

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, lotus root chips,
wasabi mayo 14

Oysters on the Half Shell
lemon, cocktail sauce m/p

SALADS

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

Classic Caesar
romaine, croutons, parmesan 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

Sweet Potato Fries 5

Saffron Basmati Rice 5

Mashed Potatoes 5

Sweet Potato Wedges
maple honey butter 6

Vegetable of the Day 6

Creamed Spinach 6

Sautéed Power Blend
shredded carrots, kale, radicchio,
brussels sprouts, garlic butter 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, 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

BBQ Braised Short Ribs jalapeño-cheddar grits, apple kraut 25

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

Jumbo Lump Crab Cakes sautéed power blend, tartar sauce 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

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.) American, cheddar, Swiss, provolone, bleu cheese,
roasted mushrooms, caramelized onions, applewood bacon

Marinated Steak Sandwich*
caramelized onions, provolone, shredded lettuce, tomato 17

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