

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 AND MUSHROOM DIP		\$15
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		
		\$15
		\$19
GRILLE SALAD		\$9
Romaine Lettuce, Tomato, Cheddar, Red Onion, Fries		
		\$15
		\$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, or Coleslaw, or Add Onion Rings for \$3.

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%)	\$5.00
YUENGLING LAGER (4.4%)	\$5.00
GOOSE ISLAND IPA (5.0%)	\$6.00
SHOCK TOP (5.2%)	\$6.50
GUINNESS (4.2%)	\$6.50
NEW BELGIUM ACCUMULATION (6.2%)	\$6.00

BOTTLES

O'DOULS	\$4.50
MILLER LITE (4.2%)	\$5.50
BUD LIGHT (4.2%)	\$5.50
COORS LIGHT (4.2%)	\$5.50
BUDWEISER (5%)	\$5.50
MICHELOB ULTRA (4.2%)	\$5.75
CORONA (4.1%)	\$6.00
GOOSE ISLAND PARKA PORTER (5.3%)	\$6.00
SIERRA NEVADA PALE ALE (5.6%)	\$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 White Zinfandel, CA 2015 \$8 \$35
Light and fruity with plenty of ripe strawberry and melon flavors.

Avia Pinot Grigio, Slovenia, 2017 \$8 \$35
Light 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 balanced 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.

Avia Pinot Noir, Slovenia, 2017 \$8 \$35
Ruby red color with hints of strawberry, cherry, and other berry flavors

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 nightcap kind of feel.

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



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