



# THE GRUFF

PLATES + POURS

FROM THE ATTIC

## Snacks

### CHIPS AND DIP <sup>GF</sup>

Tortilla chips and house queso  
Add salsa

### HAIR OF THE G.O.A.T. <sup>GF</sup>

2 pieces of sriracha brown sugar bacon  
and a domestic bottle

### SWEET POTATO SHOESTRINGS <sup>GF</sup>

Honey sriracha drizzle, Manchego cheese

### HOT TRUFFLE FRIES <sup>GF</sup>

Spicy truffle fries, parmesan cheese, Gruff sauce

## The Entree

### DUCK WONTONS

Cream cheese, duck, bacon, roasted sweet corn,  
green onions, orange chipotle sauce

### SHRIMP TACOS

Thai chili fried shrimp, wasabi slaw, pico, micro  
cilantro, lime, flour tortillas  
Add avocado

### STREET TACOS <sup>GF</sup>

Spiced pork, salsa verde, pico, Manchego cheese,  
cilantro micros, corn tortilla  
Add avocado

### CHISLIC <sup>GF</sup>

Fried or grilled to medium rare. Dipping choices:  
Ranch, Bleu Cheese, BBQ, Chipotle Ranch

### HOUSE FRY BREAD

Everything seasoning, queso dip

### NACHOS <sup>GF</sup>

Seasoned ground beef, queso, black beans, pico,  
jalapenos, cilantro, guacamole, sour cream  
Substitute chicken

### FRIED PICKLES

House battered pickles, ranch dip

### CHICKEN WINGS <sup>GF</sup>

Traditional or Boneless

WING SAUCES: BUFFALO, BBQ, THAI CHILI,  
CAJUN DRY RUB, SPICY GARLIC, PARMESAN GARLIC,  
GENERAL TSO, MANGO HABANERO

### FRIED CHEESE CURDS

Breaded white cheddar cheese, ranch dip

<sup>GF</sup> GLUTEN FRIENDLY

## The Garden

### SALMON CAPRESE

Pesto encrusted salmon, fresh mozzarella,  
marinated tomatoes, red onion, fresh basil,  
balsamic reduction, mixed greens

### ASIAN CHOP

Grilled chicken, romaine, carrots, cabbage,  
avocado, cilantro micros, scallions,  
fried wontons, crushed peanuts,  
honey sesame vinaigrette

### EL CAMINO

Southwest chicken, roasted corn, black beans,  
tomatoes, avocado, black olives, bell peppers,  
Manchego cheese, fried tortilla strips

### BLACKENED CHISLIC

Cajun fried chislic, red onion, black olives,  
tomatoes, bell peppers, bleu cheese crumbles,  
onion frizzles

### CAESAR

Add chicken shrimp salmon steak

### SIDE HOUSE SALAD OR CAESAR SALAD

DRESSING OPTIONS: RANCH, FRENCH, BLEU CHEESE,  
1000 ISLAND, CHIPOTLE RANCH, AVOCADO RANCH,  
HONEY MUSTARD, BALSAMIC VINAIGRETTE,  
FAT-FREE RANCH, OIL & VINEGAR

### SOUP DU JOUR OR CHILI CUP BOWL

## Flatbread Pizzette

GLUTEN FREE CRUST

GRATED PARMESAN, CRUSHED RED PEPPER, GARLIC OIL  
AND  
BALSAMIC VINEGAR AVAILABLE UPON REQUEST

### 3 CHEESE BRUSSELS & BACON

Roasted garlic aioli, mozzarella, bleu cheese  
crumbles, shaved parmesan, roasted marinated  
tomatoes, red onion, balsamic reduction

### MEATZA

Italian sausage, salami, pepperoni,  
mozzarella cheese, shaved parmesan,  
house marinara

### THE SPICY G

Grilled chicken, spicy garlic sauce, red onion,  
diced celery, bleu cheese crumbles, mozzarella,  
ranch drizzle

### TRUFFLE AND PROSCIUTTO

Roasted garlic crème, fresh mozzarella,  
smoked gouda, red onion, shaved prosciutto,  
baby arugula, white truffle

### MARGHERITA

House marinara, fresh mozzarella, basil  
chiffonade, garlic oil  
Add chicken shrimp

## The Noodles

ITALIAN SAUSAGE

CHICKEN

STEAK

SHRIMP

SALMON

MAKE IT CAJUN

### BAKED MAC DADDY

Smoked gouda cream sauce,  
bacon, seasoned bread crumb,  
cavatappi noodles

### SPICY CHICKEN & SHRIMP

Blackened chicken, shrimp, onions,  
peppers, tomatoes, spicy Cajun  
butter, linguini, shaved parmesan,  
green onion

### ALFREDO WITH LINGUINE

Garlic alfredo sauce,  
basil chiffonade,  
shaved parmesan

## The Grounds

HALF POUND BURGERS - CHUCK, BRISKET, AND SHORT RIB BLEND.

ALL BURGERS ARE PREPARED MEDIUM

UNLESS OTHERWISE REQUESTED

CHOICE OF SIDE | SUBSTITUTE CHICKEN BREAST

### THE G.O.A.T.

Beef patty, red wine onions, goat cheese, baby arugula, chipotle raspberry sauce

### DRAGON SLAYER

Beef patty, thick cut bacon, mango habanero sauce, bleu cheese crumbles, bread & butter pickles

### DRUNKEN WILBER

Beef patty, pulled pork, thick cut bacon, bourbon glaze, cheddar cheese, onion frizzles, peppercorn ranch drizzle, lettuce, tomato

### PATTY MELT

American and Swiss cheese, caramelized onions, grilled marble rye

### BUFFALO BILL

Half-pound locally raised bison, lettuce, tomato

### THE STONER SKILLET

Ranch fries, peppers, onions, mushrooms, beef patty, 2 over easy eggs, brown gravy

## Plates

### OFF THE HOOK

Daily featured seafood and fresh fish

### CHICKEN BRUSCHETTA

Marinated baked chicken breast, artichoke crème, bruschetta tomatoes, balsamic reduction, horseradish mash, grilled asparagus

### GRILLED 8OZ SIRLOIN <sup>GF</sup>

Prime cut sirloin, chimichurri butter, horseradish mash, grilled asparagus

### CITRUS HOISIN GLAZED SALMON

Vegetable fried rice, pickled ginger, green onion

### EGG ROLL IN A BOWL

Seasoned ground pork, red and green cabbage, carrots, bell peppers, scallions, garlic, ginger, citrus ponzu sauce, fried wontons, white rice

### NOLA JAMBALYA

Shrimp, andouille sausage, etouffee sauce, Cajun cream, green onion, fried okra, cajun rice

### INDIAN TACO

House fry bread, seasoned beef, shredded cheddar, lettuce, onions, tomatoes, fresh jalapenos, Manchego cheese, side salsa  
Add sour cream queso

### FISH PLATE

Battered cod filets, tartar sauce, lemon, choice of side

## Beverages

### COKE PRODUCTS

Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb, Mellow Yellow, Barqs Root Beer, Minute Maid Lemonade, Gold Peak Raspberry Iced Tea

### FRESH BREWED ICED TEA

### FLAVORED LEMONADE OR ICED TEA

Strawberry, Raspberry, Mango, Peach

### MILK OR CHOCOLATE MILK

<sup>GF</sup> GLUTEN FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

## The Bread

CHOICE OF SIDE

### GRILLED STEAK SANDWICH

Cajun bleu cheese crème, roasted garlic aioli, baby arugula, marinated tomatoes, balsamic reduction, grilled ciabatta, served medium rare

### HOT PASTRAMI

½ pound of sliced pastrami, Russian slaw, Swiss cheese, grilled marble rye

### CHIA CHICKEN

Grilled chicken breast, lettuce, tomato, red onion, roasted garlic aioli, avocado, avocado ranch drizzle, warm naan

### GRILLED MEATLOAF SANDWICH

Caramelized onions, mushrooms, chipotle ketchup glaze, grilled ciabatta

### THE CUBAN

Shaved pork, ham, Swiss cheese, pickle planks, roasted garlic aioli, mustard, grilled ciabatta

### CRISPY CLUCKER

Naked or dipped in your choice of sauce, shredded lettuce, mayo, toasted bun

SAUCE OPTIONS: BBQ, BUFFALO, SPICY GARLIC, CAJUN DRY RUB, THAI CHILI, MANGO HABANERO, PARMESAN GARLIC

### CLUBBER

Ham, turkey, thick cut bacon, leaf lettuce, tomato, mayo, toasted wheat

### SIDE CHOICES:

RANCH FRIES, SWEET POTATO SHOESTRINGS  
HORSERADISH MASHED POTATOES OR GRILLED ASPARAGUS  
SUBSTITUTE SOUP OR SALAD      SUBSTITUTE ONION RINGS

## Just Desserts

### COLOSSAL CHOCOLATE CAKE

6 layer cake, chocolate ganache, frosting, vanilla bean whipped cream

### ROOT BEER FLOAT

### FRIED SNICKERS

Deep-fried snickers, ice cream, chocolate and caramel

### FEATURED DESSERT

## Lunch Specials

INCLUDES A NON-ALCOHOLIC BEVERAGE  
AVAILABLE 11AM-4PM MON-FRI

### MEATLOAF

Horseradish mash, brown gravy

### HOT BEEF

Braised pot roast, beef gravy, horseradish mash, Texas toast, onion frizzles

### BLT

Thick cut bacon, leaf lettuce, tomato, mayo, toasted wheat, Ranch fries  
Add avocado turkey

### BRANDON HOT GRUFF

Roast turkey, thick cut bacon, tomato, gouda cheese sauce, egg battered Texas toast, green onion

### FISH SANDWICH

Battered cod, American cheese, tartar sauce, shredded lettuce, toasted bun, Ranch fries

### LINGUINI ALFREDO

Choice of soup or house salad  
Add chicken steak shrimp salmon

### NAAN PEPPERONI PIZZA

Choice of soup or house salad