

THE GRILL

LUNCH & DINNER MENU

HOT APPETIZERS

Soup of the Day—\$5 cup | \$7 bowl

Coconut Curry Chicken Soup—\$5 cup | \$7 bowl (GF)
Sweet & Spicy Island Soup

Crispy Zucchini Fries—\$10 (VEG)
Parmesan Crunch Topping, & Basil Aioli Dipping Sauce

Buffalo Cauliflower—\$10 (VEG)
Crumbled Blue Cheese, Scallions, Blue Cheese Dipping Sauce

Spinach & Artichoke Dip—\$13 (VEG)
Salsa, Sour Cream, Fresh Made Tortilla Chips

Jumbo Chicken Wings—\$14
Tossed In Your Choice of Buffalo, BBQ, or SoFlo Sauce with Blue Cheese Dressing

Pesto Flatbread—\$13
Vine Ripe Tomatoes, Roasted Mushrooms, Basil Pesto, Goat Cheese, Arugula

Seared Ahi Tuna—\$14
Sesame Noodles, Bang Bang Sauce, Ponzu

BURGERS & SANDWICHES

Every Burger or Sandwich Comes with Your Choice of Side

Cheeseburger—\$14
8 oz Beef Patty, American Cheese, Lettuce, Tomato, Pickle

Steakhouse Burger—\$16
8 oz Beef Patty, Two Pieces of Crispy Bacon, Tomato, Yellow Cheddar Cheese, Crispy Onions, Lettuce, Pickle, Tamarind-Poblano Steak Sauce

"Impossible" Veggie Burger—\$13
Crumbled Feta, Tzatziki Sauce, Lettuce, Tomato

Tuna Melt—\$12
Tuna Salad, Yellow Cheddar Cheese, Thick-Cut Multigrain Bread

Turkey BLT—\$13
Oven-Roasted Turkey, Two Pieces of Crispy Bacon, White Cheddar Cheese, Lettuce, Tomato, Thick Cut Sourdough Bread

BBQ Grilled Chicken Sandwich—\$13
Housemade BBQ Sauce, Lettuce, Tomato, Pickle, Crispy Onions

Blackened Mahi Sandwich—\$16
Coconut Slaw, Tomato, Cilantro Garlic Sauce

SALADS

All Salads are Tossed in Housemade Dressings and Available with the Proteins Listed Below for an Additional Charge.

- 8 oz Grilled Chicken—\$8
- 6 oz Grilled Mahi-Mahi—\$9
- 6 oz Salmon—\$12
- 6 oz Flat Iron Steak—\$18
- Crispy Chicken Tenders—\$5
- "Impossible" Veggie Patty—\$9
- 4 oz Ahi Tuna Steak—\$9

Caesar—\$8
Toasted Sourdough Croutons, & Shaved Parmesan, with Caesar Dressing

Wedge—\$9 (GF)
Crispy Bacon, Blue Cheese, Grape Tomatoes, Shaved Red Onion, Buttermilk Ranch Dressing

Mykonos—\$8 (GF)
Feta Cheese, Cucumbers, Grape Tomatoes, Olives, Shaved Red Onions, Roasted Red Peppers, Creamy Lemon-Peppercorn Dressing

Southwest—\$8 (GF)
Roasted Red Peppers, Corn, Black Beans, Shredded Cheddar & Jack Cheeses, Smoked Gouda, Creamy Southwest Dressing, Crispy Tortilla Strips

HEARTH STONE OVEN PIZZA

Cheese—\$13 (VEG)
Tomato Sauce, Shredded Mozzarella Cheese, Parmesan, Oregano

Mushroom & Herb—\$15
Cream Sauce, Roasted Mushrooms, Rosemary, Shredded Mozzarella Cheese, Truffle Oil

Pepperoni—\$14
Tomato Sauce, Shredded Mozzarella Cheese, Pepperoni, Parmesan, Oregano

Margherita—\$15 (VEG)
Fresh Sliced Vine Ripe Tomatoes, Shredded Mozzarella Cheese, Basil & Extra Virgin Olive Oil

BBQ Chicken—\$16
Housemade BBQ Sauce, Smoked Gouda Cheese, Shredded Mozzarella Cheese, Crispy Bacon, & Grilled Chicken

(V) Vegan (VEG) Vegetarian (GF) Gluten Free

"So continuing daily with one accord in the temple, and breaking bread from house to house, they ate their food with gladness and simplicity of heart."—Acts 2:46 (NKJV)



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ENTRÉES

(Add a Side or Caesar Salad for \$4)

Pollo A La Plancha—\$15

Citrus Marinated Chicken, White Rice, Black Beans

Bang Bang Shrimp—\$15

Bang Bang Sauce, Cabbage Slaw, Rice with Wontons, Sweet Soy Sauce, Scallions

Thai Peanut—\$16

Grilled Chicken, Red Bell Peppers, Red Onions, Lo Mein Noodles, Sweet & Spicy Peanut Sauce, Scallions

Caribbean Mahi-Mahi—\$18

Coconut Slaw, White Rice, Mango Salsa

Chicken Parmesan—\$16

Crispy Chicken, Marinara, Melted Mozzarella Cheese, Spaghetti

Lemon Pepper Salmon—\$20

Israeli Couscous Salad, Tzatziki Sauce

6oz Flat Iron Steak—\$26

Crispy Fried Zucchini, Wasabi Chimichurri

KIDS MEALS—\$7

All Meals Served with a Choice of Milk or Juice
(Available for Ages 10 and Under)

Burger or Cheeseburger & Fries

Mac & Cheese

Cheese Quesadilla (VEG)

Chicken Tenders & Fries

OFF THE GRILL

All Items Come with Choice of Two Sides

6oz Salmon—\$18

6oz Flat Iron Steak—\$25

6oz Chicken Breast—\$14

6oz Mahi-mahi—\$16

SIDES—\$5

French Fries

Sweet Potato Fries

Zucchini Fries

White or Brown Rice (V/GF)

Black Beans (V/GF)

Steamed Broccoli (V/GF)

Steamed Asparagus

Coconut Slaw (V)

Sesame Noodle Salad

Israeli Couscous Salad

House Salad

Caesar Salad

DESSERTS—\$7

Apple Bread Pudding

Vanilla Ice Cream

Flourless Chocolate Cake (GF)

Vanilla Ice Cream, Strawberries

BEVERAGES

Coca-Cola Products—\$3

Coke, Coke Zero, Sprite, or Dasani

Iced Tea—\$3

Unsweetened

Freshly Brewed Coffee—\$2.5

Regular or Decaf

Cold Brew Coffee—\$5

Chai Tea Latte—\$4.5

Smoothies—\$7.5

Cappuccino—\$5

Latte—\$5.25

Flavored Latte—\$5.5

Caramel Macchiato—\$5.5

Milkshake—\$6.5

Chocolate, Vanilla, Strawberry,
or Oreo

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