

## simmer – be comforted!

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<b>chef's stockpot</b> a daily selection of hearty soup small 4.25 large 5.25	
<b>lump crab chowder</b> with fire roasted indiana white corn small 5.25 large 6.25	

## nosh-small plates – be curious!

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<b>flatbread</b> mediterranean herbed flatbread with specialty toppings you choose:	
margherita-olive oil, fresh mozzarella, vine-ripe tomatoes, aromatic basil	11.5
3 cheese with pesto-pesto, fresh mozzarella, gouda, provolone	12.5
bbq chicken-bbq chicken, fresh mozzarella, caramelized onion, garlic ranch	14.75

<b>thai inspired seared ahi tuna</b> papaya salad, sweet chili lime sauce	12.5
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<b>vegetable crudite with hummus</b> cold, crisp, comforting (add pita chips 2)	10.25
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<b>buttermilk fried calamari</b> sweet chili-lime sauce, marinara	11.5
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<b>grille 39 jumbo lump crab cake</b> julienne vegetables, key lime mustard sauce	14.75
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<b>pork sliders</b> montgomery inn bbq, smoked gouda, brioche rolls	11.5
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<b>bruschetta</b> garlic crostini, tomato, garlic, basil, shaved parmesan	10.25
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<b>wicked cajun barbecue shrimp</b> marinated with a flair of garlic and spices	14.75
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<b>chef's tower</b> daily selection of small plates, for 2 or more	19
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## refresh – be delighted!

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<b>grille 39 chopped salad</b> shredded iceberg, cucumbers, teardrop tomatoes, radishes, carrots, red cabbage, green onion, bleu cheese, shredded cheddar, bacon	8.5 chicken 11
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<b>steakhouse wedge</b> crumbled bleu cheese, bacon, steak, vine-ripe tomatoes, buttermilk dressing	15.75
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<b>caesar salad</b> baby romaine, shaved parmigiano reggiano, parmesan crisps, toasted crouton, creamy caesar dressing	11.5
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**chicken 14 shrimp 16 blackened salmon 16**

<b>shrimp salad nicoise</b> grilled shrimp, haricot vert, olives, tomatoes, chopped egg, mustard vinaigrette	14.75
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## comfort – be fulfilled!

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<b>salmon blt</b> atlantic salmon, applewood bacon, roasted tomato, avocado, red onion, tartar sauce, toasted sourdough	14.75
<b>smoked turkey</b> avocado, applewood bacon, pesto aioli, ciabatta	14.75

<b>ahi burger</b> tuna, sprouts, tomato, wasabi mayonnaise, buttered roll	14.75
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<b>black angus burger</b> special sauce on grilled buttered roll	11.5
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<b>pot roast sandwich</b> slow roasted beef, caramelized onion, provolone, hearth crusty roll	13.75
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<b>chicken bruschetta</b> fresh mozzarella, pesto, tomato, cheese focaccia	13.75
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## main elements – be nourished!

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### fire – from the grill

<b>ribeye</b> 14 oz	33
<b>filet</b> 9 oz	37
<b>new york</b> 14 oz	34
<b>pork chop</b> 14 oz	28
<b>herb roasted chicken</b>	24

### water – mix and match

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<b>salmon</b> center cut, 10 oz	26
<b>scallops</b> diver caught	27
<b>tuna</b> lean and direct from the gulf	29
<b>sea bass</b> from deep waters, 10 oz	31

### want more?

<b>add a 5 oz filet</b>	18
<b>add a skewer of shrimp or scallops</b>	13

### escalate it, enhance it

**choose one sauce:** madeira, creamy bleu fondue,  
herb aioli, bearnaise, citrus chipotle, lemon caper,  
hollandaise, oscar style-lump crab (add \$4)

**accompaniments:** grilled asparagus, vegetable of  
the day, four cheese au gratin, idaho baked potato,  
parmesan risotto, roasted garlic mashed potatoes

### earth

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<b>penne with pesto</b> spinach, sun-dried tomato, grilled chicken, pesto	21
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<b>lobster spaghetti</b> chunks of lobster with basil, roasted garlic and onions, peppers and parmesan tossed in our chef's own alfredo sauce	28
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<b>thai chicken pasta</b> linguini with sautéed chicken, carrots, peppers, onions, with spicy peanut sauce	23
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