

GRINDSTONE CHARLEY'S

Seasonal Menu

Appetizer

POW POW SHRIMP

Lightly breaded and flash fried, served with a creamy asian sauce **\$8.99**

Sandwiches

served with fries, waffle fries, tater tots, or coleslaw

SHRIMP PO-BOY

Large gulf breaded shrimp on a hoagie roll dressed with lettuce, tomato, onion and sriracha mayo **\$11.99**

REUBEN

Lean corned beef, Swiss cheese, sauerkraut, dark rye bread, served with thousand island dressing **\$11.99**

Entrees

BAYOU JAMBALAYA

Chicken, andouille sausage, sauteed shrimp, house made creole sauce, over brown rice, served with garlic toast **\$13.99**

CATFISH PLATTER

Catfish filets in our cornmeal breading served with fries, coleslaw and house made tartar sauce **\$10.99**

MEATLOAF

Served with mashed potatoes and green beans **\$10.99**

MARDI GRAS SIRLOIN

6oz. usda choice sirloin, sauteed shrimp, topped with housemade blue cheese aioli, two side choices **\$15.99**

Dessert

KEY LIME PIE

House made, sweet and tart **\$4.99**

Beer



DOGFISHHEAD FLESH & BLOOD IPA

Brewed with mouth-puckering lemon flesh, sweet orange peel and blood orange juice, Flesh & Blood balances the resinous hoppy characteristics of an American IPA with the explosive zesty fruitiness and subtle drying tartness of citrus to deliver a highly quaffable ale that's incredibly unique and lovely to down the whole year round.

ABV 7.5% IBU 45



Cocktails

CRANBERRY MULE

Titos Vodka / Lime Juice
Cranberry Juice / Barritt's
Ginger Beer

MAPLE OLD FASHIONED

Jim Beam Bourbon / Maple
Syrup / Bitters / Cherries
Orange Peel / Cinnamon Stick

BOURBON HOT TODDY

Jack Daniels / Lemon / Honey
Cinnamon



Maple old Fashioned

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