

## Apps & Lite Bites

**Steakburger Chili ~ Bowl/Cup \$7/4**

**French Onion Soup ~ Bowl/Cup \$8/4**

**Bacon Jam Toast** Our house made Bacon Jam atop goat cheese on grilled crostini 13.50

**Goetta Mac 'n Cheese Balls (6)** - Our Mac with Goetta, deep-fried and served with Cajun Sauce 13.50

**Smoked Fish Dip** House smoked and prepared with French Bread Crackers. Great to share! 9

**Shrimp & Grit Cakes (5)** Roasted Jalapeno Grit Cakes with Rock Shrimp, Tomato Salsa & Bacon 15

**Street Corn (6 pieces)** Grilled Corn with Butter, Cotija Cheese, Paprika, Lime 10.50

**Smoked Wings (10)** - Brined & Smoked Wings. Choose Dry, BBQ, Buffalo or Lemon Pepper. Served with Ranch or Blue Cheese Sauce. Celery & Carrots. 13.50

## Burgers & Sandwiches

**Ultimate Steak Burger** Our half pound, house-blend Wagyu Beef Burger with Cheddar Cheese, Grilled Onions, Lettuce, Tomato & Pickle. With Hand-cut Fries 15.50 Add Bacon + 2

**Queen City Chicken Sandwich** Marinated & pulled Chicken Breast served with Cheddar Cheese, Grilled Onions & Sweet Peppers. With choice of BBQ Sauce, Honey Lime,

Buffalo & Gorgonzola Sauce or Thai Peanut with Sriracha. Served with Kettle Chips 13.50

**Pulled Pork Melt** Pulled pork with Pepper Jack Cheese, Grilled Red Peppers, Onion Straws & BBQ sauce served on Grilled, Thickly-sliced White Bread. Served with Kettle Chips & Pickles 14.50

**BBQ Fried Chicken Sandwich** Hand-dredged Chicken Breast, tossed in Spicy BBQ Sauce, Bacon, Sharp Cheddar & Cole Slaw on a grilled bun. Served with Kettle Chips 15.50

**Smoked Turkey Wrap** House-smoked Turkey, Swiss Cheese, Lettuce, Tomato, Bacon, Remoulade Sauce in a 12" flour tortilla. Served with Kettle Chips 15

## Entrée Salads

### Green Apple Salad

Granny Smith Apple Slices ~ Red & Green  
Romaine ~ Blue Cheese Crumbles  
Candied Pecans ~ Bacon Lardons  
Honey Mustard Vinaigrette 13

### Couscous Salad with Grilled Vegetables Entrée Portion 14 & Half Portion 8

Pearl Couscous with Grilled Vegetables,  
Slivered Almonds, Cranberries, Goat Cheese,  
Cherry Tomatoes & Sesame-Citrus Dressing.

To either salad above you may add:

Grilled Chicken +\$7 ~ 5oz New York Strip Steak + \$7  
Grilled Salmon +\$8

Add a sauce to your protein, if desired. See Server

See Sides, Kid's Meals & Beverages on Reverse Side.

We are using disposable menus for your safety.

Please inform your server of any allergies.

20% Gratuity added for parties of 6 or more

Caution: Consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase chance of foodborne illness.

## Dinner Served at 4 pm

Wednesdays: Rib Night

Thursdays: Smoked Meatloaf

Weekends Fresh Fish and Other Chef  
Features

Most nights we also have:

### Ribeye Steak Chimichurri

14 oz. Grilled Ribeye with House-Chimichurri. Served  
with Daily Accompaniments 31

### Mahi Mahi Filet

Grilled Mahi with Tomato Florentine Sauce  
over Red Pepper Risotto + Vegetable of the Day. 29

### Black 'n Blue Bacon Filet Mignon

Bacon-wrapped 8 oz. Blackened Filet,  
over Blue Cheese Sauce.

Mashed Potatoes + Daily Vegetables 39

### Gerber Farms Pan Seared Chicken

Breast & Wing, Garlic Parm Cream Sauce  
+ Daily accompaniments 23

### Squash Primavera (V)

Zucchini ~ Yellow Squash ~ Mushrooms with  
San Marzano Tomatoes over Spaghetti Squash.  
Served in an individual cast iron skillet

## Signature Sides

- Hand-cut Fries 4
- Mac 'n Cheese 4
- Tossed Green Salad 4
- Couscous Salad with Vegetables 5  
(contains Tree Nuts)
- Cole Slaw 3
- Garlic Bread 2
- Additional items available at 4pm:
- Vegetable of the Day 4
- Starch of the Day 4

## Kid's Meals 5

- for 10yrs & under  
Served with Kettle Chips
- Chicken Tenders
  - Grilled Cheese Sandwich
  - Mini Burger with Cheese

## Desserts

- Key Lime Pie
- Strawberry Sauce 6
- Chocolate Chip Cookie/Brownie Skillet  
with Chocolate Sauce and  
Vanilla Ice Cream 8

- Mich Ultra
- Miller Lite
- Coors Light
- Corona Extra
- Sam Adams Boston Lager
- Stella Artois
- Pabst Blue Ribbon
- Modelo Especial
- Truth
- Nellie's Key Lime

- Heineken Pale Lager
- Budweiser
- Bud Light
- Lagunitas Little Sumpin Ale
- Deschutes Fresh Squeezed IPA
- Founders All Day IPA
- Troeg's Perpetual IPA
- Shock Top Belgian White
- Yuengling Lager
- Guinness

- Java Head Coffee Stout—Troeg
- St Pauli N/A
- Cidergeist Semi-Dry
- Woodchuck Amber Hard Cider
- Woodchuck Granny Smith
- Bud Light Seltzer
- White Claw Seltzer
- High Noon Sun Sips Hard Seltzer

	<u>6 oz</u>	<u>9 oz</u>	<u>Btl</u>
<b>Chardonnay</b>			
Sterling Vineyards ~ Napa	\$8	\$12	\$26
Kendall Jackson ~ California	10	15	36
Butter, Jam Cellars ~ California	12	18	42
La Crema ~ Sonoma	12	18	42
Joel Gott ~ CA	9	14	28
<b>Sauvignon Blanc</b>			
Sterling Vineyard ~ Napa	8	12	28
La Playa ~ Chile	8	12	26
Kim Crawford ~ New Zealand	12	18	41
<b>Pinot Grigio</b>			
Sterling Vineyard ~ Napa	8	12	28
Ruffino, Lumina ~ Italy	9	14	36
Laurentia ~ Anderson Twncshp	10	15	34
<b>Riesling</b>			
Washington Hills	8	12	28
<b>Sparkling</b>			
Piper Sonoma Brut	-	-	32
Korbel Brut Champagne	-	-	36
LaMarca Prosecco Italia	Split ~ 12		32
<b>Rose</b>			
Fleur de Mer—Provence, France	12	18	42
Chapoutier Belleruche- France	8	11	30
<b>White Blend</b>			
Oliver, Soft White ~ Indiana	8	11	26
<b>Blush</b>			
Stone Cellars White Zinfandel	8	12	28
<b>Moscato</b>			
Capasaldo	8	12	28
Oliver, Blueberry ~ Indiana	8	12	28
Oliver, Cherry ~ Indiana	8	12	28

	<u>6 oz</u>	<u>9 oz</u>	<u>Btl</u>
<b>Cabernet Sauvignon</b>			
Sterling Vineyard ~ Napa	8	12	26
Joel Gott ~ CA	8	12	28
La Playa ~ Chile	8	12	28
Josh Cellars ~ Napa	10	15	36
Carlotta ~ Anderson Twncshp	10	15	34
<b>Merlot</b>			
Sterling Vineyard	8	12	26
Josh Cellars ~ Napa	10	15	36
Stag's Leap	13	19	44
<b>Blend</b>			
19 Crimes ~ Australia	8	11	28
Apothic Red	9	14	32
<b>Zinfandel</b>			
Cline ~ Lodi, CA	8	12	28
<b>Pinot Noir</b>			
Sterling Vineyard ~ Napa	8	12	26
A to Z Winery ~ Oregon	12	18	42
Meomi ~ California	14	19	48
<b>Syrah</b>			
J. Lohr	8	12	28
<b>Chianti</b>			
Ruffino Superiore	8	12	28
<b>Malbec</b>			
Coppola	10	15	36
The Show	9	14	32

Proprietors: Randy Reichelderfer & Betsy Eicher

**Dear Valued Guests,  
We are asking for your help.....**

**Table space is limited.**

**During these “Covid Times” we are limited to approx.  
40% of our usual seating capacity.**

**We respectfully ask when your meal is complete,  
that you please relinquish your table so we may serve  
the next guest(s).**

**Your cooperation and understanding with this is appre-  
ciated, as is your patronage of Urban Grill.**

**Thank you again to all who have been  
so supportive and kind.**

**Peace and wellness to you,**

**Betsy & Randy  
Urban Grill**

## Our House Cocktails

### **Cincy Sipper 10**

Absolut Citron + Absolut Mandarin + Grand Marnier + Agave Nectar + Prosecco

### **Eastsider 9**

Absolute Citron + Limoncello + Amaretto + fresh squeezed lemon juice over ice

### **Smoky Joe 9**

Bulleit Rye + Dewars Scotch + muddled cherry and orange + Sweet Vermouth on the rocks.

### **Little Miami 8**

Malibu Rum + Muddled pineapple + soda

### **Moscow (or Kentucky) Mule 8**

Titos (or Jim Beam) + fresh squeezed lime juice + Fever Tree Ginger Beer

### **Blackberry Mule 10**

Distillery Blackberry Vodka + Fresh Squeezed Lime Juice + Fever Tree Ginger Beer

### **Route 32 8**

Tanqueray + fresh squeezed Lemon Juice + Prosecco

### **Urban Cosmo 9**

Absolut Citron + Cointreau + White Cranberry Juice

### **Old Fashioned 8**

Made with Bulleit

### **No Name on Main 9**

1800 Silver + fresh squeezed Grapefruit & Lime Juices.

## Draft Beer

**Alaskan Amber**

**Miller Lite**

**Bud Light**

**Blue Moon**

**Breckenridge Vanilla Porter**

**Bell's Two Hearted IPA**

**Downeast Cider**

**Mich Ultra**