

# GRILLE MENU

## SHAREABLES

GUACAMOLE & HOUSE MADE  
ANCHO PEPPER SALSA  
Served with Warm Tortilla Chips 9

ABCC CHICKEN WINGS  
Choice of Buffalo Sauce, Thai Chili, or  
Creole Seasoning  
Served with Fresh Celery & Carrot Sticks,  
Ranch or Blue Cheese 13

CHEESE & CHARCUTERIE BOARD  
Chef's Selection of Cured Meats & Cheeses, Olives,  
Honeycomb, Grapes, Grilled French Bread 16

## SMALL BITES

CHILI  
Kidney Beans, Aged Cheddar, Onion, Cornbread 6

TUNA TACOS  
Sesame Chili Marinated Ahi Tuna\*, Radish, Mango,  
Wasabi Creme, Fried Wonton Shells 13

FISH TACOS  
Daily Catch, Cabbage Jalapeno Slaw, Roasted Garlic  
Lime Aioli, Queso Fresco, Cilantro 12

## HANDHELDS

Sides:  
French Fries, Sweet Potato Fries, Onion Rings, Fresh Fruit,  
Vegetable Chips, House Chips

REUBEN SANDWICH  
Tangy Cabbage Slaw, Shaved Corn Beef, Thousand  
Island, Swiss Cheese, Rye Bread 15

HEBREW NATIONAL 1/4lb HOT DOG  
On a Buttered Bun 8  
Add Chili 2

HOUSE BURGER 14  
Certified Black Angus Beef\* with Leaf Lettuce,  
Shaved Red Onion, Vine Ripe Tomato, Pickles,  
Selection of Wheat or Brioche

Select Your Cheese  
Bleu Cheese, Aged Cheddar, Swiss, Pepper Jack, or  
American

Additions .75 each  
Crispy Onions, Caramelized Onions, Sauteed  
Mushrooms, BBQ Sauce, Horseradish Sauce,  
Sauteed Fresh Jalapenos, Applewood Smoked  
Bacon, Avocado, Over Easy Fried Egg\*

Also available with a Beyond Burger

*Menu items may be customized to meet a gluten-free requirement.  
\*Consumer Advisory: Consumption of raw or undercooked meat, poultry,  
shellfish, eggs, or seafood may increase the risk of foodborne illness.*

**Corey Smith, CEC - Executive Chef**