



THE GRILL *at* BAL HARBOUR

STARTERS & SALADS

- WARM BREAD PLATE** rosemary focaccia, marinated olives, toasted almonds 3
- AHI TUNA TARTARE** hand chopped sushi grade tuna, sliced avocado, toasted baguette[†] 24
- SEAFOOD COCKTAIL** with jumbo lump crab, shrimp & octopus 18
- BURRATA ON TOAST** with wood roasted tomatoes and fresh herbs 14
- DIP DUO** jalapeño queso and guacamole with hand-cut tortilla chips 12
- DEVILED EGGS** served picnic style, with farm fresh eggs and Ding's pickle relish 7
- PINE ROOM SALAD** mixed greens, cheddar, toasted almonds, vinaigrette* 10
- CASHEW KALE SALAD** with emerald kale and sesame miso vinaigrette 9

-
- SEARED AHI TUNA** sliced and served over almond vinaigrette, with mixed greens, mango, avocado[†] 23
- SHRIMP LOUIE** jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing, fresh tarragon* 22
- THAI STEAK & NOODLE SALAD** marinated filet (*or rotisserie chicken*), mango, avocado, peanuts[†] 22
- CHOPPED VEGETABLE SALAD** avocado, roasted beets, grapes, egg, macadamia nuts, fresh herbs[†] 18
- CLASSIC CAESAR** crisp romaine, grated Reggiano, rustic house-made croutons[†] 12

BURGERS & SANDWICHES

- CHEESEBURGER** freshly ground chuck, arugula, marinated onion on a fully dressed bun[†] 18
- DING'S CRISPY CHICKEN SANDWICH** crispy buttermilk fried chicken, baby Swiss, spicy slaw 18
- FRENCH DIP AU JUS** thinly sliced roasted prime rib on a house-made French roll[†] 20
served with your choice of hand-cut fries, coleslaw, or tabbouleh

HOUSE SPECIALTIES

- SPINACH & CHEESE OMELETTE** with mixed greens salad in Champagne vinaigrette 17
- GREEK STYLE ROTISSERIE CHICKEN** avgolemono sauce (*ahv-goh-LEH-moh-noh*), tabbouleh (*limited*) 27
- CAROLINA-STYLE BEEF RIBS** slow cooked with mustard barbecue sauce, coleslaw and fries 29
- JUMBO LUMP CRAB CAKES** pan-fried blue crab, Pommery mustard, with hand-cut fries and coleslaw AQ
- GRILLED SALMON** hand-filleted in house daily, pomme purée and seasonal green vegetable[†] 30
- TRUE DOVER SOLE** lightly breaded and pan fried, served with dill tartar (*Thurs – Sat only*)[†] AQ
*Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught.
Long considered a delicacy and mainstay of European cuisine, this mild and sweet fish is a special indulgence we are proud to offer.*
- USDA PRIME CENTER-CUT FILET** with pomme purée and seasonal green vegetable[†] 48
- PRIME NEW YORK STRIP** 8 oz., charbroiled and sliced, pomme purée & seasonal green vegetable[†] 30
- CAMPFIRE RIB-EYE** with house-made Worcestershire, thick sliced tomato and blue cheese[†] 38
We do not guarantee steaks ordered 'medium well' or above

SIDES *7 each*

Rainbow Swiss Chard | Seasonal Green Vegetable
Coleslaw | Tabbouleh | Hand-cut Fries | Pomme Purée

AFTER DINNER

TRES LECHES *with fresh fruit* 12
Espresso 3 | Cuban Coffee 3

We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! [†]We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

**Our Café Vinaigrette is lightly seasoned with bacon.*