



~Starters~

Fried Mozzarella Cheese Wheels, Spicy Pomodoro Sauce. 8

Hand Battered Buttermilk Fried Shrimp, Thai Mayo, Garden Slaw. 11

Spinach and Artichoke Dip, Parmesan and Gruyere, Family Style Crackers. 9

Classic Shrimp Cocktail, Shrimp Poached in Court Bouillon, Cocktail Sauce. 9

Tempura Fried Squash Blossoms, Gremolata, Roasted Red Pepper Aioli. 8

~Grill~

14 oz Grill 49 Ribeye, Certified Choice Black Angus Beef, Cooked to Order, Lemon Herb Butter, Choice of Side. 26*

8 oz Beef Bistro Tender, Wrapped in Prosciutto, Certified Choice Black Angus Beef, Cooked to Order, Lemon Herb Butter, Choice of Side. 18*

10 oz New York Strip, Certified Choice Black Angus Beef, Cooked to Order, Lemon Herb Butter, Choice of Side. 22*

Pork Loin Chops, Caramelized Pear and Pinot Noir, Wood Grilled Corn Ragout. 20

Macaroni Au Gratin, Wood Grilled Chicken Breast, Smoked Gouda Mornay with Rigatoni and Applewood Smoked Bacon. 12

Add Green Chile. + 2

~Sandwiches~

Grill 49 Burger, House Ground Chuck Patty, Cooked to Order, Freshly Baked Bun, Waffle Fries, Cheddar or Gruyere. 9 *

Add Applewood Smoked Bacon, Sautéed Mushrooms, or Green Chile. + 2 each

Fried Shrimp Po' Boy, Toasted Hoagie Bun, Caper Tartar Sauce, Garden Slaw, Waffle Fries. 10

Grill 49 Prime Rib Sandwich, Toasted Hoagie Bun, Peppercorn Mayo, Melted Gruyere, Pickled Red Onions, Waffle Fries. 11

~Sides~

Waffle Fries. 4

Wood Grilled Corn Ragout. 4

Macaroni Au Gratin. 5

Dirty Rice. 4

Side Chopped Salad or Caesar. 4

Yukon Gold Potato Gratin 5

~Dressings~

Buttermilk Ranch Blood Orange Vinaigrette
Bleu Cheese Pinot Grigio Vinaigrette

~Soup and Salad~

Caesar Salad, Hearts of Romaine, Shaved Parmesan, Sourdough Croutons. 8

(Add Wood Grilled Chicken Breast or Buttermilk Fried Shrimp) + 3

Grill 49 Chop Salad, Mixed Greens, Applewood Smoked Bacon, Sharp Cheddar, Sourdough Croutons, Grape Tomatoes, Marinated Cucumber, Buttermilk Ranch or Bleu Cheese Dressing. 8

(Add Wood Grilled Chicken Breast) + 3

Caprese, Fresh Mozzarella, Sliced Tomato, Chiffonade of Basil, Spring Mix, Balsamic Reduction. 7

French Onion Soup, Caramelized Leeks and Spanish Onions, Beef Stock, Baguette Crouton, Gruyere Cheese. Bowl -7 Cup- 5

Roasted Chicken and Dumplings, Celery, Carrots, Chicken Stock. 8

~Platters~

½ Roasted Chicken, Brined and Twined, Wood Grilled Corn Ragout, Chicken Jus. 12

Roasted Elk Rack, Red Wine Peppercorn Reduction, Yukon Gold Potato Gratin. 23

Pan Seared Lemon and Dill Crusted Salmon Filet, Roasted Grape Tomatoes, Dirty Rice. 18

Grill 49 Fish and Chips, Pale Ale Battered Haddock, Caper Tartar Sauce, Garden Slaw, Waffle Fries. 12

Shrimp Diablo, Sautéed Prawns, Spicy Tomato Sauce, Grilled Toast Point, Dirty Rice. 18

Grill 49 Chicken Strips, Dredged in Seasoned Flour, Waffle Fries, Thai Mayo. 9

~Kids Platters~

Chicken Strips and Fries. 5

Cheeseburger Sliders and Fries. 6

Grilled Cheese and Fries. 5

Fish and Chips. 6

Fried Mozzarella Wheels with Tomato Sauce. 5

~Beverages~

All Soft Drinks Including Sodas, Lemonade, and Ice Tea. 2 **Freshly Ground Coffee.** 2

Visit us at:

www.grill49.com



(575) 585-4949

~All fried foods are cooked in peanut oil; Please alert your server if you have any food allergies~

~A gratuity of 20% may be added to parties of 8 or more~

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.