

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
- Crab Cake Miniatures**
jumbo lump crab, petite greens,
creamy chipotle herb 14
- Mesquite Grilled Jumbo
Chicken Wings**
Buffalo, Memphis BBQ or
Old Bay beer honey 10
- Crispy Calamari**
crisp watercress, chipotle aioli,
lemon 12
- Brussel Sprouts**
jalapeños, garlic, ginger,
sweet soy glaze 9
- Spicy Tuna Wontons**
wasabi mayo, sweet soy,
crispy wontons, sweet roe 12
- 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
- Roasted Beet Salad**
red & gold baby beets arugula, feta,
candied pecans, Mandarin oranges,
citrus 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
- Spanish 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
- Adobo Chicken**
adobo seared chicken, French beans, yellow rice & chipotle honey glaze 20
- 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, Spanish rice, corn tortillas 23
- BBQ Braised Short Ribs** jalapeño-cheddar grits, apple kraut 25
- Lobster & Shrimp Fettuccine**
spinach, 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)
- Blackened Ahi Tuna** wasabi mashed, wok vegetables, sweet soy 26
- Memphis Rubbed Grilled Pork Rib Chop**
10oz, bone-in chop, caramelized apples & bacon, sweet potato wedges 26

SIMPLY FISH

Served with Spanish 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
- Molasses & Soy Marinated Skirt Steak** 8oz* 28
- 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
- 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

*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.