

THE GRILLE AT SAPONA

~ DINNER ~

STARTERS

HAND-DIPPED BEER BATTERED ONION RINGS ✨

Southwest Ranch | 10.5

PHILLY STEAK EGG ROLLS (2)

Shaved Ribeye, Provolone Cheese, Roasted Peppers, Grilled Mushrooms, Caramelized Onions, Sundried Tomato Queso Sauce | 13.5

HOT PIMENTO CHEESE DIP

Lexington Style Pimento Cheese, Fresh Tortilla Chips | 11.5

SPINACH ARTICHOKE DIP ✨

Baby Spinach, Artichoke Hearts, Cream Cheese, Parmesan, Served Hot with Fried Pita Points | 12.5

BBQ CHICKEN FLATBREAD

Grilled Chicken Breast, Sweet Baby Rays BBQ Sauce, Applewood Smoked Bacon, Red Onion, Mozzarella, Cheddar Cheese, Baked on a Crispy Flatbread | 14.5
Pepperoni 11.5 | Cheese 9.5

SPICY ITALIAN FLATBREAD

Boars Head Sliced Capicola, Pepperoni, Roasted Tomato, Caramelized Onion, Spicy Marinara, Mozzarella, Parmesan | 16.5

INSIDE OUT QUESADILLA

Cotija Crusted Grilled Tortilla, Blistered Corn, Black Beans, Sweet Onion, Blended Cheeses. Served with Avocado and Sour Cream | 14.5

CHICKEN WINGS

(8) Fried Jumbo Wings Tossed in Choice of Wing Sauce. Served with Celery, Carrots, and Horseradish Brined Bread & Butter Pickles with Ranch or Blue Cheese Dressing | 15.5

Sauces: Mild, Hot, Nashville Hot, Sweet Baby Rays BBQ, Carolina Hot Honey, Sweet & Spicy Dry Rub

POPCORN SHRIMP ✨

Hand Breaded and Fried Baby Shrimp, Chow-Chow Tartar Sauce | 13.5

Make 'em Bang Bang +2

GREENS

FRIED CHICKEN, PISTACHIO & MIXED BERRY SALAD ✨

Sliced Fried Chicken Breast, Mixed Greens, Romaine, Mixed Berries, Pistachios, Goat Cheese, Julienne Carrots, Julienne Red Onion | 19.5

BLACK & BLUE STEAK* SALAD

Blackened Sliced USDA Choice Angus Sirloin Steak, Baby Spinach, Iceberg, Wedged Tomato, Cucumber, Red Onion, Julienne Carrot, Blue Cheese Crumbles, Fried Tobacco Onions | MP

SOUTHWEST SALMON* SALAD

Grilled Salmon Fillet, Mixed Greens, Romaine, Tomato Wedges, Sliced Cucumbers, Julienne Red Onion, Cotija Cheese, Avocado, Blistered Corn, Black Beans, Fried Tortilla Strips | 19.5

WEDGE SALAD ✨

Iceberg Wedge, House-Made Blue Cheese Dressing, Blue Cheese Crumbles, Wedged Tomato, Applewood Smoked Bacon, Red Onion | 12.5

CAESAR SALAD

Romaine Lettuce, House-Made Caesar Dressing, Shaved Asiago Cheese, Roasted Tomato, Homestyle Croutons | 10.5

HOUSE SALAD

Mixed Greens, Iceberg, Wedged Tomato, Cucumber, Julienne Carrot, Crumbled Applewood Smoked Bacon, Cheddar Jack Cheese, Homestyle Croutons
Small 7.5 | Large 10.5

ADD ONS

Grilled Salmon +11.5 • Popcorn Shrimp +8
Marinated Grilled Chicken Breast +7
Scoop of Chicken Salad +6

+2 add ons:

Applewood Smoked Bacon • Cheddar Cheese
Blue Cheese Crumbles • Sliced Almonds • Sliced Avocado
Shaved Asiago Cheese • Sliced Strawberries • Fresh Chevre

DRESSINGS

Buttermilk Ranch, Blue Cheese, 1000 Island, Fat Free Italian, Oil & Vinegar, Honey Mustard, Balsamic Vinaigrette

BROCCOLI CHEDDAR SOUP

Fresh Broccoli Florets, Seasoned Cream, Loaded with Cheddar Cheese

Cup 6 | Bowl 8.5

✨ House Favorites

Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HANDHELDS

Served with Choice of One Side

Upgrade to Side House Salad or Cup of Soup or Premium Side +1.5

SMOKED TURKEY CLUB ✨

Boar's Head Sliced Smoked Turkey Breast, Provolone Cheese, Applewood Smoked Bacon, Smashed Avocado, Lettuce, Tomato, Sweet Onion, BBQ Aioli, Grilled Brioche Bread | 16.5

NASHVILLE CHICKEN SANDWICH

Hand Breaded Fried Chicken Breast, Sweet and Spicy Nashville Sauce, Coleslaw, Sliced Dill Pickles, Toasted Butter Roll | 14.5

PHILLY CHEESE STEAK ✨

Grilled Shaved Ribeye, Mushrooms, Onion, White American Cheese, Toasted Hoagie Roll | 15.5

CHAM

Hand Breaded Fried Chicken Breast, Boar's Head Sliced Bourbon Ham, Swiss Cheese, Shredded Lettuce, Sliced Tomato, Honey Mustard, Toasted Butter Bun | 16.5

BANG BANG CHICKEN WRAP ✨

Fried Chicken Tenders, Bang Bang Sauce, Lettuce, Tomato, Scallions, Cheddar-Jack Cheese, Flour Tortilla | 15.5

PUB BURGER* ✨

Certified Angus Beef® 7oz Grilled Hand-Pattied Burger, Muenster Cheese, Bacon Jam, Fried Tobacco Onions, Lettuce, BBQ Aioli, Toasted Butter Bun | 16.5

THE CAROLINA CLASSIC BURGER*

Certified Angus Beef® 7oz Grilled Hand-Pattied Burger, Coleslaw, Chili, Sweet Onion, Mustard, Mayonnaise, Toasted Butter Bun | 15.5

THE DAVIDSON* ✨

Certified Angus Beef® 7oz Grilled Hand-Pattied Burger, House Made Lexington Style Pimento Cheese, Applewood Smoked Bacon, Beer Battered Onion Ring, Lettuce, Tomato, Toasted Butter Bun | 17.5

SAPONA CLASSIC*

Certified Angus Beef® 7oz Grilled Hand-Pattied Burger, Lettuce, Tomato, Sweet Onion, Sliced Dill Pickles, Toasted Butter Bun | 13.5

CREATE YOUR OWN*

Start with a Sapona Classic | 13.5

Add-Ons +1.25 each: Coleslaw, Chili, White American, Cheddar, Provolone, Muenster, Blue Cheese, Grilled Mushrooms, Grilled Onions, Onion Rings (2)

Add-Ons +2 each: Applewood Smoked Bacon, Pimento Cheese, Smashed Avocado, Fried Egg, Fried Tobacco Onions, Fresh Chevre, Bacon Jam

SIDES | 4

Shoestring Fries • Hot Chips • Coleslaw • Fresh Fruit
Crispy Brussels Sprouts • Creamed Potatoes
Saffron Scented Jasmine Rice

PREMIUM SIDES | 5

Hand-Dipped Beer Batter Onion Rings
Baked Four Cheese Mac • Southwest Corn Succotash
Parmesan Spiked Stone Grits • Grilled Asparagus

CHEF'S CORNER

SHRIMP & GRITS

Blackened Jumbo Gulf Shrimp, Andouille Sausage, Diced Bell Pepper, Sweet Onion, Cajun Cream Sauce, Parmesan Spiked Stone Grits, Scallions | 22.5

BOURBON STREET FETTUCCINI

Blackened Chicken, Andouille Sausage, Peppers, Onions, Roasted Tomatoes, Locally Sourced Fettuccini, Cajun Cream, Parmesan, Scallions | 24.5

HONEY-CHIPOTLE GLAZED GRILLED SALMON* ✨

Cilantro-Lime Butter, Southwest Corn Succotash, Saffron Scented Jasmine Rice | 27.5

FRIED SEAFOOD PLATTER ✨

Hand Breaded Crispy Baby Shrimp and Flounder Fillet, French Fries, Coleslaw | 21.5

FISH & CHIPS ✨

Beer Battered Cod Fillets, Shoestring Fries, Coleslaw, Malt Vinegar, Chow Chow Tartar | 16.5

STEAK FRITES*

Grilled 8oz USDA Choice Certified Angus Beef® Sirloin, Grilled Onions & Mushrooms, Caramelized Shallot-Horseradish Butter, Shoestring Fries | MP

CHICKEN STRIP PLATTER

Hand Breaded Fried Chicken Strips, Shoestring Fries, Coleslaw | 15.5

FILET MIGNON* ✨

Grilled 7oz USDA Choice Certified Angus Beef®, Caramelized Shallot-Horseradish Butter, Creamed Potatoes, Roasted Asparagus | MP

BAKED FOUR CHEESE SKILLET MAC

Cavatappi Pasta, Cheddar, Mozzarella, Pepper Jack Cheese, Parmesan Bread Crumbs, Baked in a Cast Iron Skillet | 11.5
Add Chicken Strips (3) +7

HONEY DRIZZLED FRIED CHICKEN

Fried Bone-In Chicken Breast, Carolina Spiced Honey Drizzle, Roasted Red Pepper Relish, Parmesan Spiked Stone Grits, Crispy Brussels Sprouts | 19.5

✨ House Favorites

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