

# Grill 225

The truth in beef®

## Appetizers

Escargot 12.00

French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese

Broiled Colossal Lump Crab Cake 17.00

with lobster tarragon cream and pineapple relish

Oysters Rockefeller 12.00

broiled Gulf oysters topped with local seasoned spinach and hollandaise sauce

Truffled Potato Chips 12.00

with warm buttermilk blue cheese

Garlic Calamari 14.00

lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter

Kobe Beef Tartare 16.00

capers, dijon mustard, shallots and quail egg with potato gaufrette

Chilled Wedge of Iceberg 9.00

with Roquefort dressing and applewood-smoked bacon

Yonges Island Mesclun Salad 9.00

with organic greens, chipped pecans, tomatoes and ginger soy vinaigrette

Charcuterie and Artisan Cheeses 19.00 / 29.00

selection of duck pate, Capicola, Soprosetta, and Serrano cured meats with Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses

## Soups

Lowcountry Blue Crab Chowder 9.00

served with cornbread

225 French Onion 9.00

with baguette crouton and warm Gruyère cheese

## Chilled Seafood

Shrimp Cocktail 18.00

chilled jumbo shrimp served with cocktail sauce and traditional garnishes

Colossal Crab Cocktail 18.00

colossal lump crabmeat served with cocktail sauce and traditional garnishes

Oysters on the Half Shell

Malpeque Oysters 1/2 doz. / 1 doz. Mkt. per pc.

Chef's Selection of Oysters 1/2 doz. / 1 doz. Mkt. per pc.

## Entrées

Poached Salmon 16.00

with dill crème fraîche and braised spinach

Local Pan Seared Flounder 18.00

with meyer lemon caper beurre blanc and grilled asparagus

Shrimp and Grits 18.50

jumbo shrimp with applewood smoked bacon cream sauce over a cheddar grit cake

Tuna Tower 23.00 ★

tuna tartare, lump crabmeat and avocado with lemon chile oil

Macadamia Crusted Red Snapper 17.00

with cheddar cheese grit cake, maple mustard beurre blanc and sautéed spinach

Benne Sea Scallops 19.00

with goat cheese, fried green tomato medallions and spicy tomato sauce

Jumbo Lump Crab Cake 19.00 ★

with lobster tarragon cream, sautéed asparagus and pineapple relish

Chicken Parmesan 16.00 ★

Italian bread crumbs, tomato sauce and chopped caesar salad

Roma Tomato Pie 16.00

baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in flaky pie crust with a mesclun salad and warm bacon vinaigrette

Tagliatelle Pasta with Prime Beef 18.00

Sautéed in a Marsala wine sauce with Portobello mushrooms, green onion and Reggiano Parmesan cheese

★ Denotes a fast lunch Entrée, served within 15 minutes. ★

If you are challenged for time, please inform our service staff. We will gladly speed the pace of your lunch experience.

Guest checks are delivered with your entrées upon request.

Valet is always complimentary for Grill 225 lunch guests.

Consuming ground beef cooked less than medium-well (155F / 65C) may pose a possible health risk. Purchaser must be at least 18 years of age. (SC Statute).

## Sandwiches

Turkey with Apples and Brie 12.50 ★

thinly sliced turkey breast with Granny Smith apples and warm brie cheese with cranberry mayonnaise on a toasted baguette

Shrimp Croissant 15.50 ★

large flaky croissant served with chopped jumbo shrimp, diced celery and dill crème fraîche

Kobe Beef Burger — 10 oz. 18.00

with sautéed Vidalia onions and sherried parmesan mushrooms

Serrano and Manchego 14.50 ★

thinly sliced Serrano ham with Manchego cheese and roasted garlic aioli served warm on a flour dusted sour dough baguette

(All sandwiches served with Grill 225 French Fries, potato chips or balsamic mesclun salad.)

## Entrée Salads

B.L.T. Salad 13.50 ★

with chiffonade romaine and iceberg lettuces, diced tomatoes, smoked bacon, red onion, candied walnuts and cranberry vinaigrette  
add chicken breast 5.00, add shrimp 12.00, add chilled colossal crab 14.00

Hearts of Romaine 13.50 ★

romaine lettuce, cherry tomatoes, shaved parmesan cheese with caesar dressing and baguette crouton  
add chicken breast 5.00, add shrimp 12.00, add chilled colossal crab 14.00

Buttermilk Fried Chicken Salad 15.50 ★

buttermilk fried chicken, avocado, sliced strawberries, spiced walnuts and goat cheese over mesclun greens with creamy Vidalia onion dressing

Shrimp Salad 17.50 ★

chopped jumbo shrimp with celery, fresh dill, frisée, cottage cheese and sliced strawberries

Maine Lobster Salad 27.00

chilled lobster, citrus segments, frisée and lemon brandy dressing with benne seed brittle

## Brunch

Garden Egg Soufflé 14.00

with diced tomatoes, spinach, mushrooms, cheddar cheese and a balsamic mesclun salad  
add USDA Prime Petit Filet Mignon— 5 oz. 20.00

Crème Brûlée Infused French Toast 14.00

fresh from our bakery and grilled to a golden brown with apple raisin compote

Seasonal Fruit and Berries 16.00 ★

a melange of cantaloupe, honey dew, and fresh strawberries

The Continental 14.00 ★

an array of fresh baked pastries and sliced fruit with butter and preserves

Applewood-Smoked Bacon 5.00, Jumbo Link Sausage 5.00

## USDA Prime Steaks

all rare, medium rare or medium temperatures ★

USDA Prime Petit Filet Mignon — 7 oz. 29.00

USDA Prime Ribeye — 12 oz. 32.00

USDA Prime New York Strip — 16 oz. Centercut, 50 days wet aged 54.00

USDA Prime Veal Rib chop — 10 oz. 36.00

USDA Prime Lamb chop — 7 oz. 22.50

(All steaks and chops are served with Grill 225 French Fries, potato chips or balsamic mesclun salad.)

All steaks and chops from our dinner menu are available upon request.

## Family Style Side Plates

Organic Sautéed Spinach 10.00, Caramelized Cipollini Onions 10.00

Fire Roasted Brussels Sprouts with orange and soy 10.00

Grill 225 French fries 8.00, Creamed Spinach 10.00

Grilled Tomatoes with creamed spinach and warm Havarti cheese 10.00

Mashed Sweet Potatoes with Boursin cheese 10.00

Sautéed Asparagus 10.00

A 20% gratuity may be added to parties of 6 or more. Guest checks are split a maximum of 4 ways.