

THE GRILL

ALLATOONA GRILL

STARTERS

*Seared Ahi Tuna Crudo	29
Complimented with Ponzu, Jalapeno, Cilantro, Pickled red onion, Fried caper, panko, sesame	
Jumbo Shrimp Cocktail	22
Chilled Jumbo Shrimp, Side of Cocktail & Remoulade Sauce	
AG Mussels	19
PEI Mussels Sauteed to perfection in our white wine sauce	
Coconut Thai Mussels	20
PEI Mussels sauteed to perfection in that coconut sauce	
Grilled Giant Shrimp	34
Orange Gochutgaru Chili seasoning, split in half and grilled on the shell	
Grilled Spicy Giant Shrimp	34
Cooked with Thai seasoning and served with a side of Homemade Thai chili dipping sauce	
Stuffed Baby Portabella Mushrooms	19
Crabmeat, seasoning, Parmigianino Cheese	
Chesapeake Crab Cakes	29
Two Jumbo Crab Cakes with Chesapeake seasoning	
AG Oyster Rockefeller	29
Broiled Oysters with Spinach, Bacon, Cream Sauce, Parmesan Cheese	
Bone Marrow Canoes	29
Caramelized red onions with a side of Chimichurri side	
AG Fried Calamari	22
Fried Jalapenos, Scallions and your choice of Remoulade or Asian Glaze	
Stone Crab Claws	89
Served Chilled with melted Butter, Lemon, Caper Sauce	
*Peruvian Ceviche	29
Sushi grade Tuna and Yellowtail freshly cut, Lime, Cilento, Ahi Amarillo, red onions, salt	

SOUP & SALAD

AG Gumbo	13
Dark Rue Gumbo, Andouille sausage, Shrimp, Okra, Crabmeat, crawfish tails	
French Onion	14
Toasted Baguette and Provolone & Gruyere cheese	
Lobster Bisque	13
Creamy smooth tomato based Bisque	
AG Grilled Caesar Salad	15
Parmesan Reggiano, Anchovy Garlic Dressing, Homemade Croutons	
Wedge Salad	15
Bacon, Cherry Tomato, Scallions, Blue Cheese Crumbles and Blue Cheese Dressing	
AG House Salad	15
Mixed Greens, Roasted corn, Tomato, Asian Pear, cucumber, Bacon, Avocado, Feta Cheese. Dried Cranberries, Crispy Onions. Served with Apple Vinaigrette Sauce	

SALAD ADDITIONS

6 oz Grilled Chicken Breast	11
*4 oz. Sliced Filet Mignon	22
6 oz Grilled Salmon Filet	16

SIGNATURE STEAKS AND CHOPS

All of our Steaks, Chops and Seafood are Seared in a natural wood charcoal grill. We use the "Santa Maria Grill" from Argentina to lower the cooking surface into a fire brick oven fueled by wood charcoal. This allows the meat to sear in the flavor and juices while adding a mild smoke flavor. The meat is then finished in a 1200-degree Broiler. This produces a spectacular flavor that allows every bite to be savored.

WET AGED 25-30 Days

*Petite Filet 8oz.	52
*Filet Mignon 11oz.	59
*New York Strip USDA Prime 14oz.	66
*Ribeye USDA Prime 16oz.	68

DRY AGED 35-42 Days

*Ribeye USDA PRIME 14oz.	104
*DRY AGED PORK CHOP 12oz.	59

WAGYU

*Flat Iron Snake River Farms 10oz.	82
*New York Strip Chatel Farms 12oz.	87
*Ribeye Chatel Farms 14oz.	89

CHOPS BONE IN

*3 Thick cut Chops of Lamb served with Chimichurri and Fresh mint	59
*Cowboy Ribeye USDA Prime 26oz.	114
*Double Bone Pork Chop 14oz.	49
*Tomahawk Ribeye USDA Prime 40oz	148
*Porterhouse USDA Prime 40oz	123

A-5 Kobe Hokkaido, Japan

*New York Strip 6oz	104
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AG Signature Prime Rib

Available Friday, Saturday and Sunday Only

*12oz. cut	48
*16oz. cut	59

*4 for each add oz.

Served with a side of creamy Horseradish Sauce

OCEAN ADDITIONS

Giant Shrimp cut in half 2	25
Blue Cheese Crust	10
Large Grilled Shrimp 5	25
Oscar Style, Lump Crab meat, Asparagus & Bearnaise sauce	30
Jumbo Sea Scallops 3	30
Crab Cake 1	15
Maine Lobster Tail 14oz.	44
Lobster Mac and Cheese accented with tender succulent Lobster	27

SAUCES

Bearnaise Sauce	5
Herb Butter Sauce	
Hollandaise Sauce	5
Chimichurri	5
Creamy Horseradish	5
Demi Glaze	5

MOSTLY SHAREABLE SIDES

Baked Potato 1 lb. Bacon, Cheddar Cheese, Sour Cream, Butter, Scallions	12
Herb Whipped Mashed Potato	14
Roasted Fingerling Potato	13
Sweet Potato Casserole with Pecan crust	15
Broccolini cooked in White wine, butter, garlic, salt & Pepper	13
Caramelized Rainbow Carrots	15
Wild Mushroom Ragout with fresh herbs	15
Grilled Brussel Sprouts with Bearnaise sauce	15
Grilled Power lettuce Blend	15
AG Broccoli	15
AG string Breen Beans	15
AG Asparagus	15
AG Sauteed Spinach	15

TURF SPECIALTIES

*Argentinian Beef Rib	59
Thick cut Rib (boneless), served with Mashed potatoes and Rainbow Carrots	
*AG Brazilian Picanha	59
The most desirable cut in Brazil. The Fatty top cap is Grilled Crispy for perfection. Served on a bed of greens and side of Brazilian Vinaigrette	
*Spicy Thai Beef	79
“Nam Tuk” seasoning on our NY Strip, served on a bed of greens, side of Thai hot pepper sauce	
Peruvian Baked Half Chicken with Peruvian Ahi Verde sauce, side of French Fries	49

*Au Poivre Filet Mignon	79
Filet Mignon sauteed in a French Peppercorn Sauce. Mashed Potato and side Salad	
*AG Korean Beef Short Rib	59
Thick Cut of Beef Short Ribs grilled to perfection. Kalbi Sauce, Rice, sauteed Spinach	
*AG Hawaiian Ribeye	79
Grilled Ribeye sliced, Hawaiian Sauce, side of pineapple, Rainbow Carrots	

OCEAN SPECIALTIES AND BEYOND

AG Seafood Pasta. Linguini, herb caper sauce, Shrimp Mussels and Scallops	49
AG Chilean Sea Bass served with White rice, Sauteed Spinach, Green Onions, Ponzu	59
Mediterranean Sea Bass, Branzino, Mediterranean sauce with rainbow carrots	69
Pan seared sea Scallops with lemon asparagus mushroom Risotto and Asparagus	52
Tomato Basil Red Snapper with AG string Green Beans and mashed Potatoes	44
Sauteed Trout with lemon Beurre Blanc sauce. Fingerling Potatoes and Broccolini	39
Salmon Filet with Miso Sauce served with a side of Sauteed Spinach	49
Grilled Swordfish with Coconut Rum sauce, fingerling Potatoes and Brussel Sprouts	49
Herb Crusted Lemon Grouper with Velouté sauce, Broccolini and Mashed potato	44

KID

SWEETS

AG Homemade Cheesecake	12
Plain or your choice of Chocolate, Caramel, Strawberry, Raspberry	
Classic Crème Brulé, vanilla custard with glaze and fruit topping	12
Fresh Seasonal Berries with a side of sweet cream sauce	12
Krispy Kreme Bread Pudding topped with Vanilla Ice Cream	12
Vanilla Bean Ice Cream, 2 scoops	6
French Press Coffee	5

****Items marked with an Asterisk may be served Raw or undercooked***

While we take every precaution to ensure the food we serve is safe to eat, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a medical condition your risk may be higher. You should always consult with your doctor before consuming.

ALLERGY WARNING

If you have an allergy to any food item on this menu, please notify your server so that we can take the necessary precautions.

Large Parties

For all Parties 8 or more people, an automatic 20% gratuity will be applied.