

THE GRILL

ALLATOONA GRILL

STARTERS

***Seared Ahi Tuna Crudo**
complimented with ponzu, jalapeño, cilantro,
pickled red onion, fried capers, panko, sesame | 29

Jumbo Shrimp Cocktail
chilled jumbo shrimp, side of cocktail &
remoulade sauce | 22

AG Mussels
pei mussels sautéed to perfection in
our white wine sauce | 19

Coconut Thai Mussels
pei mussels sautéed to perfection in
thai coconut sauce | 20

Grilled Giant Shrimp
orange gochugaru chili seasoning,
split in half and grilled on the shell | 34

Grilled Spicy Giant Shrimp
cooked with thai seasoning and served with a
side of homemade thai chili dipping sauce | 34

Stuffed Baby Portabella Mushrooms
crabmeat, seasoning, parmigiano cheese | 19

Chesapeake Crab Cakes
two jumbo crab cakes with chesapeake
seasoning | 29

AG Oyster Rockefeller
broiled oysters with spinach, bacon,
cream sauce, parmesan cheese | 29

Bone Marrow Canoes
caramelized red onions with a side of
chimichurri side | 29

AG Fried Calamari
fried jalapeños, scallions and your choice of
remoulade or asian glaze | 22

Stone Crab Claws
served chilled with melted butter, lemon,
caper sauce | 89

***Peruvian Ceviche**
sushi grade tuna and yellowtail freshly cut,
lime, cilantro, aji amarillo, red onions, salt | 29

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

Broccoli 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 Green Beans** | 15

AG Asparagus | 15 **AG Sautéed Spinach** | 15

Large Parties

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

TURF SPECIALTIES

***Argentinian Beef Rib**
thick cut rib (boneless), served with
mashed potatoes and rainbow carrots | 59/44

***AG Brazilian Picanha**
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 | 59/44

***Spicy Thai Beef**
"nam tok" seasoning on our ny strip, served on a
bed of greens, side of thai hot pepper sauce | 79/59

Peruvian Baked Half Chicken
with peruvian aji verde sauce, side of
french fries | 49/39

***Au Poivre Filet Mignon**
filet mignon sautéed in a french peppercorn sauce.
mashed potato and side salad | 79/59

***AG Korean Beef Short Rib**
thick cut of beef short ribs grilled to perfection,
kalbi sauce, rice, sautéed spinach | 59/44

***AG Hawaiian Ribeye**
grilled ribeye sliced, hawaiian sauce, side of
pineapple, rainbow carrots | 79/59

OCEAN SPECIALTIES & BEYOND

AG Seafood Pasta linguini, herb caper sauce,
shrimp, mussels and scallops | 49/39

AG Chilean Sea Bass served with white rice,
sautéed spinach, green onions, ponzu | 59/44

Mediterranean Sea Bass branzino, mediterranean
sauce, rainbow carrots and risotto | 69

Pan Seared Sea Scallops with lemon mushroom
risotto and asparagus | 52/40

Tomato Basil Red Snapper with ag string
green beans and mashed potatoes | 44

Sautéed Trout with lemon beurre blanc sauce,
fingerling potatoes and broccolini | 39

Salmon filet with miso sauce served with
a side of sautéed spinach and risotto | 49/39

Grilled Swordfish with coconut rum sauce,
fingerling potatoes and brussels sprouts | 49/39

Herb Crusted Lemon Grouper with velouté sauce,
broccolini and mashed potato | 44/35

**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

SIGNATURE STEAKS & CHOPS

All of our Steaks, Chops and Seafood are seared in a natural wood fire 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.

Served with a side of creamy horseradish sauce.

WET AGED 25-30 DAYS

- *Petite Filet 8oz. | 52
- *Filet Mignon 12oz. | 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 28oz. | 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

AG SIGNATURE PRIME RIB

Available Friday, Saturday and Sunday Only

- *12oz. cut | 48
- *16oz. cut | 59
- *4 for each add oz.

OCEAN ADDITIONS

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

SAUCES

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

SOUP & SALAD

AG Gumbo

dark roux gumbo, andouille sausage, shrimp, okra, crabmeat, crawfish tails | 13

French Onion

toasted baguette and provolone & gruyere cheese | 14

Lobster Bisque

creamy smooth tomato based bisque | 13

SALAD ADDITIONS

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

AG Grilled Caesar Salad

parmigiano reggiano, anchovy garlic dressing, homemade croutons | 15

Wedge Salad

bacon, cherry tomato, scallions, blue cheese crumbles and blue cheese dressing | 15

AG House Salad

mixed greens, roasted corn, tomato, asian pear, cucumber, bacon, avocado, feta cheese, dried cranberries, crispy onions; served with apple vinaigrette sauce | 15

SWEETS

AG Homemade Cheesecake | 12

plain or your choice of chocolate, caramel, strawberry, raspberry

Classic Crème Brûlée, 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

Premium Coffee | 5

KIDS (12 and under) Adults add 10.

Side substitutions add 5

Cheeseburger

american cheese with your choice of lettuce, tomato, onion, and pickle, served with fries | 15

Chicken Tenders

3 hand battered chicken tenderloins deep fried, served with fries | 15