

BALLENISLES GRILLE

Dinner Menu
5:30 PM – 8:30 PM

SALADS

SOUTH OF THE BORDER SALAD ^{NEW} 17

Chopped Romaine, Kidney Bean, Roasted Corn, Avocado, Red Peppers, Cucumbers, Black Olives, Red Onions, Lime Vinaigrette

TUNA POKE BOWL 22

Carrots, Edamame, Avocado, Brown Rice, Watermelon, Cucumbers, Wakame, Radish, Sesame Honey Yuzu Dressing, Mirin Vinaigrette, Spicy Mayo, Sweet Soy

ASIAN CHICKEN SALAD

Sliced Chicken Breast, Savoy Cabbage, Scallions, Carrots, Mandarin Oranges, Edamame, Sugar Snap Peas, Crispy Wontons, Shiitake Mushrooms, Sesame & Ginger Vinaigrette

LARGE 19 | SMALL 17

COBB SALAD ^{GF}

Diced Chicken Breast, Romaine Lettuce, Diced Egg, Avocado, Tomato, Bacon, Red Onion, Blue Cheese Crumbles, Red Wine Vinaigrette

LARGE 19 | SMALL 17

CHEF'S SALAD ^{GF} 19

Romaine, Turkey, Ham, Cheddar Cheese, Swiss Cheese, Tomatoes, Onion, Cucumber, Diced Egg, Choice of Dressing

CLASSIC CAESAR SALAD ^V 12

Romaine Hearts, Shaved Parmesan Cheese, Croutons, Caesar Dressing

SIDES

Each Additional Side \$6

REGULAR OR SWEET BAKED POTATO

MASHED POTATOES

GREEN BEANS

ASPARAGUS

HONEY SRIRACHA GLAZED CRISPY
BRUSSELS SPROUTS

GARDEN SALAD

CAESAR SALAD

SEASHORE FRIES

SWEET POTATO FRIES

ONION RINGS

POMME FRITES

SEASONAL FRUIT

STARTERS

SOUP OF THE DAY CUP 6 | BOWL 8

B.I.G CHILI ^{GF} CUP 8 | BOWL 10

Beef, Turkey or Vegetable Chili
Sour Cream, Cheddar Cheese, Red Onions, Tortilla Chips

BANG BANG SHRIMP ^{GF} 18

Furikake Sushi Rice, Radish Salad, Mirin Vinaigrette

CRISPY CHICKEN WINGS

Traditional Buffalo Sauce,
BallenBee Honey Garlic Sauce or BBQ Sauce
Carrots, Celery, Bleu Cheese Dipping Sauce
10 FOR 20

CRAB AND AVOCADO QUESADILLA ^{NEW} 21

Mango Salsa, Mexican Orange Sauce, Tomatillo Sauce,
Cream Cheese and Scallion

SANDWICHES

INCLUDES A PICKLE AND YOUR CHOICE OF
FRIES, FRUIT OR GARDEN SALAD
GLUTEN FRIENDLY BREAD AVAILABLE UPON REQUEST

WAGYU BURGER 19

8oz Wagyu Beef Patty, Lettuce, Tomato, Choice of Cheddar,
American or Swiss, Brioche Bun
SAUTEED MUSHROOMS, BACON,
CHARRED ONION - 2 EACH

"IMPOSSIBLE" ^V ^{Bift}

ALL NATURAL VEGAN PATTY ^V ^{Bift} 19

Lettuce, Tomato, Challah Bun
SAUTEED MUSHROOMS, CHARRED ONION - 2 EACH

BBQ CHICKEN BURGER ^{NEW} 17

Ground Chicken Burger, BBQ Onions, Crispy Bacon,
Lettuce, Tomato, Brioche Bun

BURGER "BOMB" 22

Corned Beef, Wagyu Burger, Coleslaw, Swiss Cheese, Caramelized Onions,
Durkee Sauce, Brioche Roll

"PICK IT UP A NOTCH" CHICKEN SANDWICH 17

Spicy Korean Fried Chicken, Cucumber Quick Pickles, House Made Kimchi,
Challah Toast

"REEL IN" BLACKEN FISH TACOS ^{NEW} 21

Asian Slaw, Mirin Vinaigrette, Kimchi Aioli, Sweet Soy Sauce, Wasabi Aioli

CLASSIC TURKEY CLUB SANDWICH 17

Roasted Turkey, Bacon, Lettuce, Tomato, Avocado,
Cranberry Aioli, Toasted Multigrain Bread

ENTREES

MOMMA'S MEATLOAF ^{GF} 24

Green Beans Almandine, Garlic Smashed Potatoes, Mushroom Gravy, Tobacco Onions

CHICKEN PARMESAN ^{NEW} 25

San Marzano Tomato Sauce, Linguini, Fresh Basil, Parmesan Cheese

CLASSIC CHICKEN POT PIE 24

Peas, Carrots, Onions, Potatoes, Puff Pastry

SHORT RIB RISOTTO ^{NEW} 25

Braised Short Ribs, Wild Mushroom Demi, Peas, Parmesan Truffle Cheese

LINGUINE WHITE CLAM SAUCE ^{NEW} 25

Chef's Joe's Clam Sauce, Ground Italian Sausage, Baby Clams, Parsley, Parmesan Cheese

TURKEY AND WILD MUSHROOM RAGU ^{GF} 29

Roasted Spaghetti Squash, Tomato Sauce, Fresh Herbs, Shaved Parmesan Cheese

SIMPLY GRILLED

Served with a choice of two sides & a choice of sauce

SCOTTISH SALMON ^{GF} 32

FRESH CATCH OF THE DAY ^{GF} MP

HALPERN'S 1855 FILET MIGNON 6OZ ^{GF} 32

sauces: maitre d butter | bourbon bordelaise
lemon beurre blanc | tropical fruit salsa



GLUTEN-FRIENDLY CAULIFLOWER CRUST
AVAILABLE UPON REQUEST ^{GF}

MARGHERITA PIZZA ^V 16

San Marzano Sauce, Sliced Fresh Mozzarella, Fresh Tomato, Basil

TRADITIONAL CHEESE PIZZA ^V 16

San Marzano Sauce, Fontina, Parmesan, Mozzarella Cheese

WHITE PIE 18

Garlic Parsley Oil, Shredded Mozzarella, Fontina, Parmesan, Fresh Mozzarella, Roasted Garlic

TRADITIONAL MEAT PIZZA 18

San Marzano Sauce, Mozzarella, Parmesan Cheese, Choice of Italian Sausage, Pepperoni or Meatball

CHEF'S PIZZA OF THE DAY 18

DESSERT

Included with dine in orders

Ice Cream, Yogurt & Freshly Baked Cookie Station

FRESH FRUIT AVAILABLE UPON REQUEST

GLUTEN-FRIENDLY ^{GF}

VEGAN ^{VG}

VEGETARIAN ^V

UNDER 500 CALORIES ^{lift}

Alert your server to any special dietary requirements.

Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

split plate fee \$6

COCKTAILS

SNICKER'S MARTINI ^{NEW}

Absolut Vanilla Vodka, Screwball Peanut Whiskey, Godiva Chocolate Liqueur, Caramel Syrup Drizzle 12

PERFECT PEAR MARTINI ^{NEW}

Absolut Pear Vodka, St. Germain Liqueur, Fresh Squeezed Grapefruit Juice, Cranberry Juice, Splash of Pineapple 12

MALFY STRAWBERRY LEMONADE ^{NEW}

Malfy Lemon Gin, Strawberry Purée, Fresh Lemon Juice, Splash of Sierra Mist 12

THE "ARTURO" ^{NEW}

Jameson Irish Whiskey, Yellow Chartreuse, Orange Bitters, Luxardo Cherry Liqueur, Garnished with Luxardo Cherries 13

DEEP EDDY LEMON DROP ^{NEW}

Deep Eddy Lemonade Vodka, Limoncello, Fresh Lemon Juice, Served Up with a Sugared Rim 13

BIG REFRESHER

Sauza Blue Tequila, Deep Eddy Grapefruit Vodka, Fresh Agave Lime Juice, Jalapeno 10

REALLY BAD RUM MAI TAI

Malibu Coconut Rum, Disaronno Amaretto, Orange Juice, Pineapple Juice
Topped with "Really Bad Rum" Floater 10

GRAPEFRUIT ROSE

Ketel One Grapefruit & Rose Vodka, St. Germain, Grapefruit Juice, Lime Juice, Sparkling Wine 11

BOURBON SIDE CAR

Woodford Reserve Bourbon, Cointreau and Fresh Squeezed Lemon Juice. 13

DRAFTS

BLUE MOON

Belgian Style Wheat Ale
5 DRAUGHT 6

MICHELOB ULTRA

American Light Lager
5 DRAUGHT 6

STELLA ARTOIS

Belgian Pilsner
6 DRAUGHT 7

FUNKY BUDDHA

Floridian
DRAUGHT 6

ISLAMORADA BIPA

India Pale Ale
DRAUGHT 6

SAILFISH BREWING CO.

Lager
DRAUGHT 6

SAILFISH BREWING CO.

India Pale Ale
DRAUGHT 6

SAM ADAMS

Seasonal
DRAUGHT 6