

Ball Ground Grill

(770) 213-2020

www.ballgroundgrill.com

Dinner Menu

Before

Homemade Potato Chips \$6.95

Thin sliced Yukon Gold potatoes fried and served with a homemade Blue cheese dressing

Potato Skins \$6.95

Baked Potato skins, baked golden with green onion, cheese and Bacon served with a side of sour cream.

Calamari \$7.95

Calamari rings fried to golden perfection and served with a Thai spice aioli

Mussels \$8.95

P.E.I. mussels in a rich shallot, garlic, tomato and white wine broth with a hint of cream

Fried Green Tomatoes \$8.95

Fresh green tomatoes served with goat cheese and Rémooulade

Shrimp and Grits \$8.95

Mill ground grits with fresh shrimp and andouille sausage pan gravy

Spicy Garlic Shrimp \$10.95

½ lb. Large shrimp served in the shell with spicy garlic oil

In Between

House Salad \$4.95

*Mixed green lettuces, cucumber, onion and tomato
(Add Chicken for \$3.00 and add Steak or Shrimp for \$4.00)*

Caesar Salad \$4.95

Fresh romaine lettuce, Parmesan cheese, croûtons and homemade classic Caesar Dressing (Add Chicken for \$3.00 and add Steak or Shrimp for \$4.00)

Add Bleu Cheese crumbles to any salad for \$0.50

More

The following sandwiches are served with French fries and a pickle spear.

All American Burger*	\$8.95
<i>½ lb. 100% All beef burger with choice of Cheddar or white American cheese, lettuce, tomato and onion (add Bacon for \$2.00)</i>	
Grilled Chicken Sandwich	\$8.95
<i>Grilled chicken breast with melted provolone cheese, lettuce and tomato on a sesame seed bun (add Bacon for \$2.00)</i>	
Pulled Pork Barbecue Sandwich	\$9.95
<i>Slow cooked Boston Butt, pulled and piled high on a sesame seed bun with Cole slaw and dill pickles</i>	
Shrimp Po Boy	\$9.95
<i>Plump Georgia Shrimp, fried with lettuce, tomato and our house Rémooulade served on a Hoagie Roll</i>	
Fried Grouper Sandwich	\$9.95
<i>Large filet of Grouper, lightly battered and deep fried served on a toasted hoagie roll with tartar sauce.</i>	

The following entrees are served with two side dishes of your choice of House or Caesar salad and dinner rolls unless otherwise noted.

Smothered Chuck Steak*	\$10.95
<i>12 oz. 100% all beef patty smothered with caramelized onions served with one side</i>	
Southern Fried Chicken	\$10.95
<i>Buttermilk Fried Chicken</i>	
Fettuccine Alfredo	\$10.95
<i>Fettuccine pasta served Alfredo sauce. Served with side salad and bread (Add Chicken for \$ 3.00 or Shrimp for \$ 4.00)</i>	
Sautéed Chicken Breast	\$12.95
<i>Lemon butter and caper sauce with a side of Angel Hair Pasta and one side</i>	
Roasted Pork Loin	\$12.95
<i>Served with Roasted garlic, caramelized onions and tomatoes and one side</i>	
Fried Shrimp	\$16.95
<i>Beer battered jumbo shrimp fried to golden perfection</i>	
“SPICY” Thai Tilapia	\$16.95
<i>Filet of Tilapia cooked with a soy, ginger, garlic, Sambal and scallion sauce</i>	
Blackened Salmon	\$18.95
<i>Served with a Dijon mustard sauce</i>	
Seared Sea Scallops	\$20.95
<i>Jumbo sea scallops served with an orange saffron sauce</i>	

Hand Carved Steaks Cooked to Perfection

Rib eye - 14 oz.*	\$19.95
New York Strip - 12 oz*	\$19.95
Filet Mignon - 6oz.*	\$19.95
Filet Mignon - 9oz.*	\$24.95

All steaks served with one side item and choice of salad.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

Side Dishes

Asparagus, Baked Potato, Fried Okra, Green Beans, Rustic Macaroni and Cheese, Sautéed Spinach, Scalloped Potatoes and Spicy Skillet Corn

Vegetable Plate

*Choose any combination of the above sides to create your own vegetable plate
\$2.50 per side item*

Salad Dressings

House Sherry Vinaigrette, House Caesar, Blue Cheese, Fat-Free Italian, Honey Mustard, House Ranch and Thousand Island

Beverages \$1.75

Coke, Coke Zero, Diet Coke, Mr. Pibb, Pink Lemonade, Sprite, Dasani Bottled Water, Coffee, Sweet and Unsweetened Iced Tea

Desserts \$5.00

*Ask your server for todays selection
of freshly prepared desserts*

Homemade Ice Cream Specials \$3.00

Ask your server for todays flavors