



[DOWNTOWN]

GRILLE

 SINCE 1999

Appetizers

- FRIED GREEN TOMATOES | 10
Smoked Tomato Aioli and Shaved Parmesan
- CANDIED BACON | 13
Crispy Bacon Squares with Maple Brown Sugar BBQ Glaze and Apple Slaw
- AHI TUNA* CRISP | 12
Sushi Grade Ahi Tuna* on a Crisp Fried Wonton with Wasabi Aioli, Sesame Oil Sriracha Chili Paste and Wakame Salad
- SHRIMP* COCKTAIL | 12
- CALAMARI | 10
Fried Calamari with Chipotle Aioli
- FRIED OYSTERS | 12
Cornmeal Dusted Fried Oysters with Cocktail Sauce
- MUSSELS | 15
Blue Mussels with a White Wine Scampi Sauce and Focaccia
- JUMBO LUMP TWO CRAB CAKES 2 OZ EACH | 16
- LOCAL FARMSTEAD CHEESE PLATE | 14
Please Inquire for our Daily Offering

Steak

- RIBEYE* 16 OZ | 42
- COWBOY BONE-IN-RIBEYE* 18 OZ | 48
- FILET MIGNON* 10 OZ | 36
- NEW YORK STRIP* 14 OZ | 34
- BEEF* SPECIAL OF THE DAY | MARKET PRICE

Sauce Accompaniments

- Buttermilk Bleu Cheese Demi | 4
- Au Poivre | 4
- Black Garlic Butter | 4

RARE Very Red, Cool Center | MEDIUM RARE Red, Warm Center
 MEDIUM Pink Center | MEDIUM WELL Slightly Pink Center
 WELL Broiled throughout, No Pink

- DTG SIGNATURE BURGER* | 18
Greg Norman Australian Wagyu Beef*, Bibb Lettuce, Tomato, Red Onion, and Housemade Pickles, served with Hand-Cut French Fries
Your choice of Cheese:
Buttermilk Bleu, Aged Extra Sharp NY Cheddar or Manchego
{SUBSTITUTE FRIES WITH ANY SIDE FOR \$2}

Family-Style Side Dishes GENEROUS TO SHARE | 8

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| BRUSSELS SPROUTS, FRIED WITH AGED BALSAMIC | ONION CRISPS |
| CREAMED SPINACH | MASHED POTATOES |
| HAND-CUT FRENCH FRIES | ROASTED ASPARAGUS |
| HAND-CUT TRUFFLE FRIES WITH CRUSHED RED PEPPER & PARMESAN | VEGETABLE OF THE DAY |
| MACARONI & CHEESE | SAUTÉED MEDLEY OF MUSHROOMS |

Soups and Salads

- SOUP DU JOUR | MARKET PRICE
- FRENCH ONION | 7
- WEDGE OF ICEBERG LETTUCE | 8
Tomatoes, Bacon and Buttermilk Bleu Cheese Crumbles with your choice of Balsamic or Roquefort Dressing
- CLASSIC CAESAR | 8
Caesar Salad with Housemade Croûtons and Shaved Parmesan
- DTG'S SIGNATURE SALAD | 9
Mixed Greens, Candied Pumpkin Seeds, Shaved Radish, Manchego with a Fig Vinaigrette
- WINTER SALAD | 9
Kale, Maple Roasted Butternut Squash, Crumbled Chèvre Candied Walnuts, Dried Cherries and a Apple Cider Vinaigrette

Seafood

- DIVER SCALLOPS* | 32
Pan Seared with a Sweet Potato Purée and Haricot Verts with Balsamic Drizzle
- FISH* SPECIAL OF THE DAY | MARKET PRICE
- JUMBO LUMP TWO CRAB CAKES 4 OZ EACH | 32
- TWIN COLD WATER LOBSTER* TAILS | 42
Broiled with Garlic Herb Butter
- GRILLED SALMON* | 26
Served with a Sage Polenta Cake, Pickled Fennel and Roasted Beet Purée

From the Farm

- ROSEMARY RACK OF LAMB* 14 OZ | 32
with Port Demi-Glace
- HALF ROASTED CHICKEN* | 22
with Grain Mustard Chicken Demi
- HOUSEMADE FETTUCCHINE | 18
with Wild Mushrooms, Kale and a Madeira Cream Sauce
- HERITAGE BREED PORK CHOP* | 26
with Maple Butter

Entrée Additions

- Jumbo Lump Crab Cake 4 oz | 16
- Sautéed Shrimp* four | 14
- Pan Seared Scallops* four | 14
- Cold Water Lobster Tail* 6 oz | 20
- House Mushroom Blend | 4

MENU ITEMS AVAILABILITY SUBJECT TO CHANGE
 A 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.
 GIFT CERTIFICATES ARE AVAILABLE FOR PURCHASE.
 STEAK KNIVES ARE \$8 EACH

**Consumption of raw or undercooked meat, chicken, eggs, shellfish or fish may increase your risk of food borne illness and harmful to your health.*