



IGH

701

GRILL HOUSE

Soup & Salads

*All our soups are made fresh daily

Lentil soup
Soup of the day
\$6.99

Fresh Israeli Salad
Chopped tomatoes, cucumbers,
red onion, & parsley
\$9.90

*With chicken or salmon \$5.00 extra

Asian Salmon Salad
Baked salmon, romaine lettuce, mixed greens,
sliced mandarin oranges, red onion, &
glazed pecans, tossed with a soy
mandarin dressing
\$19.90

Thai Thai Beef Salad
Mixed greens, romaine lettuce, tomatoes,
cucumbers, sweet & spicy thai
dressing, & topped with sliced thai beef
\$19.90

Grill House Salads
A variety of freshly prepared salads
are served complimentary with all entrees.
\$7.90
1 complimentary set of "Grill House salads"
included per table with purchase of 2 or more entrees.
Each additional refill will be charged per menu price.

Appetizers

*Our homemade hummus is served with warm pita bread

Israeli Hummus
\$8.90

Hummus with mushrooms
\$10.90

Hummus "Masbacha"
topped with sauteed chickpeas
\$10.90

Hummus "ful"
with Fava beans and hard boiled egg
\$11.90

Falafel Plate
Falafel balls accompanied with
our homemade tahini sauce
\$7.99

Grill House Cigars
Chopped beef with garlic & onions,
inside crispy thin skinned cigars,
served with our homemade
tahini sauce
\$9.90

Authentic Middle Eastern Platter
Falafel, Israeli salad, Hummus, baba ganoush,
stuffed grape leaves, olives, & our homemade
tahini sauce, served with warm pita bread.
\$14.90

Baby Lamb Spare Ribs
Baby lamb marinated in korean
sauce
\$15.90

Chicken Drummettes
Drummettes marinated in a
sweet & spicy sauce.
\$10.90

Sweet Chili Cauliflower
Panko dusted, deep fried cauliflower, served with
with a sweet chili sauce
\$9.90

Avocado Eggroll

Avocado, sun dried tomatoes, red onion & cilantro,
fried in a crisp wrapper, served with sweet & spicy sauce
\$10.90

"Baladi" Grilled Eggplant

A half eggplant grilled & served on
top of our homemade tahini sauce, garnished with
olive oil, & parsley
\$9.90

Soy-Ginger Glazed Beef Steak Kabobs

Tender lean beef lightly marinated in a soy
ginger glaze, sprinkled with sesame seeds
& threaded on a bamboo skewer with a
combination of peppers & red onions
\$15.90

On the Grill

Side dishes are served "Family Style"
for the table with 2 or more entrees.
mashed potatoes, french fries, rice, steamed vegetables,

Beef Kebab

Homemade ground beef, seasoned &
mixed with onion & parsley
\$26.90

Baby Chicken Skewers or Cutlets

Tender dark meat chicken on the grill
\$26.90

Chicken Breast Skewers

Chicken breast on the grill
\$26.90

Beef Fillet Skewers

Lean & tender meat on the grill
\$32.90

Skewers Mix Platter

A variety of skewers including baby chicken, chicken breast
beef kebab, & beef fillet skewer
\$42.90

Butterfly Chicken

Grilled boneless skinless chicken breast marinated
in garlic & onion
\$26.90

Satay Teriyaki Chicken

Chicken breast cutlets with sauteed vegetables lightly
caramelized in a sweet sauce, prepared in a Japanese style
\$27.90

Chili Chicken

Chicken breast prepared with a sweet & spicy
sauce on the grill, drizzled with sesame
seeds & scallions
\$27.90

Jerusalem Mix

A variety of meats mixed with sauteed
onions, homemade spices, served over
a plate of hummus
\$27.90

Beef Short Ribs

Large tender ribs marinated & slowed cooked
for a sweet & juicy flavor, served on top of our
beer battered onion rings
\$41.90

Steaks

Asian Korean Steak

Served with our sweet soy onion & roasted garlic sauce.
This exquilstely tasteful steak brings the
flavor of Asia to Miami
\$43.90

Prime New York Steak

18 oz Dry aged 55 days, center cut served with sauteed mushrooms and onions,
and topped with our homemade chimichurri sauce, served on a sizzling
cast iron skillet
\$54.90

Grill House Butcher Cut

Tender cut rib meat, topped with a Cabernet Sauvignon peppercorn sauce
grilled and served over beer battered onion rings
\$43.90

"Bone" Ribeye

18-20 oz bone in ribeye, dry aged 35 days grilled to your preference
\$44.90

Ribeye Steak

Boneless ribeye 18-20 oz dry aged 35 days
grilled to your preference
\$44.90

Iron Strip Steak

18-20 oz Prime Ribeye steak, dry aged 35 days, topped
with our homemade chimichuri sauce and grilled to your preference
\$45.90

Fresh Fish

Moroccan Tilapia

Tilapla marinated in a Moroccan sauce
with chickpeas, red pepper,
garlic, cilantro, & tomato
\$22.90

Oriental Crusted Salmon

Baked salmon coated in garlic & crushed walnuts
prepared with a mango saisa
& teriyaki sauce
\$27.90

Italian Provencale Salmon

Salmon sauteed with white wine,
tomato, black olives, garlic & olive oil
\$26.90

Ginger & Soy Salmon

Salmon made with our homemade
ginger sauce, soy, & scallions
\$26.90

Grill House Burgers

*All Hamburger served with a side of French Fries

Classic Hamburger

Homemade ground beef burger served on a hamburger
bun with lettuce, tomato, red onion & pickles
\$22.90

Ribeye Burger 10 oz.

Homemade ground ribeye burger served on a hamburger
bun with lettuce, tomato, red onion & pickles
\$25.90

Lamb Burger

Homemade ground lamb burger served on a hamburger
bun with lettuce, tomato, red onion & pickles
\$26.90

Chef Shimi's Special

Schnitzel

Panko coated chicken breast cutlets fried to a
golden brown
\$26.90

Moroccan Meatballs

Our exclusively prepared meatballs by our chef,
served in a semi-spicy sauce
\$25.90

Hungarian Goulash

This specialty dish is simmered for hours with
tender hearty beef, potatoes, & carrots.
\$25.90

Sesame Chicken

Sesame coated dark meat chicken cutlets fried to a golden brown
served with a sweet sesame sauce
\$26.90

Kids Menu

Mini Burger

Served on a slider bun with french fries
\$11.90

Hot Dog

Juicy hot dog on the grill served on
hot dog bun with French fries
\$8.90

Chicken Fingers

Chicken strips breaded & fried, served
with french fries
\$10.90

Desserts

Chocolate Souffle (for 4) / Volcano (for 6)

A hot cake filled with melted chocolate, adorned with powder
sugar & served with vanilla parve ice cream
\$16.90/\$21.90

Chocolate Fondue (for 2)

\$10.90

Sorbet

Ask server for available flavors
\$9.90

Apple Tart

2 Crispy baked pastries with a mixture of sliced apples,
cinnamon, brown sugar, served warm
with parve ice cream
\$12.90

Juices & Smoothies

"All our freshly squeezed juices & smoothies are made
with fresh fruits

Limonana

Mint lemonade blended with ice
\$6.50

Carrot Juice

\$6.90

Doctor Juice

Lettuce, cucumber, & celery
\$6.90

Summer Cooler

Strawberries, mango, & orange juice
\$7.90

Hawaiian

Mango, peach, & apple juice
\$7.90

Island Cooler

Pineapple, mango, & orange juice
\$7.90

Beverages & Sodas

Coca Cola, Diet Coke, Sprite, Diet Sprite Fanta, Water

\$2.99

San Pellegrino

\$6.50,

Perrier

\$4.50,

Snapple peach, raspberry

(diet or regular)
\$3.50

Corona, Heineken, Budweiser, Bud Light

\$6.50

Stella Artois, Amstel Light

\$7.50

Hot tea with fresh mint

\$2.90

Espresso

Nespresso brand coffee
Single \$3.50
Double \$6.25

Grill House Catering

*From the group of Cuisine Art Catering
Shabbat Diner Take Out
Sheva Brachot
Shabbat Chatan
Corporate Events

Special Occasions

Brit Milah
Bar/Bat Mitzvah
Weddings

* For more information contact us

Grill House

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