

GEORGE MARTIN'S  
  
**GRILLFIRE**

## STARTERS

**Chili Pop Shrimp**  
tossed in a hot & sweet chili sauce 11

**Avocado Shrimp Toast**  
grilled ciabatta, crushed avocado,  
marinated shrimp 12

**Artichoke & Crab Dip**  
ciabatta crostini 14

**Mesquite Grilled Jumbo  
Chicken Wings**  
Buffalo or Memphis BBQ 10

**Crispy Calamari**  
crisp watercress, chipotle aioli,  
lemon 12

**Brussel Sprouts**  
jalapeños, garlic, ginger,  
sweet soy glaze 9

**Tuna Tartare**  
crushed avocado, diced tuna, sesame  
seeds, taro chips, wasabi mayo 14

**Local Oysters Rockefeller**  
wilted kale, applewood bacon,  
pecorino, Hollandaise sauce 11  
*(raw oysters available upon request)*

## SALADS

**Iceberg Wedge**  
chopped tomatoes, bacon,  
bleu cheese, creamy herb &  
balsamic drizzle 9

**Caesar**  
parmesan crumble, anchovy &  
garlic Caesar dressing 10

**Southwest**  
black beans, corn, bacon,  
tomatoes, tortilla strips,  
jalapeño-cilantro vinaigrette 13

**Spinach & Apple**  
pecans, goat cheese,  
roasted shallot vinaigrette 12

### SALAD ADDITIONS:

grilled chicken 5, sliced steak 7,  
grilled shrimp 6, salmon 6

## ACCOMPANIMENTS

**Baked Potato**  
whipped chive butter 4  
(Loaded add 3, Crab Loaded add 5)

**French Fries** 5

**Saffron Basmati Rice** 5

**Mashed Potatoes** 5

**Sweet Potato Wedges**  
maple honey butter 6

**Vegetable of the Day** 6

**Creamed Spinach** 6

**Mexican Street Corn**  
off the cobb w/ lime, cilantro,  
crema & cotija cheese 6

## GRILLFIRE'S FAVORITES

*(Add a side salad: Caesar or Iceberg Wedge for 6)*

**Horseradish, Bacon & Cheddar Crusted Meatloaf**  
roasted mushrooms, pan gravy & mashed potatoes 19

**Chicken Chesapeake**  
all natural french breast, crab imperial, Hollandaise sauce,  
sweet potato wedges 26

**Country Fried Breast of Chicken**  
buttermilk waffle, sawmill gravy, honey butter & warm syrup 21

**Iron Skillet Steak Tacos**  
queso fundido, grilled onions, pico de gallo, salsa verde, saffron rice,  
corn tortillas 23

**Cabernet Braised Boneless Short Ribs**  
caramelized carrots & parsnips, whipped potatoes, natural pan gravy 25

**Lobster & Shrimp Fettuccine** chardonnay, roasted garlic & tomato cream 28

**Jumbo Lump Crab Cakes**  
Mexican style street corn w/ lime & cotija cheese 28

**Barbecued Baby Back Ribs**  
house-smoked, Blackjack BBQ sauce & french fries (half rack 18, full rack 26)

**Chili Rubbed Swordfish**  
warm brussel sprout-bacon slaw, charred tomato butter 26

## SIMPLY FISH

*Served with saffron basmati rice*

**Atlantic Salmon\*** 23    **Skewered Jumbo Shrimp\*** 24    **Swordfish\*** 25

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

## CLASSIC STEAKS

*Featuring Creekstone Farms Black Angus Steaks  
(Includes jumbo onion rings & one accompaniment.  
Add a side salad: Caesar or Iceberg Wedge for 6)*

**Center-Cut Filet Mignon** 8oz\* 33

**Bone-In Cowboy Cut Ribeye** 20oz\* 45    **NY Strip Steak** 14oz\* 33

**Sliced Flat Iron Steak Chimichurri** 10oz\* 29

**Sauces:** (\$2 ea.) bleu cheese butter, creamy horseradish, bordelaise, Hollandaise

## SURF & TURF

*(Includes one accompaniment. Add a side salad: Caesar or Iceberg Wedge for 6)*

**Ribs & Shrimp\*** half rack baby back ribs & chili-soy glazed shrimp skewer 25

**Filet & Cake\*** filet mignon & jumbo lump crab cake 42

**Steak & Shrimp\*** flat iron steak & chili pop shrimp 32

**Filet & Tail\*** filet mignon & 6oz Maine lobster tail 45

## SANDWICHES

**The GM Steak Burger\*** short rib, brisket & sirloin blend on brioche roll 14

**Herb Grilled Chicken Breast** honey mustard, lettuce, tomato & onion 11

**Additions:** (\$2 ea.) cheddar, Swiss, bleu cheese, roasted mushrooms,  
caramelized onions, applewood bacon

**Marinated Steak Sandwich\*** caramelized onions, Swiss 17

**Crab Cake BLT** 6oz fresh lump crab on brioche w/ tartar 18