



# THE GRILLE

AT THE  
CHAMPIONSHIP  
COURSE

## SMALLS

### LOCAL MIXED BREADS - 7

Truckee Sourdough Bread Company with whipped butter

### PICKLED VEGETABLES - 5

Assorted seasonal vegetables

### SMOKED CHICKEN QUESADILLA - 19

House smoked chicken thighs, street corn slaw, guacamole, guajillo salsa, chipotle cream, cilantro, cheddar and jack cheese blend

### TUNA POKE - 23

Ahi tuna, scallions, pickled ginger, jalapeño, sesame oil, tamari, toasted sesame seeds, crispy wonton, nori

### PALE ALE STEAMED MUSSELS - 21

Andouille, garlic, red pepper flakes, herb butter, grilled focaccia

### HOUSE SMOKED PORK RIBS - 18

Smoked in house pork ribs, cabbage slaw, house specialty BBQ sauce - Sweet Baby Mae's

### SMOTHERED TOTS - 16

Tater tots, Nueske bacon lardons, aged cheddar fondue, crema, scallions

### TODAY SOUP

Changes Daily CUP 9 | BOWL 11

## GREENS

### SUNSET SALAD - 19

Fresh mixed greens, romaine, strawberries, blueberries, candied nuts, mandarin oranges, gorgonzola crumbles

### GREENS AND GRAINS - 16

Baby kale, red quinoa, watermelon radish, avocado, sweet corn, heirloom cherry tomato, honey balsamic dressing

### OUR CAESAR - 18

Shredded little gems lettuce, endive, grated Grana Padano cheese, toasted breadcrumbs, focaccia crouton, roasted garlic Caesar dressing  
CONTAINS ANCHOVY

#### ADD

CHICKEN 10 | SALMON 10 | STEAK 12  
SEARED AHI 12 | TEMPEH 5

## ENTREES

### HAZELNUT CRUSTED SALMON - 32

Shaved fennel, orange supreme, watercress, fresh dill, parsnip puree, saffron yogurt sauce

### 12OZ. NEW YORK STRIPLOIN STEAK - 38

Whiskey buttered mushrooms, Grana Padano cheese, fingerling potatoes, chimichurri sauce

### MANGO COCONUT CURRY VEGETABLES - 26

Basmati rice, pomegranate seeds, cilantro, slivered almonds, golden raisins, toasted coconut, and seasonal vegetables  
ADD TEMPEH 5

## SWEETS

### SEASONAL SORBET - 10

### 6 LAYER CHOCOLATE DECADENCE CAKE - 16

Layers of moist chocolate cake sandwiched with smooth chocolate ganache, piled high and topped with chocolate icing.  
Perfect For Sharing!

### LEMON TIRAMISU - 16

Big enough for the table; with fresh lemon mascarpone cream, limoncello dipped ladyfinger cookies, topped with fresh whipped cream and a summer lemon curd



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



775-832-1178

955 FAIRWAY BOULEVARD  
INCLINE VILLAGE, NV 89451

MON-SAT 11AM - 6PM  
SUN 10AM - 6PM

## HANDHELDS

SERVED WITH YOUR CHOICE OF FRENCH FRY OR SWEET POTATO FRY  
SOUP OR SALAD ADD +2

### THE BUNKER BURGER - 21

1/3lb. beef patty, leaf lettuce, tomato, onions, pickles, sliced cheddar cheese, secret sauce, on local brioche bun  
ADD BACON 3 | EXTRA PATTY 5 | ADD AVOCADO 3

### THE RUEBEN - 21

Corned beef, sauerkraut, Swiss cheese, 1000 island dressing, Truckee Sourdough rye bread

### ITALIAN STALLION - 19

Salami, capicola, provolone, shredded lettuce, shaved red onion, pepperoncini, mayo/mustard, oil and vinegar, oregano, toasted roll

### PROSCIUTTO & BRIE GRILLED CHEESE - 20

Arugula, sundried tomato chili crunch dressing, on sliced brioche

### BUTTERMILK FRIED CHICKEN SANDWICH - 20

Street corn slaw, pickled guajillo salsa, jack cheese, potato bun

### BLACKENED CHICKEN WRAP - 17

Caramelized onion, tomatoes, shredded leaf lettuce, chipotle crema, flour tortilla

### BAJA STYLE FISH TACOS - 18

Battered cod, elote slaw, crema, cilantro, fresh lime wedge, flour tortillas

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

## CRAFT COCKTAILS - 15

### TITO'S TRANSFUSION

Tito's handmade vodka, concord grape juice, Fever Tree ginger ale, fresh lime juice garnished with grapes and lime wedge

### BLUSH 75

Hendricks gin, raspberry simple syrup, prosecco, lemon twist

### AMIGO VIEJO

Hornitos reposado tequila, pineapple juice, mango puree, soda splash, Tajin salt rim

### THE LOCAL REMEDY

Captain Morgan spiced rum, pineapple juice, orange juice, coconut cream topped with nutmeg

### BOURBON BASIL SMASH

Bulleit Bourbon, simple syrup, fresh basil, lemon juice

## WINE LIST



### HOUSE

Hayes Ranch Chardonnay	8	28
Hayes Ranch Cabernet Sauvignon	8	28

### SPARKLING

Lunetta Prosecco	8	N/A
Onehope Brut	10	37
Moet Chandon	N/A	125

### ROSÉ

French Blue Bordeaux Rose	11	41
Justin Central Coast	12	45

### WHITE

Santa Cristina Pinot Grigio	10	37
Ferrari Carano Fume Blanc	11	41
Kim Crawford Sauvignon Blanc	12	45
Wente "Morning Fog" Chardonnay	11	41
Whitehall Lane Sauvignon Blanc	N/A	60

### RED

Meiomi Pinot Noir	11	41
Rodney Strong Merlot	11	41
Daou "Pessimist" Red Blend	14	51
Z. Alexander Brown Cabernet Sauvignon	12	44

## DRAFT BEER 16oz. - 10

### TAHOE PILZ

Bohemian Pilsner | **5.3% ABV**  
FiftyFifty Brewing Co. Truckee, CA

### STELLA ARTOIS

European Pale Lager | **5% ABV**  
Brewed in the U.S.A

### BLUE MOON

Belgian White | **5.4% ABV**  
Blue Moon Brewing Co. Denver, CO

### ALIBI ROTATIONAL

*Ask your server for today's current selection,  
Alibi Ale Works, Incline Village, NV*

### GARAGE DWELLER HAZY

Hazy India Pale Ale | **7.5% ABV**  
Farmer's Brewing Co. Princeton, CA

### REVISION IPA

West Coast Style IPA | **6.5%**  
Revision Brewing Company, Reno, NV

## CANNED BEERS 16OZ. DOMESTIC-9 16OZ. PREMIUM-11

### DOMESTICS

COORS BANQUET

COORS LIGHT

BUD LIGHT

### PREMIUMS

ALIBI ALE WORKS IPA

SIERRA NEVADA PALE ALE

CORONA

MODELO

805 FIRESTONE WALKER

HEINEKEN N/A - 6

ALIBI HOPPY HOUR N/A - 6

## CIDERS | SELTZERS | CANNED COCKTAILS

**GOLDEN STATE MIGHTY DRY CIDER - 16OZ. 11**

**WHITE CLAW BLACK CHERRY SELTZER - 16OZ. 9**

**HIGH NOON PEACH - 12OZ. 9**

**10-TORR LAVENDER LEMONADE - 12OZ. 11**

## HAPPY HOUR SPECIALS 4 PM - 6 PM

Sit inside or on the deck to enjoy the views and  
happy hour drink specials daily from 4-6 pm

Daily Happy Hour Special Include

\$7 Cocktail Of The Day

\$7 Daily Draft

\$6 House Wines

\$6 Canned Coors Light Beer

## NON ALCOHOLIC BEVERAGES

**FOUNTAIN SODA - 4**

**FRESH SQUEEZED LEMONADE - 5**

**FRESH BREWED ICED TEA - 4**

**ARNOLD PALMER - 5**

**SAN PELLEGRINO SPARKLING 500ML - 5**

**COFFEE - 3**

**HOT TEA - 3**



# SUMMER EVENINGS AT THE GRILLE

Exclusive offerings only on Friday, Saturday and Sundays  
5pm - 8pm

Limited reservations available  
Inquire with your server or host

## START

### FRITTO MISTO

Fresh vegetables lightly fried in a thin tempura batter, served with summer basil pesto and romesco dipping sauce **17**

### SOUP OF THE DAY

Ask your server for today's availability **Cup 9 | Bowl 11**

### PAN SEARED SCALLOPS

Hokkaido Japan scallops, pan seared with roasted corn soubise, blood orange, toasted macadamia nut gremolata, beurre blanc **23**

### GRILLED BEEF SOUVLAKI

Tender marinated beef skewers, fresh dill, lemon, tzatziki, grilled pita **20**

## SALAD

### SUNSET SALAD

Fresh mixed greens, romaine, strawberries, blueberries, candied nuts, mandarin oranges, gorgonzola crumbles **19**

### GREENS & GRAINS

Baby kale, red quinoa, mixed greens, watermelon radish, avocado, sweet corn, heirloom cherry tomato, honey balsamic dressing **16**

### OUR CAESAR

Crisp romaine, endive, grated Grana Padano cheese, toasted focaccia croutons, toasted breadcrumbs, roasted garlic Caesar dressing **18**  
CONTAINS ANCHOVY

### ADD

CHICKEN 10 | SALMON 10 | STEAK 12  
SEARED AHI 12 | TEMPEH 5

## MAIN

### OVEN ROASTED ALASKAN HALIBUT

Torpedo onion, fava bean couscous, Calabrian chile oil, roasted tomato, pea shoots, red pepper coulis, salmoriglio **37**

### GRILLED ELK STRIPLOIN

Charred spring onions, Nueske bacon lardon, fingerling potato hash, cherry tomato, blackberry cabernet jus **42**

### MARY'S ORGANIC ROAST CHICKEN

Lemon herb brine, maple sweet potato mash, tri color carrots, garlic herb butter **32**

### MARINATED TEMPEH & VEGETABLES

Spiced tempeh with roasted vegetables over torpedo onion and fava bean couscous with cherry tomatoes, summer basil pesto, red pepper coulis **26**

## DESSERT

### 6 LAYER CHOCOLATE DECADENCE CAKE

Layers of moist chocolate cake sandwiched with smooth chocolate ganache, piled high and topped with chocolate icing **16**  
Perfect For Sharing!

### LEMON TIRAMISU

Big enough for the table; with fresh lemon mascarpone cream, limoncello dipped ladyfinger cookies, topped with fresh whipped cream and a summer lemon curd **16**

Limited Availability  
Menu items and prices are subject to change