

S I N C E 2 0 1 1

EAST SIDE GRILL

fayetteville



Jordan Robertson

479.684.8033

jordan@southxnw.com

STARTERS

SHRIMP CARGOT	16.
12 shrimp, topped with havarti cheese, garlic butter, red pepper flakes, fresh squeezed lemon, toasted crostinis	
COCONUT SHRIMP	14.
6 panko and coconut fried shrimp, sweet chili dipping sauce	
LOADED CHEESE FRIES	16.
Bacon, pico, double cheese, ranch dipping sauce	
ESG BRUSSELS GFP VP	11.
Fried Brussels sprouts, chopped bacon, balsamic reduction	
ASIAGO SPINACH DIP GFP	12.
Parmesan & crispy tortilla chips	
SKILLET NACHOS GFP	16.
Grilled chicken, double cheese, sour cream, jalapenos, pico	
SMOKED WINGS GFP	16.
6 hickory smoked wings tossed in choice of buffalo, barbecue, teriyaki or dry	

BREAD SERVICE 8.

House-made focaccia and pretzel rolls with seasonal accoutrements

HANDELDHS

CHICKEN PESTO GFP	17.
Grilled chicken, pesto, bacon, provolone, tomato, red onion, balsamic drizzle, ciabatta, fries	
RIBEYE CHEESESTEAK GFP	21.
Shaved ribeye, caramelized onion, grilled poblano, garlic aioli, provolone, french bread, fries	
CLUB SANDWICH GFP	18.
Bacon, turkey, ham, lettuce, tomato, avocado and mayo piled high on a triple-decker sandwich	
THE SMASH BURGER GFP	16.
Cheddar, thick cut bacon, aioli, lettuce, tomatoes, pickles, onions, brioche bun, fries MAKE IT A DBL. +4.	

SUB GLUTEN FREE BUN +2.

GF = GLUTEN-FREE
GFP = GLUTEN-FREE POSSIBLE
V = VEGETARIAN
VP = VEGETARIAN POSSIBLE

FFAAVVOORRIITTEESS

SEARED PESTO SALMON*GF	30.
Mushroom risotto, parmesan, arugula, honey lemon vin	
BACON-WRAPPED CHICKEN GFP	27.
Stuffed with goat cheese, topped with sun-dried tomato cream sauce, green beans, mashed potatoes	
KOREAN FRIED CHICKEN	23.
Tossed in gochujang sauce, brown rice & quinoa, bok choy, green onions	
STEAK WITH CHEESE TORTELLINI	25.
Sautéed steak medallions, sherry cream sauce, sun-dried tomatoes, arugula, parmesan	
HOUSE SMOKED MEATLOAF	23.
Bacon-wrapped meatloaf, green beans, mashed potatoes, crispy fried onions, bourbon glaze	
CHICKEN TENDER DINNER	18.
4-piece jumbo chicken tenders served with fries and garlic bread. Fried or Grilled	
SEASONAL	
CHICKEN MARSALA	28.
Chickencutlet served over garlic mash potatoes in a marsala mushroom gravy	
BLACKENED AHI TUNA*GF	28.
Bok choy, brown rice & quinoa, remoulade, green onions	
CHARGRILLED RIBEYE*GFP	38.
12 oz ribeye topped with gorgonzola & crispy onions, served with sautéed mushrooms, fried brussels sprouts, and balsamic glaze	
PORK SALTIMBOCCA	30.
Fried pork chop, mashed potatoes, turkey neck collard greens, fried prosciutto, demi glace mushroom gravy	
LOBSTER RAVIOLI	28.
8 ravioli, topped with lobster, cajun cream sauce, lemon parmesan	

SIDES

ALL 5.
CRISPY FRENCH FRIES
ROASTED POTATOES
YUKON MASHED POTATOES
SAUTEED GREEN BEANS
BROWN RICE & QUINOA
ALL 6.
SAUTEED BOK CHOY
SAUTEED MUSHROOM BLEND
FRIED BRUSSELS
MAC N' CHEESE
FRUIT CUP
SIDE HOUSE SALAD
SIDE CAESAR SALAD

SALADS

HUNTRESS GFP V	14.
Fried Brussels sprouts, romaine, red onion, cranberries, green apples, goat cheese, walnuts, croutons, honey dijon vinaigrette	
THE TEXARKANA GFP V	17.
Blackened chicken, house pico, avocado, green peppers, red onions, tortilla chips, shredded cheese, cayenne ranch dressing	
THE ESG GFP	15.
Mixed greens, strawberries, oranges, cranberries, walnuts, goat cheese, balsamic vinaigrette	
CAESAR GFP	12.
Chopped romaine, parmesan, croutons, house caesar dressing	

ROUND FOR THE KITCHEN | 10.

*REQUIRED: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

PICK YOUR PROTEIN
CHICKEN +6. | STEAK +10.
SALMON +18. | SHRIMP +9.

**Our Goal is to Provide You an Exceptional Experience.
If You're Not Completely Satisfied, Please Speak with Our Manager Before You Leave.**