

THE GRILLE

at
Sporting Clays

APPETIZERS

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| WINGS | 1 pound | \$12 |
| Traditional Buffalo, Ranch Rubbed, Garlic Butter, BBQ or Sweet Chili | 2 pounds | \$19 |
| ONION RINGS (8) | | \$8 |
| Southwest Horseradish Sauce | | |
| MOZZARELLA STICKS (6) | | \$8 |
| Marinara | | |
| HUMMUS | | \$9 |
| Grilled Baguette Wedges | | |
| CRAB DIP | | \$12 |
| Grilled Baguette Wedges | | |
| SMOKED ARTICHOKE DIP | | \$10 |
| Grilled Baguette Wedges | | |

SOUPS

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| SOUP OF THE DAY | CUP | \$5 |
| | BOWL | \$7 |
| CLAYS GRILLE SIGNATURE CHILI | CUP | \$5 |
| This house recipe is a guest favorite year round | BOWL | \$7 |

SALADS

Finish your salad with our house made **Signature Blackberry Bourbon Vinaigrette** or your choice of Ranch, Bleu Cheese, Balsamic, Italian or Dressing of the Day.

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| SHOTGUN HOUSE SALAD | \$7 |
| Fresh Greens, Tomato, Cheddar, Red Onion | |
| GRILLE SALAD | |
| Fresh Greens, Tomato, Cheddar, Red Onion, Fries with Grilled Chicken | \$15 |
| with Steak* or Smoked Salmon (4 oz) | \$17 |
| BUFFALO CHICKEN SALAD | \$13 |
| Fresh Greens, Red Onion, Tomato, Bleu Cheese, Fries, Buffalo-Ranch Dressing, Grilled Chicken | |
| SPINACH SALAD | \$8 |
| Baby Spinach, Tomato, Red Onion, Red Pepper, Feta Cheese, Croutons | |
| with Grilled Chicken | \$15 |
| with Steak* or Smoked Salmon Fillet (4 oz) | \$17 |
| CAESAR SALAD | \$8 |
| Romaine, Blend of Parmesan & Asiago Cheeses, Croutons, Caesar Dressing | |
| with Grilled Chicken | \$15 |
| with Steak* or Smoked Salmon Fillet (4 oz) | \$17 |

PERSONAL FLATBREAD PIZZAS

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| TRADITIONAL | \$9 |
| Shredded Italian Cheese, Red Sauce | |
| PEPPERONI | \$10 |
| Pepperoni, Shredded Italian Cheese, Red Sauce | |
| WHITE | \$10 |
| Olive Oil, Garlic, Tomatoes, Mozzarella | |
| CRAB | \$12 |
| Creamy Crab Base, Shredded Cheddar | |

SIDES

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| COLESLAW | \$4 |
| SIDE SALAD | \$4 |
| FITASC VEGETABLE | \$5 |
| FRIES | \$6 |
| ONION RINGS | \$8 |

BURGERS* & CHICKEN SANDWICHES

Choose a grilled chicken breast or a fresh 1/2 pound burger served with choice of fries or coleslaw. Substitute Onion Rings, \$2.

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| ALL-AMERICAN | \$13 |
| Lettuce, Tomato and Choice of American, Cheddar or Provolone, Honey Bun | |
| BERETTA BARBECUE | \$15 |
| Lettuce, Tomato, Barbecue Sauce, Bacon, Cheddar, Onion Ring, Honey Bun | |
| BLACK 'N BLEU | \$15 |
| Cajun Rubbed and Seared on Cast Iron, Bleu Cheese, Grilled Onions, Bacon, Honey Bun | |
| KRIEGHOFF | \$15 |
| Lettuce, Tomato, Bacon, Hot Pepper Cheese, Fried Onion Ring, Chipotle Aioli, Honey Bun | |
| MUSHROOM BACON SWISS BURGER | \$15 |
| Sauteed Mushrooms, Swiss Cheese, Bacon | |
| ZOLI | \$15 |
| Spinach, Tomato, Sun Dried Tomatoes, Mozzarella, Balsamic Reduction, Honey Bun | |

SANDWICHES

Sandwiches are served with choice of fries or coleslaw. Substitute Onion Rings, \$2.

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| K-20 | \$12 |
| Pulled Pork, Coleslaw, Honey Bun | |
| FITASC FISH | \$15 |
| Broiled Cod, Sautéed Spinach, Red Onion, Garlic, Artichoke Hearts, Tomato, Ciabatta Roll | |
| K-80 | \$15 |
| Thin Sliced Prime Rib or Grilled Chicken Breast, Coleslaw, Fries, Provolone Cheese, Sour Dough Bread | |
| BROWNING CHICKEN WRAP | \$13 |
| Lettuce, Tomato, Sun Dried Tomato Tortilla Make it spicy with some Buffalo sauce. Choice of Ranch or Blue Cheese Dressing | |
| GUERINI BBQ BRISKET | \$14 |
| Smoked Brisket, Sautéed Onions, BBQ, Hot Pepper Cheese, Honey Bun | |
| BLACKENED BRISKET | \$15 |
| Cajun Rubbed and Blackened Brisket, Cheddar Cheese, Horseradish Aioli, Shredded Lettuce, Tomato, Sourdough Bread | |
| GRILLED CHICKEN CIABATTA | \$14 |
| Spinach, Tomato, Roasted Red Pepper Sauce Feta Cheese, Ciabatta Roll | |
| GREAT BIG BLT WRAP | \$10 |
| Bacon, Lettuce, Tomato, Sun Dried Tomato Tortilla | |

ENTRÉES

Served with fries and coleslaw.
Substitute Onion Rings, \$2.

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| 12 OZ. SIRLOIN STRIP STEAK | \$28 |
| Fitasc Vegetable Saute | |
| CLAYS GRILLE SIGNATURE SMOKED NY STRIP STEAK | \$30 |
| Fitasc Vegetable Saute | |
| BARBEQUE RIBS | |
| Full Rack | \$28 |
| 1/2 Rack | \$20 |
| 8 OZ. SMOKED SALMON FILET | \$25 |

Thank you for dining with us. Parties of 8 or more will receive one check.

*Items may be cooked to order; consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEER

DRAFT

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| MILLER LITE | \$4.50 |
| YUENGLING LAGER | \$4.50 |
| GOOSE ISLAND IPA | \$6.00 |
| HARP | \$6.50 |
| GUINNESS | \$6.50 |
| SEASONAL | |

BOTTLES

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| MILLER LITE | \$5.00 |
| BUD LIGHT | \$5.00 |
| COORS LIGHT | \$5.00 |
| MICHOLOB ULTRA | \$5.00 |
| BUDWEISER | \$5.00 |
| PABST BLUE RIBBON | \$5.00 |
| HEINEKEN | \$6.00 |
| STELLA ARTOIS | \$6.50 |
| STELLA CIDRE | \$6.00 |
| O'DOULS | \$6.00 |
| CORONA | \$6.50 |
| NEW BELGIUM FAT TIRE AMBER ALE | \$6.00 |
| IC LIGHT | \$5.00 |
| ELYSIAN SPACE DUST IPA | \$8.00 |
| GOOSE ISLAND GREENLINE | \$6.50 |
| REDBRIDGE | \$6.50 |
| SHOCKTOP | \$6.00 |

FLIGHTS

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| TALL PINES MOONSHINE Apple Pie, Caramel, Pine Sap (Vanilla & Cinnamon) | \$10.00 |
| CROWN ROYAL Crown Royal, Apple, Vanilla | \$10.00 |
| BIG SPRINGS Vodka, 7 Governor's Gin, Rum, Coconut Rum, Spiced Rum, American Blended Whiskey, Talleyrand Cream Bourbon | \$15.00 |
| WILD TURKEY 81, 101, Rye, Spiced, Russell's Reserve, Rare Breed, Honey, Honey Sting | \$15.00 |
| BULLEIT Bulleit, Rye, 10 Year | \$15.00 |
| KNOB CREEK Knob Creek, Rye, Single Barrel | \$15.00 |
| JAMESON IRISH WHISKEY Jameson, Jameson Black, Jameson Gold, Jameson Caskmates, Jameson 12 Year | \$15.00 |
| JOHNNIE WALKER Red label, Black Label, Green label | \$15.00 |
| BIRD DOG WHISKEY Peach, Blackberry, Apple, Bird Dog Bourbon, Peppermint Moonshine, Chocolate, Hot Cinnamon | \$15.00 |
| GLENLEVIT 12year, Naddura, Founder's Reserve | \$25.00 |

WINE

SPARKLING

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| Kenwood Yulupa Cuvee Brut NV, CA | \$8 | \$35 |
| Medium dry sparkling wine made in the traditional Methode Champenoise process | | |

WHITES

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| Covey Run Riesling | \$8 | \$35 |
| Very food friendly wine, pairing well with seafood and cheeses | | |

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| Canyon Oaks Moscato | \$8 | \$35 |
| Aromas of honeydew, melon, and rose pedals with flavors of peaches and pears | | |

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| Canyon Oaks White Zinfandel, CA 2015 | \$8 | \$35 |
| Light and fruity with plenty of ripe strawberry and melon flavors | | |

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| Avia Pinot Grigio, Goriska Broa, Slovenia | \$8 | \$35 |
| 100% Oinot Grigio with fresh green apple and white peach flavors. Light, crisp, and dry. | | |

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| Canyon Oaks Chardonnay, CA 2015 | \$8 | \$35 |
| Tropical fruit flavors and nuances of oak and vanilla emerge in this medium bodied wine. | | |

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| Kenwood Yulupa Chardonnay 2013 | \$10 | \$45 |
| Complex aromas of apricot and mango are followed by a full bodied mouth feel | | |

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| Crossing Sauvignon Blanc, NZ 2015 | \$9 | \$40 |
| Flavors of key lime, white nectarines, grapefruit, and gooseberry with a well blanced finish. | | |

REDS

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| Canyon Oaks Merlot, CA 2014 | \$8 | \$35 |
| Rich and stylish flavors of plum and berry with a touch of nicely integrated oak. | | |

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| Hot To Trot, Blend, Columbia Valley 2013 | \$8 | \$35 |
| Aromas of cherry, red currant and tea, ripe berries and dark stone flavors. | | |

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| Trapiche Malbec 2014 | \$9 | \$40 |
| Nose offers up plum and black cherry notes. The palate is soft and round with ripe saturated berry flavors. | | |

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| Graffigna Malbec 2014 | \$10 | \$45 |
| Complex dark berry aromas highlighted with black pepper and toasted notes. Velvety body and long, persistant finish | | |

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| Tre Pinot Noir, Central Coast, CA 2014 | \$10 | \$42 |
| Notes of strawberry, cherry, and delicate oak. Refreshingly bright and tangy. | | |

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| Canyon Oaks Cabernet Suavignon, Ca 2014 | \$8 | \$35 |
| Fresh fruit aromas of cassis, mint, and ripe berry with the same fruit characteristics on the palate. | | |

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| Kenwood Sonoma County Cabernet 2012 | \$10 | \$45 |
| Blended with small amounts of Merlot, Cabernet Franc and Petit Verdot, this wine contains smooth and approachable tannins and has an excellent finish | | |