

# APPETIZERS

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## **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

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### **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

# SALADS

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## **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 oranges, crispy rice noodles and 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

# SOUPS

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## **FRENCH ONION SOUP**

BOWL 6.5

## **CHICKEN TORTILLA SOUP**

CUP 5 \* BOWL 6

## **SOUP OF THE DAY**

CUP 5 \* BOWL 6

## **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-lemon grass marinated beef, mushrooms and yellow squash, served with roasted corn salsa and lemongrass glaze 10

## **ARTICHOKE & SPINACH DIP**

Served with flatbread chips 11

## WINGS

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### **8 WINGS**

Buffalo or Spicy garlic 9

## SLIDERS

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**ANGUS BEEF SLIDERS** 9.5

**VEGGIE-BURGER SLIDERS** 9.5

**PULLED PORK SLIDERS** 9.5

## **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

# SIDES

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**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

\*When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity added to parties of 6 or more

# ENTREES

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## HOUSE SPECIALTIES

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### GRILLE 43 SIRLOIN

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

### CHICKEN 43

Breast of chicken stuffed with prosciutto, 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

## PASTAS

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### CHICKEN PARMESAN

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

### RISOTTO SCAMPI

Sauteed shrimp scampi, medley vegetable and crayfish sauce 22

## BURGERS

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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

### BURGER 43

Your traditional Angus beef half-pound burger 10

### PEPPER JACK

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

### BLACK N' BLUE

Charred Angus beef with blue cheese crumbles 10.5

## SANDWICHES

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All sandwiches are served with our own hand-cut fries.

You may substitute seasonal fruit for fries. Substitute with parmesan truffle potato wedges, Add \$3.00

### APPLEWOOD BLT

Applewood bacon, lettuce, tomato and mayonnaise on country white toast 9

### CHICKEN BRIE

Sauteed marinated chicken breast, sauteed onion, green and red pepper, and brie cheese on tomato basil bread 12

### DOUBLE DOWN CLUB

Roasted turkey breast, sliced applewood bacon, lettuce, tomato and mayonnaise on two slices of multi-grain toast 11

### VEGETABLE WRAP

Roasted marinated eggplant, yellow squash, zucchini, portabello humus and jack cheese on whole wheat wrap 12

### ITALIAN BEEF

Sliced slow roasted top round and swiss cheese on French bread with au jus 12

### 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

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

### 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

### THE DUKE

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

### VEGGIE BURGER

Freshly ground vegetable and herbs, and pan-fried, served with pepper jack cheese and avocado pico de gallo 10.5

### REUBEN GRILLE

Thin sliced corned beef with Swiss cheese and homemade sauerkraut on marble rye bread 10

### BAJA FISH TACOS

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

### 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

### BISTRO STEAK SANDWICH

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

**LET US CATER YOUR NEXT EVENT,  
ASK YOUR SERVER**

**GIFT CARDS ALSO AVAILABLE FROM YOUR SERVER**

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