


# THE GRILLE

## BALD HEAD ISLAND CLUB


 The leaf icon designates thoughtfully crafted selections featuring lighter, balanced preparations.

### [ STARTERS ]

**CALAMARI** // House Marinara, Lemon Aioli, Fine Herbs, Lemon (gf/df) 18

**VERLASSO SALMON CRUDO** // Capers, Shallots, Dill, Avocado, Lemon Zest, Chive Meyer Lemon Vinaigrette (gf/df) 18   
*Protein-24g | Carbs-6g | Fats-28g | Calories-380*

**MARYLAND CRAB CAKE** // Corn Silk, Mango Relish, Micro Cilantro 24


**ROASTED CRUCIFEROUS** // Tahini Spread, Crispy Garbonzo (gf/df) 12   
*Protein-8g | Carbs-18g | Fats-14g | Calories-250*

**PORK DUMPLING** // Gochujang Honey (df) 21


### [ SALADS & GRAINS ]

#### Protein

Shrimp 10 | Chicken 8 | Salmon\* 13 | Seared Tuna\* 12  
Prime Tenderloin Medallions\* 14

**BEET & PISTACHIO NIÇOISE** // Arugula, Roasted Fingerling Potatoes, Haricot Verts, Whipped Feta, Pickled Shallots, Blood Orange Vinaigrette (gf/dfo) 16   
*Protein-18g | Carbs-40g | Fats-30g | Calories-500*

**KICKED UP CAESAR** // Romaine Heart, Caesar Dressing, Grilled Squash & Bell Peppers, Grana Padano, Croutons, Balsamic Glaze (gfo) 15

**GRAIN BOWL** // Mixed Baby Greens, Quinoa, Grilled Peaches, Haricot Verts, Shaved Radish, Avocado, Charred Corn, Marinated Heirloom Tomatoes, Meyer Lemon Vinaigrette (gf/df) 16   
*Protein-16g | Carbs-55g | Fats-28g | Calories-520*

**BHI SALAD** // Mixed Greens, Feta, Dried Cranberries, Candied Pecans, Balsamic Vinaigrette (v/gf/dfo) 14

### [ SHELLFISH ]

**STEAMED MUSSELS** // Saffron, Chorizo, Charred Tomato, Fine Herbs, Grilled Baguette (gfo/df) 18

**OYSTER ROCKEFELLER** // Creamed Spinach, Fried Pork Belly, Cornbread Crumble (vo) 18

#### OYSTERS

##### On the Half Shell

Mix & Match | Not Available for Take Out

Half Dozen 18 | Dozen 32 (gf/df)

Dozen: *Protein-18g | Carbs-6g | Fats-10g | Calories-110*


Northern Selection\*

West Coast Selection\*

Local Selection\*

**ACCOMPANIMENTS** // Served with Classic Cocktail Sauce, Hot Sauce, & Barrel Aged Bourbon Mignonette

### [ SOUPS ]

**CUCUMBER GAZPACHO** // Melon, Jalapeño, Pepper Relish(gf/df) 14   
*Protein-4g | Carbs-18g | Fats-6g | Calories-150*

**SHE CRAB SOUP** // 14

**SOUP DU JOUR** // 12

**FRENCH ONION SOUP** // Beef Broth, Swiss, Crusty Bread 14

## [ CHEF'S WEEKLY FEATURES ]


**PRIME RIB WEDNESDAYS** // Small House or Caesar Salad, Cup of Soup du Jour, 12oz cut of Prime Rib with Au Jus & Bearnaise Sauce, Garlic Mashed Potatoes & Grilled Asparagus, Chef's Choice Sweet Treat 59

## [ ENTREES ]

**RIBEYE STEAK \*** // 14 oz Hand Cut Ribeye, Warm Potato Salad, Herbed Butter (gf/df) 44

**PRIME BEEF TENDERLOIN \*** // 8oz Filet, Whipped Potato, Broccoli Raab, Mushroom Demi 47

**PAN SEARED HALIBUT** // Crab, Saffron Cous Cous, Heirloom Tomato, Asparagus Tips, Champagne Beurre Blanc 38

**CIOPPINO** // Shrimp, Mussels, Halibut, Lobster, Fennel, Heirloom Tomatoes, Campanelli Pasta, Saffron, Tomato Broth (gf/df) 45 

*Protein- 50g | Carbs- 45g | Fats- 18g | Calories- 600*

**SHORT RIB WELLINGTON** // Braised Short Rib, Wild Mushroom Duxelles, Puff Pastry, Whipped Potato, Demi, Grilled Asparagus 34

**CRAB RICE** // Jumbo Lump Crab, Crispy Pork Belly, Charred Corn Relish, Scallion, Red Pepper Coulis (gf/df) 29

**STUFFED PORK CHOP** // Peach Cornbread Stuffing, Roasted Brussels, Fingerling Potato, Bourbon Peach Jus (df) 29

**VEGETABLE GNOCCHI** // Harissa Sweet Potato Cream, Summer Vegetables, Mint Pistachio Crumble, Preserved Lemon Gremolata 24

**WAGYU BURGER\*** // Herb Crusted, White Cheddar, Bacon Jam, Horseradish Aioli, Arugula, Tomato, Fried Shallots, Stuffed Tater Tots (gfo) 27

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### FOOD & BEVERAGE TEAM

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**Stephen Moody**  
Senior Executive Chef

**Christian Draughn**  
Director of F&B

**Matt Karas**  
Executive Chef


**Nathan Oliver-Block**  
Executive Sous Chef

**Ivan Johnson**  
Executive Sous Chef

**Dannielle Callahan**  
Clubhouse Dining Manager

**Jazzmine Torres**  
Pastry Chef

split plate fee \$9

v - vegetarian | gf - gluten free | df - dairy free | o - optional |  - healthy option

\*\*Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: \*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.