

**GRILL & VINE**  
EST. 2012  


**SUMMER BBQ  
MENU**

..... **COLD SELECTION** .....

**HOUSEMADE FOCACCIA**  
aged white cheddar

**SUMMER GREENS**  
garden vegetables, caesar, shallot thyme, & ranch dressings

**SOUTHWEST CORN & QUINOA**  
sweet bell peppers, cilantro, chipotle vinaigrette

**TOMATO & CUCUMBER**  
shaved red onion, goat cheese, balsamic vinaigrette

**FRESH SEAFOOD DISPLAY**  
Chef's weekly feature

..... **HOT SELECTION** .....

**TRUFFLE MAC & CHEESE**  
creamy four cheese

**SEAFOOD PAELLA**  
chorizo sausage, clams, mussels, halibut, prawns, saffron rice

**CORN ON THE COB, ROASTED SEASONAL VEGETABLES**  
shallot herb butter

**SMASHED YUKON GOLD POTATO**  
sour cream and chive

..... **OFF THE BBQ** .....

**HICKORY SMOKED BEEF BRISKET**  
bbq sauce glaze, chimichurri

**WILD SPRING SALMON**  
cedar plank, lemon maple cure

**BBQ SAKURA PULLED PORK**  
Jack Daniels whiskey sauce

**ADOBO CHICKEN**  
garlic, coconut

..... **DESSERT** .....

**SEASONAL FRUIT COBBLER**

**HOUSEMADE ICE CREAM BAR**