

BEGINNINGS

Hummus of the Day

Our homemade hummus created with different ingredients, flavors and textures. Topped with EVOO and chopped parsley. Served with warm pita wedges

Fried Pickles

Hand-dipped pickle chips cooked to a golden brown and served with your choice of spicy ranch or creamy peanut butter.

The Wedge

A wedge of Iceberg lettuce topped with buttermilk ranch, creamy honey mustard or creamy blue cheese dressing, shaved Bermuda onion, diced tomato, crispy nitrate free natural bacon and blue cheese crumbles

Garlic Fries

Crispy-golden fries covered in garlic butter and parmesan cheese and ranch for dipping

Artisan Cheese Selection 3 Choices

A selection of three artisan cheeses of your choice. Ask your server for the current availability. Served with specialty accoutrements

Urban Grille Shrimp

Ten sugar cane skewered shrimp marinated in lime-soy-ginger, wood grilled and served with our citrus cream sauce

Special Recipe Seafood Bisque or Soup of the day

Bowl/Cup \$6.99/\$5.99 Bowl/Cup \$4.99/\$3.99

Grilled Jalapeño Bombers

Grilled jalapeños stuffed with chorizo, pepper jack, onions and habañero flakes. Served on our roasted salsa and drizzled with lime crema

Short Rib Spring Rolls

An Urban Grille original! A combination of napa cabbage, carrots, garlic, sesame oil, soy sauce, braised short rib, porcini dust and Himalayan sea salt. Served with a spicy mayo-mustard sauce

Fry Basket

Crispy fries served with any two of our special sauces

Grilled Vegetable Platter

A succulent platter of fresh seasonal grilled vegetables and a portobello mushroom cap served with charmoula sauce for dipping

Sweet Potato Fries

Thinly cut sweet potatoes served with our special recipe spicy ranch

Shrimp Alyx

Five of our signature jumbo shrimp coated with panko bread crumbs, shallots, garlic and parmesan cheese. Baked and served with our citrus butter cream sauce

Mini Burger Platter

A platter of three beef mini burgers. Create your own unique combination by choosing one cheese, one sauce and one topping for each burger from our artisan burger selections

ENTRÉE SALADS

Chopped Salad

A meal size combination of Romaine lettuce, purple cabbage, green onions, tomato, cucumber, nitrate free natural bacon, mini pasta, grilled chicken, blue cheese, parmesan all tossed with our parmesan vinaigrette

Asian Sesame Salad

Romaine, napa cabbage, sweet red pepper, chicken, carrot, mandarin oranges, scallions, cilantro, crispy wontons. Served with your choice of our Thai peanut dressing or our sesame vinaigrette

Urban Cobb

A mix of crispy romaine and iceberg lettuce, covered with ham, grilled chicken, hard boiled eggs, tomato, avocado, blue cheese crumbles and natural bacon. Tossed with your choice of dressing

Add a grilled chicken breast or five grilled shrimp \$4.50 Grilled Flat Iron \$10

Orchard Harvest Salad

A combination of romaine, baby spinach, field greens, apples, pears, bermuda onion, candied pecans, feta cheese, dried cranberries, cranberry vinaigrette

Grilled Steak Salad

Tender field greens, romaine, tomato and cucumber slices, shaved Bermuda onion, carrot strings, blue cheese crumbles all topped with tender pieces of grilled premium flat iron steak. Served with our signature balsamic vinaigrette

WOOD GRILLED FLAT BREAD PIZZA

Pizza Margherita - Mozzarella cheese, diced tomato, garlic, extra virgin olive oil and fresh basil
All pizzas served with our mixed greens salad, cornelli rice or side of the day

Sweet and Sassy - Mozzarella cheese base with caramelized onion, grilled chicken, blue cheese and drizzled with a balsamic glaze

Quattro Fromage - A light tomato sauce base covered with a layer of mozzarella, fontina, gruyere and parmesan cheese

The Spicy Pisano - A light tomato sauce base topped with mozzarella cheese, hot Italian sausage, pepperoni and hot giardiniera

SANDWICH SENSATIONS

The Prime Rib Sandwich

Roasted Prime Rib, shaved and dipped in a real beef au jus. Topped with provolone cheese and served on a crispy ciabatta roll. Accompanied with beef au jus and our special beer and garlic hot mustard sauce

The Cuban

Thinly sliced, all natural, nitrate free ham, citrus marinated pork tenderloin, Swiss cheese, pickles and mustard. All served on a grilled and pressed ciabatta roll

The Gaucho

Wood grilled marinated Prime Angus flank steak, sliced and served with caramelized onions and a side of Chimichurri sauce. Served on a crispy ciabatta roll

Caprese Panini

Tomato, garlic, fresh mozzarella, fresh basil and extra virgin olive oil. Served on grilled pane bread

Beef Short Rib Grilled Cheese

Slow braised beef short rib, shredded and served with creamy fontina cheese and onion relish. Served on country bread and grilled to oozy goodness

Harvest Panini

A classic combination of all natural-preservative free turkey breast, cheddar cheese, sliced pears, dried cranberries and our special recipe butternut squash aioli on grilled pane bread

Chicken Parma Panini

Thinly sliced grilled chicken breast, Prosciutto Di Parma, provolone cheese, tomato, roasted red peppers and our basil aioli on grilled pane bread

Grilled Vegetable Sandwich

Grilled seasonal vegetables, roasted red peppers, oven dried tomatoes, fresh basil, fontina cheese and garlic aioli served on a toasted ciabatta roll

ARTISAN BURGERS

All burgers served with our mixed greens salad, confetti rice or side of the day

Burger Choices:

Choice of Beef, Turkey, Organic Veggie, Salmon* or Chicken Breast

*add \$1.00 for salmon, all sizes

Sizes:

1/3 LB

2/3 LB

1 LB

100% Special Grind Angus Beef

Hand Formed

Always FRESH

Never Frozen

THE BEHEMOTH

** Order the BEHEMOTH and have your picture placed on our Burger Wall of Fame, if you finish. Also, receive a free custom T-shirt just for giving it a go! Available only in beef and on our special bun. Allow for additional cooking time.

Bun

Special Recipe White, Ciabatta, Wheat, Heart Healthy Skinny Bun

Artisan Cheese (Please select one)

Aged Cheddar, Swiss, Jalapeno Jack, American, Blue Cheese, Provolone, Aged Feta, Fontina, Mozzarella, Fresh Mozzarella, Smoked Gouda

Toppings (unlimited)

Dill pickles, Caramelized onions, Bermuda onion, Roasted poblano peppers, Roasted sweet peppers, Potato Chips, Black Bean and Corn Relish, Fresh tomato, Sautéed mushrooms, Lettuce, Field greens, Pickled jalapenos, Veggie strings, Roasted garlic, Oven-dried tomatoes, Cucumber, Grilled onions

Specialty Premium Toppings

Crispy hickory bacon, Avocado, Fried onion strings, Guacamole, Portobello mushroom cap, Fried egg, Goat Cheese, Brie, Imported Gruyere

Signature Sauces (Please select one)

Buttermilk Ranch, Honey Mustard, Dijon Mustard, Mayo, Roasted Garlic Aioli, BBQ, Roasted Red Pepper, Thousand Island, Steak, Gorgonzola Mayo, Spicy Ranch, Bourbon Glaze, Creamy Horseradish, Chipotle Mayo, Tzatziki, Chimichurri, Fire-Roasted Salsa

THIRST QUENCHERS

Coke, Diet Coke, Cherry Coke, Lemonade, Sprite, Orange

Numi Hot Tea

Iced Tea

Goose Island Pure Cane Root Beer Soda (Bottle)

Premium Coffee

San Pellegrino

A 20% gratuity will be added for parties of 6 or more.