



Philip C. Kromer *PKromer* executive chef, grille 39

simmer – be comforted!

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

nosh – small plates – be curious!

- flatbread 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
 - thai inspired seared ahi tuna [low fat, low cholesterol, carb conscious] papaya salad, sweet chili lime sauce 12.5
 - vegetable crudite with hummus [low fat, low cholesterol] cold, crisp, comforting (add pita chips, additional \$2) 10.25
 - lollipop chicken wings hot wing fired, sour cream dipping sauce 12.5
 - buttermilk fried calamari sweet chili sauce, marinara 11.5
 - grille 39 jumbo lump crab cake julienne vegetables, key lime mustard sauce 14.75
 - bleu cheese chips housemade chips topped with bleu cheese fondue 6.25
 - pork sliders montgomery inn bbq, smoked gouda, brioche rolls 11.5
 - bruschetta garlic crostini, tomato, garlic, basil, shaved parmesan 10.25
 - wicked cajun barbecue shrimp marinated with a flair of garlic & spices 14.75
 - shrimp by the piece bombay gin cocktail sauce ea. 3
 - chef's tower daily selection of small plates (for 2 or more) 19

items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have.



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refresh – be delighted!

[house champagne, balsamic, hvr, lo-cal italian, creamy bleu, french, red wine herb, raspberry]

grille 39 chopped salad shredded iceberg, cucumbers, teardrop tomatoes, radishes, carrots, red cabbage, green onion, bleu cheese 8.5
chicken 11

steakhouse wedge crumbled bleu cheese, bacon, steak, vine-ripe tomatoes, buttermilk dressing [carb conscious] 15.75

caesar salad baby romaine, shaved parmigiano reggiano, parmesan crisps, toasted crouton, creamy caesar dressing 11.5
chicken 14 **shrimp** 16 **blackened salmon** 16

shrimp salad nicoise grilled shrimp, haricot verts, olives, tomatoes, chopped egg, mustard vinaigrette [low cholesterol] 14.75

*"Welcome to the church of the Holy Cabbage, lettuce pray!"
— Author Unknown*

comfort – be fulfilled!

[you choose: fries, homemade potato chips, pasta salad]

salmon blt atlantic salmon, applewood bacon, roasted tomato, avocado, red onion, tartar sauce, toasted sourdough 14.75

smoked turkey avocado, applewood bacon, pesto aioli, ciabatta 14.75

ahi burger tuna, sprouts, tomato, wasabi mayonnaise, buttered roll 14.75

black angus burger special sauce on grilled buttered roll 11.5

escalate it, enhance it: one cheese, two toppings 13
cheese: bleu, vermont cheddar, american, swiss, pepperjack
toppings: bacon, grilled red pepper, portobello mushroom, fried egg, bbq, grilled onion, sliced avocado

pot roast sandwich slow roasted beef, caramelized onion, provolone, hearth crusty roll 13.75

chicken bruschetta fresh mozzarella, pesto, tomato, cheese focaccia 13.75

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition



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main elements – be nourished!

[all dishes include a specialty bread selection, add a grille 39 chopped salad or a caesar salad for an additional \$3.25]

of pride, worth special mention, are our steaks, which begin with excellent quality, then are cooked on an infra-red broiler reaching temperatures of 1800 degrees, searing in the flavorful juices. to further enhance the taste, they are seasoned and basted with our chef's secret seasoning, making us confident you won't find a better steak!

"You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients." — Julia Child (We like the way she thinks!)

fire - from the grill

choose one sauce listed below, choose two accompaniment

ribeye 14 oz.	33
filet 9 oz.	37
new york 14 oz.	34
pork chop 14 oz.	28
herb roasted chicken	24

"My favorite animal is steak"
— Fran Lebowitz

water - mix and match

grill it — bake it — saute it

choose one sauce listed below, choose two accompaniment

salmon center cut, 10 oz.	26
scallops diver caught	27
tuna lean & direct from the gulf	29
sea bass from deep waters, 10 oz.	31

"Fish, to taste right, must swim three times, in water, in butter, and in wine."
— Polish Proverb

want more?

add a 5 oz. filet	18
add a skewer of shrimp or scallops	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



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earth

[all dishes include a specialty bread selection, add a grille 39 chopped salad or a caesar salad for an additional \$3]

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

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating!"
— Luciano Pavarotti

indulge – be complete!

- strawberry shortcake** pound cake, piled high with fresh candied, strawberries, chantilly cream 6.5
- hot apple pecan crisp** apples, pecans, toasted rolled oats, cinnamon, baked golden, rich vanilla ice cream, warm caramel sauce 6.5
- skyscraper** generosity prevails, big portion, creamy cheesecake, velvety rich chocolate mousse, baileys® chocolate sauce 9.5
- crème brûlée** chef's selection 8.5
- grille 39 sundae** graeter's raspberry chocolate chip ice cream, waffle bowl 8.5
- premium ice cream** 7.5

"Eat, drink and be merry, for tomorrow we diet."
— Lewis C. Henry



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