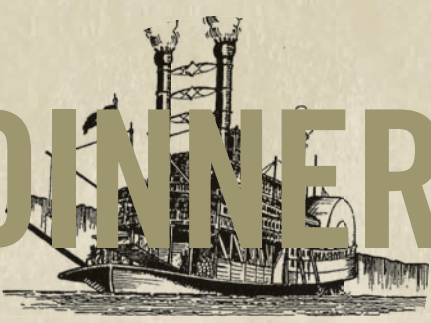


DINNER



STARTERS

- Asiago Artichoke & Crab Dip** Blended with creamy Cheese, topped with Pico de Gallo. Served with toasted Baguette. 9.75
- Southwestern Chicken Egg Rolls** Shredded Chicken, Vegetables and Cheese, fried crisp, served with Thai Sweet Chili Sauce. 7.75
- Louisiana Fried Shrimp** Hand breaded and fried, served with Cocktail Sauce and Cajun Remoulade. 9.99
- Pepper Jack Chicken Nachos** A hearty mountain of Tortilla Chips topped with Black Beans, Pepper Jack and Cheddar Cheeses, Tomatoes, Jalapeños, and Red Onions. 9.99
- Pepper Jack Nachos** With Tortilla Chips, Black Beans, Pepper Jack and Cheddar Cheeses, Tomatoes, Jalapeños, and Red Onions. 8.99
- Fried Chicken Tenderloins** With Honey Mustard and Sweet Magnolia Barbecue Sauces. 8.25
- Smoked Tomato Bruschetta** With fresh Basil and Asiago Cheese. 7.50
- Crab Cakes** Served with Remoulade Sauce. 9.75
- Classic Buffalo Wings** Served with fresh Celery and Bleu Cheese Dressing. 7.99
- Jalapeño Spinach Cheese Dip** Served with colored Tortilla Chips. 7.99
- Chicken Quesadilla** Smoked Chicken, Tomatoes, Onions, Peppers, and Pepper Jack Cheese. 7.99
- Shrimp and Crab Tower** Stacked fresh Avocado, Blue Crab Meat, Tomato and poached Shrimp in Lemon Mayonnaise. Accompanied by fresh grilled Flatbread. 9.99
- Classic Combo** A delicious sampling of our Jalapeño Spinach Cheese Dip, Buffalo Wings and crisp Chicken Egg Rolls. 11.75

SOUPS & SALADS

- Fresh cut Salads served with your choice of housemade Dressing: Balsamic Vinaigrette, Roasted Jalapeño Ranch, Bleu Cheese, Honey Mustard, Sherry Vinaigrette
- Wedge Salad** Crumbled Bleu Cheese and Bacon, dressed with Bleu Cheese or Balsamic Vinaigrette. 4.99
- Grilled Chicken Cashew Salad*** With Artichoke Hearts, Feta Cheese, Tomatoes and Cashews. Served with Balsamic Vinaigrette. 9.99
- Gorgonzola Pear Salad*** With Hazelnut Crusted Chicken in Balsamic Vinaigrette. 9.99
- Classic Cobb Salad** Grilled breast of Chicken, Tomato, Egg, Bleu Cheese, Bacon and Avocado. 10.99
- Blackened Chicken Salad*** Blackened chicken over salad with Roma Tomatoes, Julienne Carrots, Cucumbers, Raisins, Sunflower Seeds, Egg, Croutons, Balsamic Vinaigrette and crumbled Bleu Cheese. 9.99
- Southern Fried Chicken Salad** Topped with Pico de Gallo, shredded Cheddar & Jack Cheeses and Tortilla Strips. Served with Roasted Jalapeño Ranch Dressing. 9.75
- Greenhouse Salad*** Mixed Greens with Roma Tomatoes, Julienne Carrots, Cucumbers, Raisins, Sunflower Seeds, Egg and Croutons. 5.99
- Chicken Caesar Salad** With Parmesan Croutons. 9.50
- Salmon Caesar Salad** With Parmesan Croutons. 10.50
- Hummus and Goat Cheese Salad*** With Tomatoes and Roasted Red Peppers over warm Flatbread with Balsamic Vinaigrette. 9.99
Add Grilled Chicken 2.00 Add Grilled Salmon 3.00
- Brewer's Selection Soup of the Day** We offer a different soup selection every day. Please ask your server.
Cup 2.99 Bowl 3.99

SANDWICHES Served with Fries and creamy Coleslaw

- Grilled Yellow Fin Tuna Sandwich*** With shredded Lettuce, Sesame Mayonnaise and Pineapple Salsa. 9.99
- Blackened Mahi Sandwich** Lightly blackened, served on a toasted Bun with shredded Lettuce, Onion, Tomato, and Cajun Remoulade Sauce. 11.50
- Big Brew Cheeseburger** 1/2 pound of Choice aged Ground Sirloin with your choice of Cheese. 8.99
- Hickory Bacon Burger** With Smoked Cheddar Cheese, Bacon and Sweet Magnolia Barbecue Sauce. 9.50
- Mushroom Burger** With sautéed Mushrooms and melted Swiss Cheese. 9.50

SIDES 2.25 each

Fries · Steak Fries · Creamy Coleslaw · Rice Pilaf · Fresh Fruit Cheese Grits · Vegetables · White Cheddar Mashed Potatoes

An 18% gratuity will be added to parties of eight or more.



BIG RIVER

GRILLE & BREWING WORKS

STEAKS AND SEAFOOD Featuring all USDA Choice Steaks.

- Gorgonzola Bone-In Ribeye** 18 oz., grilled to perfection and topped with our Signature Gorgonzola Butter. Served with White Cheddar Mashed Potatoes and Vegetables. 25.50
- Top Sirloin** Char-grilled Sirloin Steak, served with Steak Fries and Vegetables. 16.50
- New York Strip** 14 oz. char-grilled Strip Steak, served with Steak Fries and Vegetables. 21.99
- Bistro Filet*** Aged Beef Medallions marinated in Sesame Oil, Soy and Ginger, char-grilled. Served with Rice Pilaf and grilled Vegetables. 19.99
- Bistro Filet & Crab Stuffed Shrimp*** Crab Stuffed Shrimp and aged Beef Medallions, served with Rice Pilaf and grilled Vegetables. 21.99
- Grilled Salmon** Flame-grilled and topped with Dill Butter. Served with Rice Pilaf and julienne Vegetables. 17.50
- Grilled Rainbow Trout** Fresh Trout, char-broiled, served with an herbed Butter Sauce, Rice Pilaf and Vegetables. 16.50
- Fish Taco** Mahi Mahi sautéed with Cajun Spices, in a crisp Blue Corn Tortilla wrapped with a soft Flour Tortilla with Pepper Jack Cheese, Lettuce, Pico de Gallo and Avocado Remoulade. 10.99

MAIN DISHES Add a Greenhouse Side Salad or Cup of Soup to any Entrée for just 2.99

- Sweet Magnolia Ribs** Full slab of Pork Ribs dry-rubbed and basted with our Sweet Magnolia Barbecue Sauce. Served with Fries and creamy Coleslaw. 19.99
- Hazelnut Crusted Chicken*** Sautéed, with a Sun-Dried Cherry Sauce. Served with White Cheddar Mashed Potatoes and Vegetables. 13.99
- Sweet Magnolia Ribs & Chicken Combo** Half slab of Pork Ribs and breast of Chicken dry-rubbed and basted with our Sweet Magnolia Barbecue Sauce. Served with Fries and creamy Coleslaw. 17.25
- Smoky Mountain Pasta with Chicken** Grilled Chicken, Tomatoes and Mushrooms in a Parmesan Cheese Sauce over Linguini. 12.50
- Smoky Mountain Pasta with Shrimp** Sautéed Shrimp, Tomatoes and Mushrooms in a Parmesan Cheese Sauce over Linguini. 14.50
- Chicken Fried Chicken** Boneless breast smothered in Country Gravy with White Cheddar Mashed Potatoes and creamy Coleslaw. 10.99
- Chicken Flautas** Flour Tortillas stuffed with smoked Chicken, Tomatillos, Onions, Peppers and melted Cheese. Served with Guacamole, Spanish Rice and Black Beans. 10.75
- Hawaiian Chicken** Char-grilled and brushed with Teriyaki Glaze accompanied by Rice Pilaf, grilled Pineapple and Vegetables. 12.99
- Flame-Grilled Meat Loaf** Served over White Cheddar Mashed Potatoes with Brown Gravy, and Vegetables. 12.50
- Cajun Fettuccine** Grilled Chicken Breast and Andouille Sausage, tossed with a Cajun Cream Sauce. 12.50
- Smoked Chicken Enchiladas** In Blue Corn Tortillas with melted Jack Cheese, Black Beans and Spanish Rice. 9.99

BREWER'S SELECTIONS

- Blue Crab Stuffed Chicken** Lightly breaded, stuffed with Crab Meat & Artichokes. Served with fresh Spinach, smoked Roma Tomatoes and Rice Pilaf. 15.50
- Low Country Shrimp & Grits** Sautéed Shrimp with Bacon, Garlic and Mushrooms over White Cheddar Parmesan Cheese Grits. 14.99
- Pasta Jambalaya** Chicken, Shrimp, Ham and Andouille Sausage tossed with Orzo. 13.99
- Chicken Picatta** Chicken medallions lightly dusted with flour, sautéed in a White Wine, Lemon, Caper and Butter Sauce. Served with Rice Pilaf and Vegetables. 13.99
- Flat Iron Steak** With a rich Teriyaki Glaze. Served with White Cheddar Mashed Potatoes and Vegetables. 18.99

PIZZAS All Pizzas feature our Signature Crust-housemade, hand-tossed Pizza Dough made with a splash of Sweet Magnolia Brown Ale.

- Pepperoni** Mozzarella, White Cheddar, Asiago & Jack Cheeses, and a lot of Pepperoni. 9.99
- Pepperoni and Mushroom** Our popular Pepperoni Pizza topped with sliced Mushrooms. 10.50
- Tomato Basil** Roma Tomatoes and fresh Basil, with a blend of Mozzarella, White Cheddar, and Jack Cheeses. 9.50
- California Sun** Sun-Dried Tomatoes, Artichoke Hearts, creamy Spinach and Asiago Cheese. 10.50
- Southwestern** Smoked Chicken, Tomatillos, Corn, Onion, Black Beans and Peppers with Pepper Jack Cheese and Cilantro. 10.50
- Barbecue Chicken** Grilled Chicken, Four-Cheese Blend, Cilantro, Red Peppers and Onions over our Sweet Magnolia Barbecue Sauce. 10.25
- Create Your Own** Select your choice of Sauce and Cheese... then top it any way you please.
Your choice of Sauce and one Cheese 8.25 Each additional topping 1.00
- Sauces:** Tomato Basil, creamy Spinach, Sweet Magnolia Barbecue
Cheeses: Mozzarella, White Cheddar, Asiago, Jack
Meats: Pepperoni, Italian Sausage, Chicken, Andouille Sausage
Vegetables: Red Onions, Mushrooms, Roasted Red Peppers, Artichoke Hearts, Sun-Dried Tomatoes, Pineapple

DESSERTS Delicious Desserts ... perfect for sharing

- Big River's Signature Carrot Cake*** Twin layered with silky Cream Cheese & Walnut Frosting, over Caramel Sauce. 5.75
- Chocolate Ecstasy** Fresh Chocolate Mousse and Chocolate Cake, served with Vanilla Ice Cream. 5.25
- Key Lime Cheesecake** A light, tart & sweet creamy Cheesecake with a tropical twist made from a secret recipe originating in Atlantic Beach, FL. 4.75
- Dessert Sampler*** 7.50

Private Dining • Group Sales

www.bigrivergrille.com

*These menu items contain Pecans, Cashews, Almonds, Sunflower Seeds, Pine Nuts and Sesame Seeds.

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, shellfish and eggs may increase your risk of food borne illness.