

The Grille @ Cullen's

STARTERS

BAKED POTATO SAMOSAS \$ 4.95

Sour cream & onion dip

REUBEN SPRING ROLLS \$ 5.95

Russian dipping sauce

MUSHROOMS & ZUCCHINI \$ 6.95

Crunchy fried button mushrooms & tender zucchini with buttermilk aioli

WINGS \$ 7.95

9 Marinated chicken wings, shaved apple & jicama salad
Choice of: Smoked Chili Jam, Asian Glaze or Red Hot

TRIO OF DIPS WITH CHIPS \$ 8.95

Homemade queso, guacamole & salsa for dipping

SHRIMP COCKTAIL \$ 12.95

Six jumbo gulf shrimp, shaved fennel, watercress & orange salad, cilantro dressing, horseradish cocktail sauce

TUNA TARTARE WONTON CUPS \$ 13.95

Fresh Hawaiian tuna marinated & spiced with macadamia nuts, nori & sesame inside wonton cups with wasabi aioli

SOUPS

TODAY'S SOUP \$ 4.95

TORTILLA SOUP \$ 5.95

LOBSTER BISQUE \$ 11.95

SALADS

FIELD GREEN SALAD \$ 4.95

Select mesclun greens, crisp vegetables

BABY SPINACH SALAD \$ 6.95

Sliced mushrooms, hard boiled egg, crispy onions & warm bacon dressing

ADD CHICKEN \$3 ADD SHRIMP \$5

SPICY ARUGULA WITH CHICKEN \$ 11.95

Endive, Maytag blue cheese, candied walnuts, red grapes, lemon dressing

SMOKED CHICKEN COBB SALAD \$ 12.95

Avocado, bacon, tomato, eggs, Maytag blue cheese, spicy buttermilk dressing

GRILLED BIG EYE TUNA SALAD \$ 19.95

Fresh Hawaiian tuna atop toasted Tuscan panzanella salad, tomato, basil, slithered red onion, olives, capers, basil, red wine vinaigrette

PIZZA

LITTLE ITALY \$ 8.95

Coppa, salami, prosciutto (Italian Meats), provolone & pepperoncini peppers

ALL ABOUT MEAT \$ 9.95

Salami, sausage, ground beef, bacon, pepperoni, ham, cheese blend (provolone, mozzarella, asiago, fontina)

SWEET BATTERED CALAMARI \$ 8.95

With a tangy Sambal Aioli

GULF COAST CRABCAKE BITES \$ 10.95

Our famous crabcake in shareable bite size portions

Add Today's Soup with any salad
\$ 3.00

Dressings:

Homemade blue cheese, ranch, lemon vinaigrette or papaya seed dressing

CAESAR SALAD WITH CHICKEN \$ 9.95

Crisp hearts of romaine, croutons, shaved parmesan & creamy dressing SUBSTITUTE GRILLED GULF SHRIMP add \$2

GRILLED SKIRT STEAK SALAD \$ 13.95

Avocado, bacon, tomato, black beans, corn, tortilla strips, spicy buttermilk dressing

BUILD A PIZZA (5 Toppings) \$ 9.95

Sausage, ground beef, bacon, pepperoni, ham, Italian meats, smoked chicken, pepperroncini peppers, charred peppers, cheese blend, provolone, mushrooms, jalapeños, red onion, black olives



BURGERS AND SANDWICHES

ANGUS SLIDERS \$ 6.95

3 sliders with aged cheddar, caramelized onions, Russian dressing, crisp house fries

BACON CHEESE BURGER \$ 8.95

1/2 pound Angus patty, aged cheddar, Applewood smoked bacon, crisp house fries

THE PRIMANTI SANDWICH \$ 8.95

Toasted Ciabatta bread, shaved ham, cheese, mayo, cabbage slaw & seasonal melon

CUBAN SANDWICH \$ 8.95

Ham, pork, pickles, grain mustard, salsa verde and fried plantains

CHICKEN BLT \$ 9.95

Grilled chicken BLT, bacon, spicy arugula, ripe tomatoes, roasted garlic aioli, ciabatta bread & crisp house fries

FRENCH DIP \$ 15.95

Thinly sliced slow cooked prime rib, caramelized onions, horseradish sauce, swiss cheese on a hoagie, house fries

ENTREES

GRILLED CHICKEN BREAST \$ 9.95

Served with mashed potatoes, vegetable succotash & red wine jus

HOUSEMADE SAUSAGE & MASH \$ 10.95

Daily selection of sausage, handcrafted in-house with mashed potatoes, wilted garlic spinach & pan gravy

FRITO PIE \$ 11.95

Heritage pork & beef chili, toasted corn chips, Texas goat cheese, Oregon cheddar, crème fraiche & scallions

SHRIMP TACOS \$ 12.95

Sweet chili sauce, cucumber-cilantro salsa, sambal aioli, wrapped in flour tortillas

BONELESS CRISP 1/2 CHICKEN \$ 16.95

Crisp herb scented house fries, caramelized lemon

CHICKEN FRIED RIB EYE \$ 18.95

Chicken fried rib eye steak, mashed potatoes, wilted garlic spinach, mashed potatoes with country gravy

12 oz PRIME RIB \$ 28.95

Slow roasted prime rib, served with au jus, horseradish cream, buttered French beans & skillet potatoes

6 oz FILET \$ 29.95

Chairman's reserve beef filet with mashed potatoes & sautéed jumbo asparagus

14 oz NEW YORK STRIP \$ 34.95

Chairman's reserve New York, crisp shoestring fries & wilted broccolini

20 oz BONE-IN RIB EYE \$ 39.95

Bone-in for flavor, chili cheese home fries, roasted mushrooms & charred onions

The 'MONTE CRISTO' \$ 9.95
Turkey, ham, swiss & American cheese, battered and deep fried with raspberry jam, crisp house fries

THE REUBEN \$ 9.95
House cured corned beef, sauerkraut & swiss cheese on house rye bread, cabbage slaw

ZITI PASTA \$ 11.95
Ziti pasta homemade Italian sausage, grilled chicken, little tomatoes, sundried tomato cream

GRILLED SALMON SALAD \$ 19.95
Chilled salad of red onion slithers, shaved cucumber, field greens, tomato, olives & basil, lemon vinaigrette

TODAY'S DESSERTS

PASTRY CHEF'S SELECTION \$ 5.95
Hand selected & sure to please

SUNDAE OVERLOAD \$ 4.95
Chocolate & vanilla ice cream, candied nuts, chocolate & caramel sauce

DOUBLE CHOCOLATE CAKE \$ 6.95
Alternating layers of moist chocolate sponge cake & Velvety chocolate mousse, prickly pear sauce

ICE CREAM SANDWICH SAMPLER \$ 6.95
Five bite-size cookies filled with an array of blue bell And homemade ice creams

BOURBON PECAN PIE \$ 7.95
Almond sour cream ice cream with butterscotch Sauce & crunchy English toffee



Daily Lunch Specials

(11am to 3pm Monday - Friday)

Monday

SAUSAGE & MASH Daily housemade sausage \$ 7.95

Tuesday

3 ANGUS SLIDERS & Fries (Additional Sliders \$1.50 ea.) \$ 5.95

Wednesday

CHICKEN FRIED RIB-EYE, Mashies, Garlic Spinach \$ 10.95

Thursday

FRITO PIE, Heritage Pork & Beef Chili \$ 8.95

Friday

12 oz PRIME RIB with au jus, horseradish cream & fries \$ 17.50

Chef Paul's Express Lunch

Cup of Today's Soup
Field Green Salad, Caesar Salad or Fries
1/2 Sandwich
(Your choice Chicken, Reuben or 3 Sliders)

\$ 11.95

Certain menu items may vary due to seasonal availability. Therefore we highly recommend that our guest with food allergies or special dietary requirements consult with a restaurant manager prior to placing an order to insure that the posted information is accurate and represents the menu item sold at this time.

Thoroughly cooking food of animal origin reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

20% gratuity on parties of 7 or more.

Chef Bruce's 3 Course Value Meal

Choice of One

Cup of Today's Soup
Tortilla Soup
Field Green Salad
Caesar Salad
Baby Spinach Salad
Baked Potato Samosas
Reuben Spring Rolls

Choice of One

Spinach Salad w/ Chicken
Caesar Salad w/ Chicken
Any Pizza
Bacon Cheese Burger
The Primanti Sandwich
Cuban Sandwich
Chicken BLT
The 'MONTE CRISTO'
The Reuben
Grilled Chicken Breast

Choice of One

Today's Dessert
Sundae Overload
Double Chocolate Cake
Ice Cream Sandwiches

\$ 17.95



Join us for **BRUNCH** on **Saturday or Sunday** (11am to 3pm)

WEEKEND BRUNCH BREAKFAST ITEMS

PECAN STICKY BUN \$ 2.95

Homemade cinnamon roll filled with pecans and caramel

BISCUITS & GRAVY \$ 3.95

Buttermilk biscuits and homemade sausage country gravy

ORANGE SCENTED FRENCH TOAST \$ 6.95

Sweet pickled apricots & crisp house bacon

BLUEBERRY PANCAKES \$ 6.95

Buttermilk pancakes, blueberry compote, breakfast links

CRISP MALTED BELGIAN WAFFLE \$ 7.95

Fresh strawberries, whipped butter & crisp house bacon

THREE EGG OMELETTE \$ 9.95

Choice of fillings: herbs, mushrooms, cheddar, smoked salmon, goat cheese, tomatoes, ham, swiss cheese, bacon with a side of breakfast links

CORNED BEEF HASH \$ 9.95

Potato & green onion hash, poached farmers eggs, sundried tomato & fresh tomato compote

EGGS BENEDICT \$ 11.95

Toasted English muffin, country ham, poached farmers eggs, hollandaise sauce & skillet potatoes

STEAK & FARMERS EGGS \$ 18.95

5oz filet, 2 eggs sunny side up, hash browns, wilted spinach & hollandaise sauce

BLOODY MARY or MIMOSA \$ 3

FOR THE KIDS

SPAGHETTI PASTA \$ 4.95

In a light tomato sauce

PIZZA \$ 4.95

Cheese or Pepperoni

MAC & CHEESE \$ 4.95

Homemade with farm fresh ham

CHICKEN BREAST \$ 7.95

Tender and grilled

FRESH FISH FILET \$ 7.95

Our freshest filet of fish grilled or fried

3oz BEEF FILET \$ 10.95

Grilled to perfection

BREAKFAST SKILLET

\$ 11.95

Fried farmer's eggs, maple cured bacon steak, chorizo sausage, cheesy grits & pico de gallo

WEEKEND BRUNCH SPECIAL

Choice of One

Blueberry Pancakes

Brioche French Toast

Cup of Today's Soup

Tortilla Soup

Field Green Salad

Caesar Salad

Baby Spinach Salad

Baked Potato Samosas

Reuben Spring Rolls

Choice of One

Today's Dessert

Sundae Overload

Double Chocolate Cake

Ice Cream Sandwiches

Choice of One

Three Egg Omelette

Corned Beef Hash

Spinach Salad w/ Chicken

Caesar Salad w/ Chicken

Any Pizza

Bacon Cheese Burger

The Primanti Sandwich

Cuban Sandwich

Chicken BLT

The 'MONTE CRISTO'

The Reuben

Grilled Chicken Breast

Housemade Sausage

Frito Pie

Ziti Pasta

\$ 19.95

GRILLED CHEESE

\$ 4.95

American cheese, skillet-seared

2 SLIDERS WITH CHEESE

\$ 4.95

Jr. cheeseburger made from the Angus beef

All Kid's Meals served with your choice of:
garden salad, fresh veggies, mashed potatoes, fries or fresh fruit



Martinis

Pillow Mint Martini	8
Lavender Martini	9
Rosemary and Pear Martini	9
Cullen's Pomtini	9
Ginger Sidecar	9
The Washington Cran-Apple	9
Grapefruit Martini	10
Lemon Drop Martini	10
Tiramisu Martini	11

Signature Cocktails

The Tippy Palmer	7
Hot Apple Pie	7
Green Tea Iced Latte	7
Orange & Basil Fizz	8
Sangria Del Porto	8
Bourbon County Bash	8
Italian Affair	8
Paloma	9
Kiwi Mojito	9
Grand Mimosa	10
Handcrafted Texas Margarita	10
Blueberry Crush	10



Wine By The Glass

SPARKLING

Zardetto, <i>prosecco, nv</i>	10
Charles De Fère, <i>“cuvee jean-louis” blanc de blancs, nv</i>	14
Pommery “Pop”, <i>champagne, reims</i>	20

WHITE

14 Hands, <i>chardonnay, washington state, 2005</i>	9
Geode, <i>chardonnay, santa barbara county, 2006</i>	15
Sincerely, <i>sauvignon blanc, south africa, 2007</i>	9
Caposaldo, <i>pinot grigio, veneto, 2006</i>	8
Schloss Vollrads, <i>riesling, Rheingau, 2006</i>	9
Folie À Deax, <i>“ménage à trois”, california, 2006</i>	8

RED

Girasole Vineyards, <i>pinot noir, mendocino, 2007</i>	12
Spellbound “old vines”, <i>zinfandel, Lodi, 2005</i>	9
Elderton “Friends”, <i>shiraz, barossa, 2006</i>	10
Los Cardos, <i>merlot, argentina, 2006</i>	9
Flora Springs Winery, <i>merlot, napa valley, 2005</i>	12
Silver Palm, <i>cabernet sauvignon, north coast, 2005</i>	10
Simi, <i>cabernet sauvignon, alexander valley, 2005</i>	13
Steltzner Vineyards, <i>Claret, napa valley, 2006</i>	16