



# THE GRILLE AT HARBOR SHORES

---

## HANDHELD

---

SERVED WITH YOUR CHOICE OF SOUP, SALAD, OR FRIES

<b>THE CLASSIC</b>	\$16	<b>BEEF AND CHEDDAR</b>	\$15
Half pound burger with white cheddar, lettuce, & caramlized onion and pickle on a brioche bun; add house-smoked bacon \$2		Savory steak, thinly sliced with caramelized onions, melted Cheddar and a garlic-Pepper aioli on a toasted French roll.	
<b>SLOWROASTED GRIDDLED CHEESE</b>	\$12	<b>CAROLINA STYLE PULLED PORK</b>	\$12
Cheddar & Smoked Gouda melted together with crisp apples and bacon jam on Havarti griddled soft Italian bread.		House smoked Pork shoulder on a Brioche Bun with pickles and a tangy Carolina sauce.	
<b>HOT CHICKEN</b>	\$14	<b>PORTABELLA SANDO ON BRIOCHE</b>	\$12
Fried chicken breast tossed in a sweet and spicy sauce with pickles and garlic mayo on a brioche bun.		A Marinated Portabella, Roasted Peppers. Caramelized Onions, Melted Havarti, Garlic Pepper Aioli with Spinach and Tomato	
<b>THE BACON.L.T.E.</b>	\$13	<b>CHICAGO DOG</b>	\$10
House-smoked bacon; tomato and lettuce, with bacon "Pate" and an over easy egg on toasted Italian bread.		Onions, Cucumber, Tomato, Sport Pepper, Relish and Mustard	

---

## LARGE PLATES

---

SERVED WITH YOUR CHOICE OF SOUP, SALAD, OR FRIES

<b>APPLE AND POMEGRANATE CHICKEN</b>		\$15	
Grilled chicken salad with crisp apple and pomegranate served in romaine leaves			
<b>BAKED MAC &amp; CHEESE</b>	\$12	<b>CAPRESE PASTA</b>	\$16
Cavatappi pasta tossed in a made-to-order cheddar cheese sauce, finished with crispy panko and baked. Try it topped with your favorite: Grilled Chicken \$5, Grilled Salmon \$8, Shrimp \$6, or Pulled Pork \$5		Angel hair pasta, fresh mozzarella and heirloom tomato tossed with garlic, fresh basil, and olive oil	



# THE GRILLE AT HARBOR SHORES

## SMALL PLATES

<b>SMOKED SALMON SPREAD</b>	\$15	<b>WINGS</b>	\$13
House smoked Norwegian salmon in a light lemony cream cheese spread with pickled vegetable and Pita Chips		Juicy wings served your way: Classic Buffalo, House BBQ or Signature Dry Rub; choice of ranch or blue cheese dressing.	
<b>ROAST CURRY CAULIFLOWER</b>	\$10	<b>MID-WEST POUTINE</b>	\$12
Fresh cauliflower florets tossed with calabrese peppers and curry sauce finished with local honey and parsley		Crispy fries, cheese curds, bone marrow gravy and Pulled Pork. Finished with White Cheddar and Green Onions	
<b>PAR THREE PIMENTO CHEESE</b>	\$6	<b>CALABRESE HUMMUS AND GRILLED PITA</b>	\$7
This course classic is as close to Augusta as you can get! Served with house crackers		House hummus made with flavorful calabrese peppers served with pickled vegetable and grilled pita	
<b>SOFT PRETZLE STICKS</b>	\$9	<b>PEEL &amp; EAT SHRIMP</b>	\$10/18
Served with yellow mustard. Add House Cheese sauce \$2		Split shell-on tiger shrimp steamed in white wine and house seasoning served with tangy cocktail sauce. 1/2 pound or full.	

## SALADS & MORE

ADD YOUR FAVORITE PROTEIN: GRILLED CHICKEN \$5, GRILLED SALMON \$8, SHRIMP \$6

<b>PARMESAN-POMEGRANATE SALAD</b>	\$4/6/10	<b>GARDEN SALAD</b>	\$4/6/10
Fresh greens tossed with fresh pomegranate seeds, basil croutons, shaved parmesan and a grain mustard vinaigrette.		Fresh mixed greens with heirloom tomatoes, crisp cucumbers, carrots and sweet red peppers; your choice of dressing.	
<b>OUR CAESAR</b>	\$4/6/10	<b>SOUP &amp; SALAD</b>	\$10
A wedge of romaine with our traditional Caesar dressing ,shaved parmesan cheese and house-made basil croutons.		A small salad of your choice paired with a cup soup and crusty baguette;	
<b>SOUP DU JOUR</b>	\$5/7	<b>POTATO LEEK SOUP</b>	\$6/8
Always made in house; ask your server for todays selection.		Simple and satisfying. add house bacon for a buck!	

ASK YOUR SERVER ABOUT OUR VEGETARIAN OPTION AND OUR GLUTEN FREE OPTIONS

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.