


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 | Fat 28g | Calories 380

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


ROASTED CRUCIFEROUS // Tahini Spread, Crispy Garbanzo (gf/df) 12 
Protein 8g | Carbs 18g | Fat 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 | Fat 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 | Fat 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 | Fat 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 | Fat 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, 12 oz 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 | Fat 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

FOOD & BEVERAGE TEAM

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.