

THE GRILLE

at
Sporting Clays

APPETIZERS

WINGS *1 pound* \$13

Traditional Buffalo, Ranch Rubbed,
Creamy Garlic Parmesan, Bourbon BBQ,
Golden BBQ

CHORIZO MAC N CHEESE \$13

Chorizo, Scallions, Smoked Cheddar
Cheese Sauce, Mesquite Ritz

ONION RINGS \$12

Chipotle Sauce

PICKLE FRIES \$11

Dill and Horseradish Aioli

SMOKED CHICKEN \$15

AND MUSHROOM DIP

Served with Fried Pita Chips

BLACKENED CHICKEN NACHOS \$16

Queso, Black Beans, Pico De Gallo, Jalapeno,
Lime Sour Cream

BOWLS

TODAY'S SOUP *CUP* \$5

CHILI DU JOUR *BOWL* \$7

SHOTGUN HOUSE SALAD \$9

Romaine, Tomato, Cheddar, Red Onion

CAESAR SALAD \$9

Romaine, Parmesan Cheese,
Croutons, Caesar Dressing

with Grilled Chicken \$15

with Steak* or Salmon (4 oz) \$19

GRILLE SALAD \$9

Romaine Lettuce, Tomato, Cheddar,
Red Onion, Fries

with Grilled Chicken \$15

with Steak* or Salmon (4 oz) \$19

ROASTED BEET SALAD \$18

Spinach/ Roasted Red Beets/ Red Onion/ Candied
Almonds/ Balsamic Honey Mustard Vinaigrette

BUFFALO CHICKEN SALAD \$18

Grilled Chicken/ Romaine/ Tomato/ Blue Cheese
Crumbles/ Bacon/ French Fries/ Buffalo Ranch

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

SIDES

FRIES \$6

COLESLAW \$5

FRENCH BEANS \$6

CHEDDAR MASHED POTATOES \$6

BURGERS

Choose a grilled chicken breast or a fresh Burger
Served with choice of French Fries, Coleslaw,
or Pasta Salad

ALL AMERICAN BURGER \$15

Lettuce, Tomato, Onion, American Cheese, Honey Bun

BERETTA BARBECUE \$16

Lettuce, Tomato, Bourbon Barbecue Sauce, Bacon,
Cheddar, Onion Ring, Honey Bun

MUSHROOM AND SWISS BURGER \$16

Lettuce, Tomato, Roasted Mixed Mushroom, Caramelized
Onion, Swiss , Honey Bun

KRIEGHOFF \$16

Lettuce, Tomato, Pepper Jack, Onion Ring, Chipotle
Southwest Sauce, Bacon , Honey Bun

SANDWICHES

Sandwiches are served with Fries or Coleslaw,
or add Onion Rings for \$3.

FISH SANDWICH \$15

Broiled Cod, Sautéed Spinach, Onion,
Artichokes, Tomato, Garlic, Parisian Roll

K-80 \$16

Thin Sliced Beef, Cole Slaw, French Fries,
Provolone Cheese, Sour Dough Bread

BROWNING BUFFALO CHICKEN WRAP \$13

Buffalo Sauce, Lettuce, Tomato,
Shredded Cheddar, Ranch

KOLAR BRISKET SANDWICH \$15

Smoked Brisket, Bourbon BBQ, Pepper Jack,
Caramelized Onion, Honey Bun

PULLED PORK SANDWICH \$13

BBQ, Coleslaw, Honey Bun

ENTRÉES

12 OZ STRIP STEAK \$35

Smoked Cheddar Mashed Potato, French Beans

PAN SEARED MAHI- MAHI \$30

Garbanzo Bean and Smoked Tomato Salad,
Green Onion, Radish, Carrot,
and Bean Sprout Slaw, Spicy Tomato Broth

SMOKED PORK LOIN \$30

Sweet Potato Puree, French Beans,
Chipotle Honey Reduction

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
O'DOULS	\$6.00
CORONA (4.1%)	\$6.00
SIERRA NEVADA PALE ALE (5.6%)	\$6.00
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 White Zinfandel, CA 2015	\$8	\$35
Light and fruity with plenty of ripe strawberry and mellon 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 intregated oak.		

Finca El Origen Reserva, Mendoza Argentina Malbec,	\$8	\$35
Soft and velvety, intense red ripe fruit aromas.		

Canyon Oaks Cabernet Suavignon, 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.		

Ammunition "The Equalizer" Red Blend, Sonoma CA	\$10	\$45
Big, bold, full bodied with Blackberry, Cedar, Currant. A taste of cigar and Chocolate gives the end note a nightkap kind of feel.		

Duckhorn Merlot, Napa Valley		\$45
Layers of raspberry and black cherry. Hints of coffee and chocolatethat carry through the finish.		



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