

APPETIZERS

DON JULIO'S DRUNKEN SHRIMP

Shrimp wrapped in a jalapeño infused bacon served in a tequila lime sauce with avocado pico de gallo 13

VIETNAMESE CHICKEN SPRING ROLLS

Marinated chicken and vegetables, served with braised red cabbage and mild sweet and sour plum sauce 10

SOUFFLE CRAB CAKE

Crab galette. Crab meat in shrimp mousse, diced vegetables, portwine reduction and crispy shitaki 13

No. 43 CALAMARI

Lightly fried calamari tossed with banana peppers and red peppers, citrus beurre blanc 11

FLATBREADS

MARGHERITA

Fresh mozzarella, ripe tomatoes, red onions, basil 9.5

WILD MUSHROOM AND GOAT CHEESE

Topped with white truffle essence 9.5

SOUTHWEST CHICKEN PIZZA

Diced chicken, pico de gallo, cheddar jack cheese, spicy garlic sauce 11

CHICKEN QUESADILLA

Tender chicken breast with cheddar cheese served with pico de gallo and sour cream 9
*OR STEAK 12

SHANGHAI PLATTER

Vietnamese chicken spring roll, chicken satay, pork dumplings with a sweet and sour sauce 11

BEEF SATAY

Grilled ginger-lemongrass marinated beef, mushrooms and yellow squash, served with roasted corn salsa and lemongrass glaze 10

ARTICHOKE & SPINACH DIP

Served with flatbread chips 11

SLIDERS

ANGUS BEEF SLIDERS 9.5

VEGGIE-BURGER SLIDERS 9.5

PULLED PORK SLIDERS 9.5

WINGS

8 WINGS

Buffalo or Spicy garlic 9

ENTREES

HOUSE SPECIALTIES

GRILLE 43 SIRLOIN

Seared sirloin, wild mushrooms, potato au gratin and au poivre sauce 25

CHICKEN 43

Breast of chicken stuffed with proscuitto, artichokes, spinach, bruschetta and mozzarella over whipped potatoes with aromatic chicken jus 19

BBQ RIBS

Slow Smoked fall-off-the-bone baby back ribs smothered in our house-made BBQ sauce with our hand cut fries
HALF SLAB 14 * FULL SLAB 21

DUO OF DUCK (MAPLE LEAF)

Roasted duck breast, red wine braised duck leg, parsnip puree and a merguez sauce 25

ROASTED STUFFED PORK CHOP

Pork chop stuffed with spicy sausage and wild mushroom served with chinese black rice, medley vegetable and apple cider reduction 24

GRILLED BONE IN RIBEYE

Grilled 14oz. roasted baby potatoes, grilled asparagus, roque fort sauce 31

ROASTED SALMON

Braised endive, saffron risotto, tangy smoked pepper beurre blanc 20

SEA BASS

Paupielte de loup de mer. Mediterranean bass stuffed with seafood mousse tian of vegetable, cassoulet of white bean and a beurre rouge sauce 25

PASTAS

CHICKEN PARMESAN

Crispy pan fried lightly breaded chicken breast served over linguini with marinara sauce 18

RISOTTO SCAMPI

Sauteed shrimp scampi, medley of vegetable and crayfish sauce 22

SEAFOOD RAVIOLI

Pasta filled with lobster, shrimp and scallops, sauteed broccoli rabe and lobster sauce 26

CHICKEN ALFREDO

Sauteed chicken breast, wild mushroom, fettucini pasta and alfredo sauce 20

There will be an additional \$3 charge for split plates. We are not responsible for lost or stolen property. Ask about our catering services.

18% gratuity added to parties of 6 or more

SALADS

43 CHOP

Mixed greens with chicken, roasted corn, avocado pico de gallo, crispy tortilla strips and cheddar jack cheese drizzled with a lime vinaigrette 12

ASIAN CHICKEN

Chinese five spice marinated chicken breast, mixed greens, Asian pear, radishes, water chestnuts, mandarin orange, crispy rice noodles and a honey citrus-sesame seed vinaigrette 11

THE GRILLE'S SALAD

Mixed greens, candied walnuts and dried cranberries tossed in our balsamic vinaigrette dressing topped with warm goat cheese and sliced apples 10

ADD CHICKEN 3 * ADD STEAK 6

ADD SHRIMP 6 * ADD SALMON 5

SMOKED SALMON SALAD

Mixed greens, hard boiled eggs, cherry tomatoes, croutons, redwine vinaigrette 16.5

BLACK 'N BLUE SALAD

Sirloin steak strips, mixed greens, croutons, red and tobacco onions, tomatoes and blue cheese crumbles served with blue cheese dressing 16

TUNA NICOISE SALAD

Mixed greens, tomatoes, hard boiled eggs, green beans, roasted potatoes, seared tuna and a sherry vinaigrette .17

BURGERS & SANDWICHES

All burgers are served on your choice of a brioche or pretzel bun with lettuce, tomatoes, tobacco onions and our own hand-cut fries. You may substitute seasonal fruit for fries. Substitute with parmesan truffle potato wedges, Add \$3.00

PEPPER JACK

Jalapeño bacon, pepper jack cheese topped with avocado pico de gallo and tobacco onion straws 11

THE DUKE

Topped with applewood-smoked bacon, BBQ sauce and cheddar cheese with tobacco onion straws 11

BLACK N' BLUE

Charred Angus beef with blue cheese crumbles 10.5

PULLED PORK SANDWICH

Hand-pulled slow roasted pork shoulder, topped with cole slaw and our house-made smokey BBQ sauce, topped off with tobacco onion straws 10

BAJA FISH TACOS

Marinated cod, jalapeno-cilantro slaw, pico de gallo, and lime-pepper aioli, refreshing with bit of a kick 13

BISTRO STEAK SANDWICH

Seared 8 oz. flat iron steak, caramelized onions and cheese on French bread and our own roquefort sauce 17

SOUPS

FRENCH ONION SOUP

BOWL 6.5

CHICKEN TORTILLA SOUP

CUP 5 * BOWL 6

SOUP OF THE DAY

CUP 5 * BOWL 6

SIDES

PASTA WITH MARINARA 6

STEAMED VEGETABLES 5

HAND CUT FRIES 4

MASHED POTATOES 4

BAKED POTATO 6

THE GRILLE'S APPETIZER SALAD 5

WEDGE SALAD 8

LET US CATER YOUR NEXT EVENT, ASK YOUR SERVER

GIFT CARDS ALSO AVAILABLE FROM YOUR SERVER

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