



# THE GRILL *at* BAL HARBOUR

## STARTERS & SALADS

**WARM BREAD PLATE** rosemary focaccia, marinated olives, toasted almonds 3

**AHI TUNA TARTARE** hand chopped sushi grade tuna, sliced avocado, toasted baguette<sup>†</sup> 20

**CHILLED JUMBO SHRIMP** with cocktail and rémoulade sauces 20

**DIP DUO** jalapeño queso and guacamole with hand-cut tortilla chips 12

**DEVILED EGGS** served picnic style, with farm fresh eggs and Ding's pickle relish 7

**PINE ROOM SALAD** mixed greens, cheddar, toasted almonds, vinaigrette\* 9

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- SEARED AHI TUNA** sliced and served over almond vinaigrette, with mixed greens, mango, avocado<sup>†</sup> 22
- SHRIMP LOUIE** jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing, fresh tarragon\* 21
- THAI STEAK & NOODLE SALAD** marinated filet, mango, Thai dressing<sup>†</sup> (or rotisserie chicken) 22
- CHOPPED VEGETABLE SALAD** avocado, roasted beets, grapes, egg, macadamia nuts, fresh herbs 17
- CLASSIC CAESAR** crisp romaine, grated Reggiano, rustic house-made croutons 12

## BURGERS & SANDWICHES

**CHEESEBURGER** freshly ground chuck, arugula, marinated onion on a fully dressed bun<sup>†</sup> 17

**VEGGIE CLUB** Persian cucumber, French feta, avocado, arugula, pickled onion 15

**DING'S CRISPY CHICKEN SANDWICH** crispy buttermilk fried chicken, baby Swiss, spicy slaw 17

**FRENCH DIP AU JUS** thinly sliced roasted prime rib on a house-made French roll<sup>†</sup> 19

*served with your choice of hand-cut fries, coleslaw, or tabbouleh*

## HOUSE SPECIALTIES

**SPINACH & CHEESE OMELETTE** served with mixed greens, tomato and griddled toast 17

**GREEK STYLE ROTISSERIE CHICKEN** avgolemono sauce (*ahv-goh-LEH-moh-noh*), tabbouleh (*limited*) 25

**CAROLINA-STYLE BEEF RIBS** slow cooked with mustard barbecue sauce, coleslaw and hand-cut fries 28

**GRILLED SALMON** hand-filleted in-house daily, with a mixed green salad<sup>†</sup> 27

**TRUE DOVER SOLE** flown directly from the North Atlantic for The Grill (*Thurs-Sat only*)<sup>†</sup> AQ

**USDA PRIME CENTER-CUT FILET** served with haystack fries<sup>†</sup> 39

**HAWAIIAN RIB-EYE** pineapple soy-ginger marinade, served with haystack fries<sup>†</sup> 36

**ROASTED PRIME RIB** aged prime rib roasted on the bone, with haystack fries<sup>†</sup> 34

*We do not guarantee steaks ordered 'medium well' or above*

## SIDES *7 each*

Rainbow Swiss Chard | Coleslaw | Broccolini

Tabbouleh | Hand-cut French Fries

## DESSERTS *11 each*

**TRES LECHES** *with fresh fruit*

**HOT FUDGE SUNDAE** *with sugar roasted pecans*

*We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! <sup>†</sup>We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*

*\*Our Café Vinaigrette is lightly seasoned with bacon.*