

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

BREAKFAST

Buttermilk Pancakes 10
(add blueberries +1)

**Simply Cinnamon
French Toast**
warm apple compote 10

Belgian Waffle
honey butter, fresh berries 11

Eggs Your Way*
poached, scrambled,
over or up,
includes choice of meat:
sausage **gf**, turkey sausage **gf**,
bacon **gf** or ham **gf** 13
(beef tenderloin +8)

Steel Cut Oats
golden raisins, brown sugar,
agave nectar, blueberries &
almonds 10

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

Classic Benedict
poached eggs, English muffin,
Black Forest ham &
Hollandaise sauce 14

Egg White Frittata
oven baked w/ spinach,
tomatoes,
goat cheese & herbs 12

Chesapeake Omelet
fresh lump crab, Swiss,
chipotle aioli 16

Spinach Omelet
goat cheese, Black Forest ham 13

SIDES

Bacon **gf** 5 **Ham** **gf** 5

Country Sausage **gf** 5

Turkey Sausage **gf** 5

Home Fries 5

Two Eggs (any style) 6

English Muffin or
Toast (white, wheat, rye,
English Muffin) 3

*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.

Lunch items served from 11:00 am

STARTERS

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

Crispy Calamari crisp watercress, chipotle aioli, lemon 11

Mesquite Grilled Jumbo Chicken Wings
Buffalo **gf**, Memphis BBQ or Old Bay beer honey 10

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

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

SALADS

Caesar Salad garlic croutons, garlic Caesar dressing 10

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

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

Power Salad **gf** spinach, power blend, dried cranberries, sunflower
seeds, feta, quinoa, white balsamic vinaigrette 13

SALAD ADDITIONS: * grilled chicken **gf** 5, sliced steak 7,
grilled shrimp **gf** 6, salmon **gf** 6, buttermilk fried chicken breast 6

SANDWICHES & FAVORITES

(Add a side salad: Caesar or Iceberg Wedge \$5) (Add Soup du Jour \$5)

The GM Steak Burger*
short rib, brisket & sirloin blend on brioche roll 12

Herb Grilled Chicken Breast
honey mustard, lettuce, tomato & onion 10

ADDITIONS: (\$2 ea) cheddar, American, Swiss, provolone, bleu cheese,
roasted mushrooms, caramelized onions, applewood bacon

B.E.L.T. fried egg, bacon, lettuce, tomato, chipotle aioli,
brioche bun, home fries 13

Crab Cake BLT 6oz fresh lump crab on brioche, tartar sauce 17

Beef Tenderloin Sandwich*
caramelized onions, provolone, shredded lettuce, tomato 17

Nashville Hot Fried Chicken Sandwich
housemade bread & butter pickles, lettuce, tomato, brioche 14

Sirloin Meatloaf
roasted mushroom medley, pan gravy, mashed potatoes 15

Barbecued Baby Back Ribs
slow smoked, Blackjacket BBQ, french fries half rack 15

Filet Mignon*
8oz, jumbo onion ring, vegetable du jour, steak sauce 31

Pan Roasted Salmon* charred tomato butter, Spanish rice 20

ACCOMPANIMENTS

French Fries 4, **Sweet Potato Fries** 5, **Mashed Potatoes** 5,
Macaroni & Cheese 9, **Spanish Rice** 5, **Creamed Spinach** 6,
Vegetable of the Day 6