

Cactus Grille

Lunch Menu

Starters

TRUFFLE PARMESAN FRIES - \$8

GREMOLATA AND TRUFFLE AIOLI

BRIARWOOD QUESADILLA - \$12

CHEDDAR JACK CHEESE, SALSA ROJA, GUACAMOLE, SOUR CREAM, PICO DE GALLO
ADD CHICKEN \$6

MUSSELS & FRITES - \$11

PRINCE EDWARD ISLAND MUSSELS, SAUTEED IN A WHITE WINE BUTTER SAUCE,
FRENCH FRIES

SHRIMP COCKTAIL - \$10

WHITE REMOULADE, COCKTAIL SAUCE

CRAB AVOCADO BRUSCHETTA - \$15

GRILLED CROSTINI, DICED TOMATOES, MICRO BASIL, LEMON OLIVE OIL, PARMESAN

BUFFALO WINGS - \$9/\$16

FRIED CRISPY CHICKEN WINGS, CELERY, CHOICE OF SAUCE—BUFFALO,
BOURBON BBQ, SOUTHEAST ASIAN, RANCH, OR BLUE CHEESE

HALF DOZEN \$9 ONE DOZEN \$16

BANG BANG SHRIMP - \$15

CRISPY FRIED SHRIMP, CREAMY GARLIC SWEET CHILI SAUCE, SLICED GREEN ONIONS

Flatbreads

CULINARY CREATION - \$12

DAILY CREATION BY OUR CULINARY TEAM

3-MEAT - \$12

ITALIAN SAUSAGE, PEPPERONI, BACON, RED SAUCE

BUILD YOUR OWN - \$9

TOPPINGS (\$1EA): PEPPERONI, ITALIAN SAUSAGE, BACON, RED PEPPERS,
ONIONS, MUSHROOMS, ANCHOVIES, EXTRA CHEESE

Sandwiches

REUBEN ON RYE - \$14 CHOICE OF SIDE

CORNERED BEEF, SAUERKRAUT, SWISS CHEESE, RUSSIAN DRESSING

HALF & A CUP - \$12

1/2 TURKEY, HAM, TUNA OR EGG SALAD SANDWICH WITH A CUP OF SOUP, OR CHILI

SHRIMP TACOS - \$16

MARINATED SHRIMP, CABBAGE W/SALSA ROJA, AVOCADO CREAM AND MICRO CILANTRO

FRENCH DIP - \$15 CHOICE OF SIDE

SHAVED PRIME RIB, CARAMELIZED ONIONS, SWISS CHEESE, HOAGIE ROLL, AU JUS,
HORSERADISH AIOLI

CLASSIC CLUB SANDWICH - \$15 CHOICE OF SIDE

ROAST TURKEY, SMOKED HAM, BACON AND CHEESE

a la carte sides

HOUSE MADE CHIPS \$3/\$6

FRENCH FRIES \$3

COLE SLAW \$2

POTATO SALAD \$2

CUP OF FRUIT \$4

SWEET POTATO FRIES \$3

ONION RINGS \$4

GARDEN OR CAESAR SALAD \$5

Soup/Chili

CACTUS CHILI CUP \$5 BOWL \$7

ONION, CHEDDAR CHEESE, SOUR CREAM

SOUP OF THE DAY CUP \$5 BOWL \$7

Salads

COBB - \$17

CHOPPED ROMAINE, CHERRY TOMATO, HARD BOILED EGG, BACON BITS, SLICED
AVOCADO, GRATED CHEDDAR, SLICED CHICKEN, CHOICE OF DRESSING

COUNTRY STYLE FRIED CHICKEN BREAST - \$17

BACON, TOMATO, AVOCADO, EGG, CHEDDAR CHEESE, HONEY MUSTARD DRESSING

SEAFOOD SALAD - \$15

SHRIMP, CRABMEAT AND LEMON VINAIGRETTE

ASIAN CHICKEN SALAD - \$17

GRILLED OR CRISPY CHICKEN, CHOPPED ROMAINE, SHREDDED CABBAGE, CARROT,
DICED CUCUMBER, PEANUTS, CRISPY WONTON STRIPS, SESAME GINGER DRESSING

HAND TOSSED CAESAR SALAD - \$11

ROMAINE, PARMESAN AND CROUTONS

ADD: ANCHOVIES \$3 | CHICKEN \$6 | SHRIMP \$7 | SALMON \$9

HEIRLOOM TOMATO CAPRESE SALAD - \$15

SLICED HEIRLOOM TOMATOES, SLICED FRESH MOZZARELLA, BALSAMIC SYRUP,
LEMON OLIVE OIL, MICRO BASIL

Handfuls

CHOICE OF SIDE

THE BIG DOG - \$6

1/4 LB. ALL BEEF NATHAN'S HOTDOG & ACCOMPANIMENTS

ADD: CHILI \$2.5

COUNTRY STYLE CHICKEN TENDERS - \$10

HONEY MUSTARD SAUCE

BRIARWOOD BRISKET BURGER - \$15

1/2 POUND ANGUS BEEF, W/ LETTUCE, RED ONION AND TOMATO

ADD: CHEESE \$1 | AVOCADO \$2 | BACON \$2 | FRIED EGG \$2

MUSHROOM SWISS BURGER - \$16

BRIOCHE ROLL, 1/2 POUND BRISKET BURGER, ARUGULA,

TOBACCO ONIONS, TRUFFLE AIOLI

CHICKEN CAESAR WRAP - \$15

CRISPY OR GRILLED CHICKEN, ROMAINE, CROUTONS, PARMESAN, TOMATO,

HOUSE CREAMY CAESAR DRESSING, FLOUR TORTILLA

WALLEYE SANDWICH - \$16

SAUTEED WALLEYE, SHREDDED LETTUCE, TOMATO, REMOULADE SAUCE, BRIOCHE BUN

choice of sides

HOUSE MADE CHIPS | FRENCH FRIES | COLE SLAW | POTATO SALAD

\$1 UPGRADE: CUP OF FRUIT | CUP OF SOUP | SWEET POTATO FRIES

\$2 UPGRADE: ONION RINGS | SIDE GARDEN SALAD

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.