

# BROADWAY GRILLE

menu subject to change based on availability

## Appetizers

**Soup of the Day** \$5 cup/ \$8 bowl – ask your server about our soup of the day

**French Onion Soup** \$8 – blend of onions and braised beef in a rich beef broth topped with croutons, swiss and provolone cheese

**Underground Wings** \$10 – 6 jumbo wings with bleu cheese and celery; tossed in your choice of sauce: house buffalo, bourbon BBQ, garlic parmesan, sweet chili, and chimichurri dry rub

**Lamb Lollipops** \$15 – three marinated and grilled lamb lollipops in a balsamic glaze

🍷 **Parmesan Truffle Fries** \$12 – crispy french fries grated parmesan cheese, italian parsley and truffle oil; served with a creamy roasted garlic dip

🍷 **Brie and Fig Dip** \$12 – fig preserves and creamy brie dip, in a cast iron skillet served with crusty bread

🌱🍷 **Pickled Grape and Pearl Onion Flatbread** \$12 – creamy truffle spread, pickled grapes, pearl onions, arugula, virgin olive oil on a gluten free sweet potato flatbread

**Pulled Pork Nacho Plate** \$15 – seasoned corn tortillas, pulled pork, queso cheese sauce, pico de gallo, guacamole and sour cream

## Salads

– add chicken 7, shrimp 9, salmon 10, steak 11 –

🍷 **Strawberry Fields Salad** \$8/13 – fresh strawberries, mandarin oranges, goat cheese, sunflower seeds, spinach and mixed greens tossed in a honey poppy seed dressing

**Classic Caesar** \$8/13 – chopped romaine hearts, grated parmesan cheese, and herb croutons tossed in our house caesar dressing

🌱 **Confit Chicken Salad** \$15 – lightly dressed confit chicken with dried cranberries and walnuts on a bed of mixed greens, tomato, cucumber, red onion, in a meyer lemon vinaigrette

**Broadway Steak Salad** \$16 – marinated hand cut steak with crumbled blue cheese, tomato, cucumber, grilled red onions, avocado, croutons with mixed greens, grilled radicchio and buttermilk ranch dressing

## Handhelds

– served with house fries and a pickle: substitute sweet potato fries for \$1 –

**Underground Steak Burger** \$15 – house blend burger grilled to order with aged cheddar, lettuce, tomato

**Buttermilk Fried Chicken Sandwich** \$14 – crispy fried chicken, roasted garlic mayo, lettuce, tomato

🍷 **Veggie Burger** \$14 – house made with black beans, wild rice and oats, topped with dijonaise, tomato, and lettuce

**Carolina Pulled Pork Sandwich** \$14 – tangy pulled pork topped with a radicchio apple slaw and a side of carolina style BBQ

**Turkey Club Croissant** \$13 – fresh carved turkey breast, crispy bacon, lettuce, tomato, and dijonaise

**Chilean Seabass Tacos** \$13 – 3 flour tortillas, cilantro lime marinade, fresh pico de gallo, and avocado

**Short Rib Grilled Cheese** \$13 – slow braised short rib with cheddar and provolone, on thick sourdough bread with a side of sweet and spicy pickled vegetable marmalade

## Entrées

**Local Organic Airline Chicken Breast** \$24 – roasted with whole grain mustard jus, bacon and brussels sprout hash, and roasted baby potatoes

🌱 **Argentinian Grilled Bavette Steak** \$28 – caramelized onions and mushrooms, coconut braised plantains, and charred scallion chimichurri

🌱 **Grilled Royal Tide Salmon Fillet** \$27 – quinoa tabbouleh, marinated tomatoes, and Meyer lemon vinaigrette

**Wild Shrimp Linguine** \$26 – roasted tomatoes, spinach, artichokes, and argentinian red shrimp in a lemon garlic parmesan sauce

**Lump Crab Cakes** \$31 – twin broiled crab cakes, french green beans, roasted baby potatoes served with cocktail and tartar sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.