL</i>	\$7

SALADS

Finish your salad with our house made Signature Blackberry Bourbon Vinaigrette or your choice of Ranch, Bleu Cheese, Balsamic, Italian

SHOTGUN HOUSE SALAD Fresh Greens, Tomato, Cheddar, Red Onion	\$9
GRILLE SALAD Fresh Greens, Tomato, Cheddar, Red Onion, Fries with Grilled Chicken \$15 with Steak* or Salmon (4 oz) \$19	
SPINACH SALAD Spinach, Pistachio, Bourbon Poached Apple, Warm Bacon Vinaigrette with Grilled Chicken \$18 with Steak* or Salmon (4 oz) \$20	
CAESAR SALAD Romaine, Blend of Parmesan & Asiago Cheeses, Croutons, Caesar Dressing with Grilled Chicken \$15 with Steak* or Salmon (4 oz) \$19	

PERSONAL FLATBREAD PIZZAS

CHEESE PIZZA Tomato Sauce, Shredded Mozzarella	\$11
PEPPERONI PIZZA Pepperoni, Tomato Sauce, Shredded Mozzarella	\$12
ROASTED VEGETABLE PIZZA Smoked Mesquite Spread, Eggplant, Zucchini, Yellow and Red Peppers, Caramelized Onions	\$13

BURGERS* & CHICKEN SANDWICHES*

Choose a grilled chicken breast or a fresh Burger
Served with choice of French Fries, Coleslaw,
Creamy Potato Salad, or Onion Rings for \$3

ALL AMERICAN BURGER Lettuce, Tomato, Onion, American Cheese, Honey Bun	\$15
BERETTA BARBECUE Lettuce, Tomato, Barbecue Sauce, Bacon, Cheddar, Onion Ring, Honey Bun	\$16
SHOOTER BURGER Lettuce, Tomato, Onion, Pickle, Swiss, Ham, Mustard Bourbon BBQ Pulled Pork, Honey Bun, Onion Ring	\$16
KRIEHOFF Pepperjack Cheese, Onion Ring, Chiptole Aioli, Bacon, Lettuce, Tomato	\$16

SANDWICHES

Sandwiches are served with Fries or Coleslaw,
Creamy Potato Salad, or Onion Rings for \$3.00

PULLED PORK SANDWICH Bourbon BBQ Pulled Pork, Creamy Coleslaw, Honey Bun	\$13
BUFFALO CHICKEN WRAP Buffalo Sauce, Lettuce, Tomato Shredded Cheddar, Ranch	\$14
KOLAR BRISKET SANDWICH Smoked Brisket, Bourbon BBQ, Pepper Jack Caramelized Onions, Honey Bun	\$15
ZOLI ITALIAN WRAP Cappicola, Ham, Salami, Smoked Provolone, Lettuce, Tomato, Onion, Mayo	\$15
K-80 Thin Sliced Roast Beef, Cole Slaw, French Fries, Provolone Cheese, Sour Dough Bread	\$15
FITASC FISH SANDWICH Broiled Cod, Sauteed Onion, Garlic, Artichokes, Tomato, Spinach Parisian Roll	\$15

ENTRÉES

SMOKED RIBS Fries, Coleslaw, Potato Salad	\$28
12 OZ STRIP STEAK Topped with caramelized Onions, Mashed Potatoes, French Beans	\$30
SMOKED SALMON Rice Pilaf, French Green Beans	\$30

SIDES

COLESLAW	\$5
FRENCH GREEN BEANS	\$5
CREAMY POTATO SALAD	\$5
ROASTED VEGETABLES	\$5
FRIES	\$6

Thank you for dining with us. Parties of 8 or more will receive one check.

*Items may be cooked to order; consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEER

DRAFT

MILLER LITE (4.2%)	\$4.75
YUENGLING LAGER (4.4%)	\$4.75
GOOSE ISLAND IPA (5.0%)	\$6.00
SHOCK TOP (5.2%)	\$6.50
GUINNESS (4.2%)	\$6.50
ARSENAL HARD APPLE CIDER (8.5%)	\$9.00

BOTTLES

MILLER LITE (4.2%)	\$5.25
BUD LIGHT (4.2%)	\$5.25
COORS LIGHT (4.2%)	\$5.25
MICHOLOB ULTRA (4.2%)	\$5.25
BUDWEISER (5%)	\$5.25
BUD LIGHT ORANGE (4.2%)	\$5.25
SHOCK TOP LEMON SHANDY(4.2%)	\$6.00
O'DOULS	\$6.00
CORONA (4.1%)	\$6.00
SIERRA NEVADA PALE ALE (5.6%)	\$6.00
FAT HEAD BUMBLE BERRY(5.3%)	\$6.50
STELLA ARTOIS (5%)	\$6.50
ELYSIAN SPACE DUST IPA (8.2%)	\$8.00

WINE

WHITES

Covey Run Riesling	\$8	\$35
Very food friendly wine, pairing well with seafood and cheeses.		
Canyon Oaks Moscato	\$8	\$35
Aromas of honeydew, melon, and rose pedals with flavors of peaches and pears.		
Canyon Oaks White Zinfandel, CA 2015	\$8	\$35
Light and fruity with plenty of ripe strawberry and mellow flavors.		
Vigna Sorona Delle Venezie, Pinot Grigio	\$8	\$35
Pale straw yellow, light fruity aroma, soft well balanced.		
Canyon Oaks Chardonnay, CA 2015	\$8	\$35
Tropical fruit flavors and nuances of oak and vanilla emerge in this medium bodied wine.		
Crossing Sauvignon Blanc, NZ 2015	\$9	\$40
Flavors of key lime, white nectarines, grapefruit, and gooseberry with a well blanced finish.		
Kenwood Yulupa Chardonnay, 2013	\$10	\$45
Complex aromas of apricot and mango are followed by a full bodied mouth feel.		

REDS

Canyon Oaks Merlot, CA 2014	\$8	\$35
Rich and stylish flavors of plum and berry with a touch of nicely integrated oak.		
Finca El Origen Reserva, Mendoza Argentina Malbec,	\$8	\$35
Soft and velvety, intense red ripe fruit aromas.		
Canyon Oaks Cabernet Sauvignon, CA 2014	\$8	\$35
Fresh fruit aromas of cassis, mint, and ripe berry with the same fruit characteristics on the palate.		
Villa Sorono Delle Venezie 2015 Pinot Noir	\$8	\$35
Ruby red color, garnet when aged. Delicate, dry, medium bodied, velvety in mouth tannins and has an excellent finish.		
Run Wild 14 Hands Red Blend, Columbia Valley	\$9	\$38
Juicy and fruity, a vibrant blend with flavors of blueberries, black currants and raspberries excellent finish.		
Kenwood Sonoma County Cabernet 2012	\$10	\$45
Blended with small amounts of Merlot, Cabernet Franc and Petit Verdot, this wine contains smooth and approachable tannins and has an excellent finish.		
Duckhorn Merlot, Napa Valley		\$45
Layers of raspberry and black cherry. Hints of coffee and chocolate that carry through the finish.		
Ammunition "The Equalizer" Red Blend, Sonoma CA		\$65
Big, bold, full bodied with Blackberry, Cedar, Currant. A taste of cigar and Chocolate gives the end note a nightcap kind of feel.		



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