

S I N C E 2 0 1 1

# EAST SIDE GRILL

— *fayetteville* —



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STARTERS

- SHRIMP CARGOT

12shrimp, topped withhavarti cheese, garlic butter, red pepper flakes, fresh squeezed lemon, toasted crostinis

16.
- COCONUT SHRIMP

6 panko and coconut fried shrimp, sweet chili dipping sauce

14.
- LOADED CHEESE FRIES

Bacon, pico, double cheese, ranch dipping sauce

16.
- ESG BRUSSELS

GFP VP

Fried Brussels sprouts, chopped bacon, balsamic reduction

11.
- ASIAGO SPINACH DIP

GFP

Parmesan & crispy tortilla chips

12.
- SKILLET NACHOS

GFP

Grilled chicken, double cheese, sour cream, jalapenos, pico

16.
- SMOKED WINGS

GFP

6 hickory smoked wings tossed in choice of buffalo, barbeque, teriyaki or dry

16.

BREAD SERVICE

8.

House-made focaccia and pretzel rolls with seasonal accoutrements

HANDHELDS

- CHICKEN PESTO

GFP

Grilled chicken,pesto,bacon, provolone, tomato, red onion, balsamic drizzle, ciabatta, fries

17.
- RIBEYE CHEESESTEAK

GFP

Shaved ribeye, caramelized onion, grilled poblano, garlic aioli, provolone, french bread, fries

21.
- CLUB SANDWICH

GFP

Bacon, turkey, ham, lettuce, tomato, avocado and mayo piled high on a triple-decker sandwich

18.
- THE SMASH BURGER

GFP

Cheddar, thick cut bacon, aioli, lettuce, tomatoes, pickles, onions, brioche bun, fries

16.
- 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\*GFP

Mushroomrisotto,parmesan,arugula,honey lemon vin

30.
- BACON-WRAPPED CHICKEN

GFP

Stuffed with goat cheese, topped with sun-dried tomato cream sauce, green beans, mashed potatoes

27.
- KOREAN FRIED CHICKEN

Tossed in gochujang sauce, brown rice & quinoa, bok choy, green onions

23.
- STEAK WITH CHEESE TORTELLINI

Sautéed steak medallions, sherry cream sauce, sun-dried tomatoes, arugula, parmesan

25.
- HOUSE SMOKED MEATLOAF

Bacon-wrapped meatloaf, green beans, mashed potatoes, crispy fried onions, bourbon glaze

23.
- CHICKEN TENDER DINNER

4-piece jumbo chicken tenders served with fries and garlic bread. Fried or Grilled

18.

SEASONAL

- CHICKEN MARSALA

Chickencutletsservedovergarlic mash potatoes in a marsala mushroom gravy

28.
- BLACKENED AHI TUNA\*GF

Bokchoy,brownrice&quinoa,remoulade, green onions

28.
- CHARGRILLED RIBEYE\*GFP

12 oz ribeye topped with gorgonzola & crispy onions, served with sautéed mushrooms, fried brussels sprouts, and balsamic glaze

38.
- PORK SALTIMBOCCA

Fried pork chop, mashed potatoes, turkey neck collard greens, fried prosciutto, demi glace mushroom gravy

30.
- LOBSTER RAVIOLI

8ravioli,toppedwithlobster, cajun cream sauce, lemon parmesan

28.

SIDES

- ALL 5.

CRISPYFRENCH 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

FriedBrussel sprouts, romaine, red onion, cranberries, green apples, goat cheese, walnuts, croutons, honey dijon vinaigrette

14.
- THE TEXARKANA

GFP V

blackened chicken, house pico, avocado, green peppers, red onions, tortilla chips, shredded cheese, cayenne ranch dressing

17.
- THE ESG

GFPV

Mixed greens, strawberries, oranges, cranberries, walnuts, goat cheese, balsamic vinaigrette

15.
- CAESAR

GFP

Chopped romaine, parmesan, croutons, house caesar dressing

12.

PICK YOUR PROTEIN

CHICKEN +6. | STEAK +10.

SALMON +18. | SHRIMP +9.

ROUND FOR THE KITCHEN | 10.

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

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

