



# THE GRILLE

BALD HEAD ISLAND CLUB

## STARTERS

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<b>CRAB DIP</b>	18
<i>Grilled Naan, Focaccia</i>	
<b>HIGH TIDE ROLL</b> 🍣	22
<i>Spicy Crab, Carolina Gold Rice, Pickled Ginger, Melon, Cucumber, Pickled Onion, Wasabi, &amp; Soy</i>	
<b>BLACKENED LAMB LOLLIPOP*</b> / GF	18
<i>Cool Mint &amp; Honeydew Sauce</i>	
<b>CHAMPAGNE &amp; FONTINA FONDUE</b> / V	16
<i>Crusty Bread, Rye, Apples, Pears</i>	
<b>SASHIMI SAMPLER*</b>	22
<i>Sticky Rice, Shrimp, Salmon, Tuna, Togarashi, Avocado, Pickled Ginger, &amp; Soy</i>	
<b>PORK DUMPLINGS</b>	16
<i>Sesame Ginger Soy Sauce</i>	
<b>OYSTERS ROCKEFELLER</b>	18
<i>Fontina, Jalapeno Bacon, Spinach, Crunchy Garlic</i>	
<b>FRENCH ONION SOUP</b>	14
<i>Beef Broth, Swiss, Provolone, Crusty Bread</i>	
<b>SPLIT PEA SOUP</b> / GF	14
<i>Crisp Pork Belly</i>	

## SALADS

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<b>LITTLE GEM SALAD</b> / GF, V	14
<i>Radish, Carrot, Begonia, Dandelion, Amaranth, Garlic Root, Cucumber Vinaigrette</i>	
<b>CLASSIC CAESAR</b>	14
<i>Romaine, Parmesan, Ciabatta Crouton, Anchovy Dressing, Cracked Pepper</i>	
<b>SPINACH SALAD</b> / GF, V	16
<i>Roasted Beets, Mountain Apples, Pickled Onion, Feta, Sherry Apple Vinaigrette</i>	
<b>STEAK SALAD*</b> / GF, 🥑	24
<i>Bibb Lettuce, Sirloin Steak, Grilled Heirloom Tomato, Candied Pecan, Blue Cheese, Avocado, Peppadew Balsamic, &amp; Olive Oil</i>	

**ADD A PROTEIN TO YOUR SALAD: CHICKEN 10, SHRIMP\* 12, STEAK\* 18**

### SPLIT PLATE CHARGE 7

BALD HEAD ISLAND CLUB MEMBERS - PLEASE REMEMBER AS A BENEFIT OF CLUB MEMBERSHIP, FULL MEMBERS RECEIVE A 20% DISCOUNT ON FOOD. LIFESTYLE, HOUSE, SOCIAL AND FOUNDING SOCIAL MEMBERS RECEIVE A 15% DISCOUNT ON FOOD.

## MAINS

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<b>GRILLED NC MOUNTAIN TROUT / GF</b>	38
<i>Crab Stuffed Trout, Grilled Potato, Blood Orange Butter</i>	
<b>SHRIMP &amp; GRITS / GF</b>	28
<i>Ale Cheddar Grit Cakes, Peppadew Relish, Crunchy Garlic</i>	
<b>PEPPER CRUSTED SALMON ROULADE*</b>	32
<i>Roasted Leek &amp; Pepper Stuffing, Tomato Cucumber Coulis, Broccoli Slaw</i>	
<b>LOBSTER TORTELLINI</b>	38
<i>Poached Lobster, Cheese Tortellini, Wild Mushroom, Spinach, Pecorino &amp; Lemon Essence</i>	
<b>BUTTERNUT SQUASH RISOTTO</b>	26
<i>Candied Turnips, Shallot, Sage, Parmesan</i>	
<b>RIBEYE* 14OZ</b>	46
<i>Heirloom Carrots, Cilantro &amp; Tahini, Farro, Buttermilk Yogurt</i>	
<b>BRAISED SHORT RIBS</b>	44
<i>Orange Glaze, Roasted Sweet Potatoes, &amp; Gingered Collards</i>	
<b>BOURBON CHICKEN</b>	28
<i>Pan Seared Chicken Breast, Vanilla Bean Butter, Baby Squash, Bourbon Glaze</i>	
<b>GRILLED PORK RIBEYE*/ GF</b>	36
<i>Brulee Sweet Potato Stack, Turnip &amp; Apple Mostarda</i>	
<b>VEGAN CRAB CAKE / V</b>	24
<i>Hearts of Palm, Artichoke, Shaved Asparagus &amp; Radish Slaw, Dill Remoulade</i>	

## A LA CARTE

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RIBEYE* 14oz	44
FILET* 8oz	48
HALIBUT	42
TUNA*	34
BONE-IN STRIP* 16oz	48
CRAB CAKE	46
PORK RIBEYE *	34

## SIDES

*Sub Side 4*

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8 SINGLE / 12 SHARE

GINGERED COLLARDS / GF, 🌿

BRULEE SWEET POTATO STACK / GF, V

LOADED BAKED POTATO / GF

CANDIED TURNIPS / GF, V

HOUSE CHIPS / GF, V

PETITE SALAD / GF, V

ROASTED BABY SQUASH, VANILLA BEAN BUTTER / GF, V

HEIRLOOM CARROTS, CILANTRO, TAHINI, BUTTERMILK YOGURT / V

## SAUCES / 4

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TURNIP & APPLE MOSTARDA / GF, V

PEPPADEW RELISH / GF, V

BROWN BUTTER HOLLANDAISE / GF, V

HARISSA BUTTER / GF, V, 🌿

GOAT CHEESE BUTTER / GF, V

DEMI GLACE

JALAPENO RANCH / GF, V

GREEN ONION CHIMICHURRI / GF,

PISTACHIO GREMOLATA / GF, V, 🌿