

TBONZ GILL & GRILL

SHAREABLES

TOMMY TEXAS CHEESE FRIES Fried potato wedges, applewood smoked bacon, cheddar-jack cheese, buttermilk ranch dressing **7.95**

***SEARED AHI TUNA** Sesame crusted, wasabi cream sauce, kabayaki sauce, seaweed salad, pickled ginger **8.95**

LOWCOUNTRY FRIED PICKLES Kosher dill pickle chips, buttermilk ranch dressing **5.95**

BBQ RIB STACK Slow roasted baby back ribs, housemade bbq sauce **9.95**

TBONZ BIG CITY NACHOS Tortilla chips, roasted chicken, cheddar-jack cheese, pico de gallo, queso, sour cream, jalapenos, **10.95**

CHARLESTON CRABCAKES Lemon-caper aioli, diced tomato, green onion, arugula salad **10.95**

SOUPS & SALADS

SHE CRAB 5.95 / 7.95

LUMBERJACK STEW 4.95 / 6.95

TEXAS CHILI 4.95 / 6.95

HOUSE SALAD 4.95 Cucumber, tomato, carrot, blended cheeses, croutons

CAESAR SALAD 4.95 Parmesan cheese, croutons

ICEBERG WEDGE 6.95 Tomato, applewood smoked bacon, bleu cheese dressing, bleu cheese crumbles

***Add the following proteins to any salad for an additional charge**

Chicken - 5.95 Shrimp - 6.95 Steak - 6.95

SOUTHERN FRIED CHICKEN FINGERS Honey mustard **8.95**

LOWCOUNTRY SEAFOOD DIP Blue crab claw meat, gulf white shrimp, baby spinach, blended cheeses, tortilla chips **9.95**

FRIED CRAWFISH TAILS Old bay tartar **9.95**

WORLD FAMOUS JUMBO CHICKEN WINGS
traditional or double fried **9.95 (10 per order)**
Choice of sauce: buffalo mild, buffalo medium, buffalo hot, buffalo fire, BBQ, teriyaki
Celery, bleu cheese or ranch

ENTRÉE SALADS

***BUTCHER BLOCK STEAK SALAD** Dry rubbed sirloin, romaine mix, red onion, tomato, mushroom, bleu cheese crumbles, bacon balsamic vinaigrette **11.95**

COBB SALAD Chopped chicken, romaine mix, tomato, hardboiled egg, red onion, crumbled applewood smoked bacon, bleu cheese crumbles, bleu cheese dressing **10.95**

***SALMON SALAD** Grilled north atlantic salmon, arugula - spinach mix, red onion, green onion, tomato, red & green peppers, lemon-honey vinaigrette **11.95**

ASIAN TUNA SALAD Sesame crusted seared tuna, romaine mix, cucumber, shredded carrot, green onion, seaweed salad, asian sesame dressing **12.95**

HOUSEMADE CHICKEN SALAD Chopped chicken mixed with honey, raisins, pecans and mayonnaise, served over a bed of romaine mix with tomato wedges, sliced cucumbers and sliced hardboiled egg **8.95**

SIGNATURE STEAK BOARD



We proudly serve Certified Angus Beef® brand to provide you with the highest quality beef available. A cut above USDA Prime, Choice and Select. Ten strict standards set the brand apart.

All Signature Steaks served with choice of two Traditional Sides (Substitute Steakhouse Sides for an additional 1.50 each)

STEAK CUTS

*9oz FILET MIGNON 24.95

*12oz NEW YORK STRIP 21.95

*14oz RIBEYE 23.95

*14oz DRUNKEN RIBEYE 23.95

*6oz SIRLOIN 12.95

*12oz SIRLOIN 18.95

*18oz T-BONE 24.95

*12oz PRIME RIB 23.95

SAUCES & TOPPINGS

Shallot & Herb Butter / Kentucky Bourbon Glaze / Bleu Cheese Crumbles / Horseradish Cream Sauce / Mushroom Demi-Glace

ACCOMPANIMENTS

Sautéed Onions & Mushrooms 2.95 / Crabcake with Lemon-Caper Aioli 5.95 / Grilled or Fried Jumbo Shrimp 6.95
Sautéed Baby Shrimp 4.95 / Sautéed Lump Crab Meat 8.95

COOKING / TEMPERATURE R red/cool • MR red/warm • M red/hot • MW pink/hot • W brown/hot

GILL & GRILL SPECIALTIES

Add a House or Caesar Salad 4.95

MARKET STREET CHICKEN & SHRIMP Grilled chicken breast, gulf white shrimp, chipotle pepper sauce, white cheddar mashed potatoes, flash fried brussels sprouts **14.95**

SLOW ROASTED BABY BACK RIBS Sweet potato fries, southern slaw
1/2 RACK 14.95 FULL RACK 19.95

CHARLESTON CRABCAKES DINNER Lemon-caper aioli, tomatoes, green onions, Charleston red rice, seasonal vegetable **19.95**

SOUTHERN FRIED CHICKEN BREASTS Sawmill gravy, white cheddar mashed potatoes, seasonal vegetable **13.95**

SIGNATURE SANDWICHES

Served with seasoned fries

***TBONZ TEXAS MELT** Blackened prime rib, sliced turkey, applewood smoked bacon, monterey jack cheese, lettuce, tomato **10.95**

FISH MARKET SANDWICH 1/2lb fried white fish, american cheese, applewood smoked bacon, lettuce, tomato, onion, old bay tartar sauce **10.95**

PHILLY SANDWICH Choice of grilled chicken, steak OR shrimp, sautéed peppers & onions, monterey jack cheese **9.95**

LOWCOUNTRY SANDWICH Charleston crabcake, lemon-caper aioli, tomato, arugula salad **11.95**

MARKET STREET CHICKEN SANDWICH Grilled chicken breast, gulf white shrimp, chipotle pepper sauce, lettuce, tomato **9.95**

***AHI TUNA SANDWICH** Sesame crusted, wasabi cream, Kabayaki sauce, seaweed salad, pickled ginger **10.95**

HOMEMADE CHICKEN SALAD SANDWICH Chopped chicken mixed with honey, raisins, pecan, mayonnaise, lettuce, tomato, wheatberry bread **7.95**

TRADITIONAL SIDES 2.95

CHARLESTON RED RICE / SOUTHERN SLAW / WHITE CHEDDAR MASHED POTATOES
IDAHO BAKED POTATO / SEASONED FRIES / SWEET POTATO FRIES
SEASONAL VEGETABLE / FLASH FRIED BRUSSELS SPROUTS

TBONZ STEAKHOUSE BURGERS



Certified Angus Beef® Burgers
(Chicken may be substituted for beef at no additional charge)
Served with seasoned fries

***CLASSIC AMERICAN BURGER** American cheese, lettuce, tomato, pickle **9.95**

***STEAKHOUSE BURGER** Bleu cheese, sautéed mushrooms & onions, applewood smoked bacon, lettuce, tomato, pickle **10.95**

***SMOKEHOUSE BURGER** BBQ sauce, white cheddar cheese, applewood smoked bacon, crispy fried onions, lettuce, tomato, pickle **10.95**

***FREEDOM BURGER** Applewood smoked bacon, cheddar cheese, fried egg, lettuce, tomato, pickle **10.95**

***GILL & GRILL BURGER** Topped with Charleston crabcake, lemon-caper aioli, arugula salad, tomato **11.95**

(Add Applewood Smoked Bacon, Chili, or Sautéed Mushrooms and Onions for 1.00)

STEAKHOUSE SIDES 4.95

CREAMED BABY SPINACH / SWEET POTATO CASSEROLE
GRILLED ASPARAGUS / HOUSE SALAD / CAESAR SALAD

DESSERTS

Ask your server about today's selections of delicious desserts. Our Charleston desserts are made fresh daily by Kaminsky's Dessert Café. Items may vary by location - *Enjoy!*

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.

TBONZ GILL & GRILL

FACTZ TO SHARE

- Started our own non-profit TBonz Foundation Inc., to help fund various local charities and give back to the communities in which we work.
- Proudly serve Certified Angus Beef® brand to provide you with the highest quality of beef available. A cut above USDA Prime, Choice and Select. Ten strict standards set the brand apart.
- Seafood concepts participate in the Sustainable Seafood Initiative. Sustainable seafood is harvested and produced in a manner that provides for our needs today, without compromising the environment or our ability to provide for the needs of future generations.
- Industry leaders of the recycling initiatives in the Augusta, Charleston and Myrtle Beach markets over 25 years ago and continue to support local recycling programs and efforts.
- Certify all employees through ServSafe Alcohol Program.
- Brew our own line of beer for all of our concepts. New South Brewery, our sister brewery in Myrtle Beach, SC, supplies the brand “house beers” for all TBonz Gill & Grills, Liberty Tap Room & Grills, Pearlz Oyster Bars and Flying Fish Public Market & Grill. We also have two on-site breweries, one in Myrtle Beach and one in High Point, NC, that produce the beers for those locations.



hghosp.com



AUGUSTA, GA



MYRTLE BEACH, SC
NORTH MYRTLE BEACH, SC
CHARLESTON, SC
WEST ASHLEY, SC



CHARLESTON, SC
COLUMBIA, SC



MYRTLE BEACH, SC
MOUNT PLEASANT, SC
COLUMBIA, SC
LAKE MURRAY, SC
GREENVILLE, SC



MYRTLE BEACH, SC
HIGH POINT, NC



CHARLESTON, SC
WEST ASHLEY, SC
COLUMBIA, SC
CHARLOTTE, NC



NORTH MYRTLE BEACH, SC



MYRTLE BEACH, SC
COLUMBIA, SC



TBonz Foundation Inc., is the non-profit sector of HHG. It is the lifeline between successful business & community partnership. Since we first opened our doors, in 1985, “giving back” has been a big part of our culture. The foundation is funded by a percentage of all gross sales, not just net profits from each restaurant. Inherent to the philosophy of our foundation, is the belief & practice of active participation as well as passive contributions. They are used for the betterment of the communities through donations to various charities, service projects and deserving individuals. We are acutely aware that we are only as good as what we return to our communities that nurture us.

We accept Discover, MasterCard, Visa, & American Express