

HUNTSVILLE
**CULINARY
MONTH +
RESTAURANT
WEEK**

grille
— ON MAIN —

Lunch & Dinner August 2026

STARTERS

SUMMER CORN & TOMATO SALAD

whipped feta, cornbread crumble, garden herbs, house vinaigrette

JUMBO SHRIMP COCKTAIL

chilled gulf shrimp, classic cocktail sauce, lemon

CLASSIC WEDGE SALAD

smoked bacon, red onion, tomato, blue cheese dressing

ENTREES

WOOD GRILLED PRIME BEEF MEDALLIONS

roasted garlic whipped potatoes, summer vegetables, cabernet jus

GULF FISH OF THE DAY

garden vegetables, chef's signature sauce

FIRE GRILLED HALF CHICKEN

summer vegetables, whipped potatoes, herb jus

THE GRILLE BURGER

*wagyu beef, aged cheddar, lettuce, tomato, onion, house sauce,
parmesan fries*

DESSERTS

WARM CHOCOLATE BROWNIE SUNDAE

vanilla ice cream, chocolate sauce, whipped cream

CLASSIC KEY LIME PIE

graham cracker crust, chantilly cream, fresh lime zest

Lunch - any 2 courses | \$32 per person

Dinner - 3 courses | \$45 per person