

## SNACKS

### BRUSCHETTA <sup>GF</sup>

Tomato, Onion, Garlic, Basil, Balsamic Reduction,  
Burrata, Garlic Bread **11**

### NACHOS AL PASTOR

Pulled Pork, Guajillo Sauce, Black Beans, Cheddar Jack,  
Queso, Pineapple, Onion, Cumin Crema,  
Guacamole, Jalapeno  
Half Order **7**  
Full Order **14**

### BUFFALO SHRIMP <sup>GF</sup>

Bleu Cheese Crumble, Carrot, Celery, Ranch **12**

### JALAPENO POPPER DEVILED EGGS <sup>GF</sup>

Cheddar, Jalapeno, Scallion, Bacon **8**

### GRILLED DRY RUB WINGS <sup>GF</sup>

Blackening Seasoning, Buffalo Sauce, Carrot, Celery,  
Ranch **12**

### GARLIC BREAD <sup>GF</sup>

French Roll, Garlic Butter, Mozzarella,  
Served with Red Pepper Tomato Sauce **5**

## SANDWICHES & BURGERS

*Served with House Chips*

*Fruit, Fries, Tots, or Sweet Fries Available for an Additional 1  
Add Egg .50 | Add Avocado 1 | Add Bacon 1.5*

### ALL AMERICAN BURGER <sup>GF</sup>

American Cheese, Lettuce, Tomato, Pickle, Special Sauce,  
Pretzel Bun **12**

### WHISKEY SWISS BURGER <sup>GF</sup>

Swiss, Sautéed Onion, Mushroom, Arugula, Tomato,  
Whiskey Glaze, Pretzel Bun **12**

### COBB CLUB

Ham, Turkey, Cheddar, Bacon, Egg, Arugula, Tomato,  
Bleu Cheese Aioli, Multigrain Bread **12**

### BLACKENED CHICKEN SANDWICH <sup>GF</sup>

Blackened Chicken, Bacon, Swiss, Lettuce, Tomato,  
Remoulade Sauce, French Roll **12**

### PRIME RIB SANDWICH <sup>GF</sup>

Shaved Prime Rib Served Medium, Horseradish Sauce,  
Au Jus, French Roll **12**

### TUNA MELT <sup>GF</sup>

Our Signature Tuna Salad, Crispy Cheddar,  
Mozzarella, Pepperjack, French Roll **11**

### THE NASH <sup>GF</sup>

Bourbon BBQ Pulled Pork, Pepperjack, Coleslaw,  
Pretzel Bun **11**



This symbol indicates that items are already gluten free or can be made gluten free. Ask your server! We are not a gluten free facility.

## SALADS & WRAPS

*Add any of our proteins to complete your salad or wrap  
Chicken 4 | Tuna 7 | Shrimp 5 | Steak 6*

*Wraps Served with House Chips*

*Fruit, Fries, Tots, or Sweet Fries Available for an Additional 1  
Wraps cannot be made Gluten Free*

### HOUSE SALAD <sup>GF</sup>

Artisan Lettuce, Shaved Carrot, Cucumber, Tomato,  
Cheddar Cracker **4**  
*Make it a wrap 7*

### STUFFED AVOCADO <sup>GF</sup>

Arugula, Avocado, Chicken, Quinoa, Scallion, Pistachio,  
Pineapple, Feta, Tomato, Red Onion, Cucumber,  
Honey Lime Vinaigrette **13**  
*Make it a wrap 12*

### ARTISAN CAESAR <sup>GF</sup>

Artisan Lettuce, Parmesan, House Made Caesar Dressing,  
Rustic Parmesan Croutons **8**  
*Make it a side 4 | Make it a wrap 7*

### TACO CHOPPED <sup>GF</sup>

Iceberg Lettuce, Seasoned Beef, Tomato, Cheddar, Corn,  
Peppers, Black Beans, Avocado, Salsa, Sour Cream,  
Scallion, Jalapeno, Taco Shell Bowl, Southwest Ranch  
Dressing **13**  
*Make it a wrap 11*

### SPINACH SALAD <sup>GF</sup>

Spinach, Tomato, Cucumber, Strawberry, Sunflower Seeds,  
Bleu Cheese, Blueberry Balsamic Dressing **8**  
*Make it a side 4 | Make it a wrap 7*

## ENTREES

### SALMON <sup>GF</sup>

Maple BBQ Glaze, Quinoa, Brown Rice, Garbanzo Beans,  
Yellow Squash, Red Pepper, Green Beans **19**

### STEAK FAJITAS

Seasoned Steak, Peppers, Onion, Tomato, Jalapeno,  
Roasted Corn Succotash, Cilantro Lime Rice **18**

### SUE'S CHICKEN ANGEL HAIR <sup>GF</sup>

Chicken, Shallot, Garlic, Spinach, Feta, Tomato, Dill,  
Angel Hair Pasta **15**

### TORTELLINI SHRIMP SKILLET <sup>GF</sup>

Bacon, Shrimp, Spinach, Onion, Red Pepper,  
Zesty Tomato Sauce, Breadcrumbs, Parmesan **18**

### BLACK & WHITE TUNA <sup>GF</sup>

Pan Seared Rare Yellowfin Tuna, Carrot, Cucumber, Soy,  
Wasabi, Buckwheat Noodles, Asian Sesame Dressing **18**

*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness,  
especially if you have a medical condition.*

## DESSERTS

### INJECT-O- DONUTS

Fresh Donut Holes Tossed in Cinnamon & Sugar.  
Served with Raspberry, Fudge, and Bavarian Cream **6**

### CARAMEL CRUNCH SKILLET COOKIE

White Chocolate Chips, Pretzel Crumbs, Toffee Pieces,  
Caramel Drizzle. Served with Vanilla Ice Cream **9**

### KEY LIME PIE

Topped with Whipped Cream and Lime **8**

### CHOCOLATE HAZELNUT CAKE <sup>GF</sup>

Roasted Hazelnut & Almond Cake, Nutella Frosting **8**

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## DAILY SPECIALS

### MONDAY

#### Bring your Office to Lunch Day

Drop off a business card every Monday for a  
weekly drawing to win a Graystone Gift Card

### FRIDAY

#### Fish Fry

Beer Battered Cod, Fries, Coleslaw,  
Tartar Sauce, Lemon **14.95**

### TUESDAY

#### Taco Tuesday

Pork, Chicken, or Beef Tacos with Lettuce,  
Cheddar Jack Cheese, Diced Tomato **1.50 each**

### SATURDAY

#### Live On the Lawn Smothered Sirloin

8oz Sirloin Served with Brown Gravy,  
Sautéed Mushrooms & Onions,  
Rosemary Red Potatoes, and Green Beans **16**

### WEDNESDAY

#### Wing Wednesday

10 Boneless Wings tossed in BBQ or Buffalo Sauce  
Served with Carrots, Celery and Ranch **8**

### SUNDAY

#### Brunch

Graystone Brunch Menu  
Served 8:00 am – 3:00 pm

### THURSDAY

#### Burger & Fries

Burger, American Cheese, Pretzel Bun,  
Served with Fries **8**

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## GRAYSTONE GRILL HOURS

Sunday 8:00 a.m. - 3:00 p.m.  
Monday 11:00 a.m. - 3:00 p.m.  
Tuesday 11:00 a.m. - 8:00 p.m.  
Wednesday 11:00 a.m. - 8:00 p.m.  
Thursday 11:00 a.m. - 8:00 p.m.  
Friday 11:00 a.m. - 9:00 p.m.  
Saturday 11:00 a.m. - 9:00 p.m.

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## HOSTING AN EVENT?

### GRAYSTONE GRILL CAN ACCOMMODATE YOUR EVENT

Ask your server to see a catering menu or contact

Jan Fiorello  
Banquet Sales  
815-847-7836  
Jfiorello@giodine.com