

GEORGE MARTIN'S

# GRILLFIRE

**gf** These menu items are gluten free. Additional items can be prepared gluten free upon request, ask your server for assistance.

Breakfast items served from 7:00 am

Lunch items served from 11:00 am

## BREAKFAST

### Simply Cinnamon French Toast

warm apple compote & whipped honey butter 10

### Banana Nutella® French Toast Stack

brioche Texas toast, whipped honey butter 12

### Buttermilk Pancakes

choice of banana, blueberry or chocolate chip 11

### Eggs Your Way\*

poached, scrambled, over or up, includes choice of meat: sausage **gf**, turkey sausage **gf**, bacon **gf** or ham **gf** 13  
(marinated skirt steak +8)

## CREATE YOUR OWN OMELET

### Three Eggs, Two Fillings

Choice of home fries or fresh fruit 10

#### Cheese **gf**:

American, cheddar, Swiss, goat cheese, mozzarella, brie

#### Meats **gf**:

bacon, sausage, turkey sausage, Black Forest ham, crab imperial

#### Vegetables **gf**:

wild mushrooms, caramelized onions, roasted tomatoes, spinach, roasted peppers, broccoli

(substitute egg whites **gf** \$2)  
(additional toppings \$1ea)

### Steel Cut Oats

golden raisins, brown sugar, agave nectar, blueberries & almonds 10

### Fruit Plate **gf**

Greek yogurt, fresh melon, berries, granola crumble & organic honey drizzle 11

## SIDES

English Muffin or Toast 2.5

Country Sausage **gf**, Bacon **gf** or Ham **gf** 4

Turkey Sausage **gf** 5

Home Fries 4

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## STARTERS

Chef's Daily Soup P/A

Chili Pop Shrimp tossed in a hot & sweet chili sauce 10

Crab & Brie Pretzel Bites sea salt, brown sugar & creamy Dijon 11

Mesquite Grilled Jumbo Chicken Wings

Buffalo **gf**, sweet chili **gf** or Memphis BBQ 10

## SALADS

Caesar Salad

parmesan crumble, anchovy & garlic Caesar dressing 11

Grillfire Cobb Salad **gf**

chopped greens, corn, diced tomatoes, hard boiled egg, cucumbers, avocado, crispy bacon & bleu cheese 12

Watermelon & Feta **gf**

baby arugula, toasted pine nuts, shaved radish, champagne vinaigrette 10

#### SALAD ADDITIONS\*:

grilled chicken **gf** 5, sliced skirt steak 7, grilled shrimp **gf** 6, salmon **gf** 6, tuna **gf** 8

## SANDWICHES

Served on a brioche roll with lettuce, tomato, pickle & fries

Prime Steak Burger\* short rib, brisket & sirloin blend on brioche roll 12

**Additions:** (\$2 ea.) cheddar, pepper jack, Swiss, bleu cheese, American cheese, applewood bacon, provolone, fire-roasted mushrooms, caramelized onions, crispy onions, avocado

Buttermilk Fried Chicken & Biscuit

andouille sawmill gravy, maple butter 14

Crab Cake BLT 6oz fresh lump crab on brioche w/ tartar 17

Seared Ahi Tuna Wrap\* tomato-jalapeño salsa, black beans, avocado, baby greens & wasabi mayo 16

## GRILLFIRE'S FAVORITES

(Add a small Tomato & Feta or Caesar Salad for 4)

Loaded Mac & Cheese

w/ applewood bacon, lump crab, tortilla strips, avocado & sour cream 16

Caribbean Coconut Shrimp & Chips

w/ spicy marmalade, served w/ house fries 18

Barbecued Baby Back Ribs slow smoked w/ Blackjack bbq sauce, served w/ sweet potato wedges half rack 15

## SIMPLY FISH

Served with wheat berry basmati pilaf

Atlantic Salmon\* 20 Skewered Jumbo Shrimp\* 21

Swordfish\* 23 Tuna\* 24

**Preparations:** Thai Chili Glazed **gf**, Cajun Spiced **gf** or Simply Grilled **gf** w/ lemon & EVO Imperial Crab Crust **gf** (\$5.00 supplemental charge)

**gf** Substitute garlic butter mushrooms, steamed broccoli or basmati pilaf as a gluten free accompaniment