Grill 225

The truth in beef®

Appetizers

Yonges Island Mesclun Salad 11.00
with organic greens, chipped pecans, tomatoes and ginger soy vinaigrette

Chilled Wedge of Iceberg 12.00
with Roquefort dressing and applewood-smoked bacon

Stone Ground Grit Croquettes 14.00
lightly fried stone ground grits in panko bread crumbs with lobster tarragon cream sauce

Escargot 16.00
French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese

☆ **Oysters Rockefeller** 18.00
broiled Gulf oysters topped with local seasoned spinach and hollandaise sauce

Garlic Calamari 15.00
lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter

☆ **Prime Beef Carpaccio** 24.00
with lemon vinaigrette arugula, horseradish aioli, balsamic drizzle, shaved merlot cheese and grilled baguette

Charcuterie and Artisan Cheeses 27.00
selection of duck pate, Capicola, Soprosetta, and Serrano cured meats with Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses

Soups

225 French Onion 10.00
with baguette crouton and warm Gruyère cheese

Lowcountry Blue Crab Chowder 12.00
served with cornbread

Chilled Seafood

Shrimp Cocktail 24.00
five wild-caught jumbo shrimp served with cocktail sauce and traditional garnishes

Colossal Crab Cocktail 24.00
colossal lump crabmeat served with cocktail sauce and traditional garnishes

☆ **Oysters on the Half Shell** ☆

Malpeque Oysters 1/2 doz. / 1 doz. Mkt. per pc.
Chef's Selection of Oysters 1/2 doz. / 1 doz. Mkt. per pc.

Entrées

Seared Pork Belly 24.00
with stone ground pimento cheese grits, sharp mustard and blueberry-leak chow chow

Poached Salmon 24.00
with dill créme fraîche and braised spinach

Local Pan Seared Flounder 26.00
with meyer lemon caper beurre blanc and grilled asparagus

Shrimp and Grits 28.00
wild-caught jumbo shrimp with applewood-smoked bacon cream sauce over southern stone ground grits

☆ **Tuna Tower** 25.00 ☆
tuna tartare, lump crabmeat and avocado with lemon chile oil

Benne Sea Scallops 26.00
with goat cheese, fried green tomato medallions and spicy tomato sauce

Jumbo Lump Crab Cake 26.00
with lobster tarragon cream, sautéed asparagus and pineapple relish

Chicken Parmesan 22.00 ☆
Italian bread crumbs, tomato sauce and chopped caesar salad

Roma Tomato Pie 24.00 ☆
baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in flaky pie crust with a mesclun salad and warm bacon vinaigrette

☆ *Denotes a fast lunch Entrée, served within 15 minutes.* ☆
If you are challenged for time, please inform our service staff. We will gladly speed the pace of your lunch experience.

Guest checks are delivered with your entrées upon request.
Valet is always complimentary for Grill 225 lunch guests.

Consuming ground beef cooked less than medium-well (155F / 65C) may pose a possible health risk.
Purchaser must be at least 18 years of age. (SC Statute).

☆ **Denotes food items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding food safety of these items, written information is available upon request.**

Sandwiches

Turkey with Apples and Brie 17.00 ☆
thinly sliced turkey breast with Granny Smith apples and warm brie cheese with cranberry mayonnaise on a toasted baguette

Shrimp Croissant 22.00 ☆
large flaky croissant served with chopped jumbo shrimp, diced celery and dill créme fraîche

☆ **Kobe Beef Burger** — *10 oz.* 22.00
with sautéed Vidalia onions and sherried Parmesan mushrooms

(All sandwiches served with Grill 225 French Fries, potato chips or balsamic mesclun salad.)

Entrée Salads

B.L.T. Salad 14.00 ☆
with chiffonade romaine and iceburg lettuces, diced tomatoes, smoked bacon, red onion, candied walnuts and cranberry vinaigrette
add chicken 7.00, add 3 Jumbo shrimp 15.00, add chilled colossal crab 24.00

Hearts of Romaine 15.00 ☆
romaine lettuce, cherry tomatoes, shaved Parmesan cheese with caesar dressing and baguette crouton
add chicken 7.00, add 3 Jumbo shrimp 15.00, add chilled colossal crab 24.00

Buttermilk Fried Chicken Salad 18.00 ☆
buttermilk fried chicken, avocado, sliced strawberries, spiced walnuts and goat cheese over mesclun greens with creamy Vidalia onion dressing

Shrimp Salad 22.00 ☆
chopped jumbo shrimp with celery, fresh dill, frisée, cottage cheese and sliced strawberries

Brunch

Garden Egg Soufflé 16.00
with diced tomatoes, spinach, mushrooms, cheddar cheese and a balsamic mesclun salad
add USDA Prime Petit Filet Mignon - 5 oz 26.50

Crème Brûlée Infused French Toast 16.00
fresh from our bakery and grilled to a golden brown with apple raisin compote

Seasonal Fruit and Berries 16.00
a melange of cantaloupe, honey dew, and fresh strawberries

The Continental 18.00
an array of fresh baked pastries and sliced fruit with butter and preserves

Applewood-Smoked Bacon 6.00, Jumbo Link Sausage 6.00

USDA Prime Steaks

all rare, medium rare or medium temperatures

☆ **USDA Prime Petite Filet Mignon** — *8 oz.* 42.00

☆ **USDA Prime Ribeye** — *14 oz.* 45.00

☆ **USDA Prime New York Strip** — *16 oz. Centercut, 50 days wet aged* 54.00

☆ **USDA Prime Veal Rib chop** — *10 oz.* 39.00

☆ **USDA Prime Lamb chop** — *(2) 7 oz. chops* 36.00

Grass Fed Ribeye — *16 oz.* 54.00

(All steaks and chops are served with Grill 225 French Fries, potato chips or balsamic mesclun salad.)

All steaks and chops from our dinner menu are available upon request.

Family Style Sides

Organic Sautéed Spinach 12.00, Stone Ground grits 12.00
Creamed Corn with jalapeño and cheddar 12.00
Fire Roasted Brussels Sprouts with orange and soy 13.00
Grill 225 French Fries 9.00, Creamed Spinach 12.00
Grilled Tomatoes with creamed spinach and warm Havarti cheese 14.00
Mashed Sweet Potatoes with Boursin cheese 12.00
Sautéed Asparagus 12.00

A 20% gratuity will be added to the subtotal cost of the guest check for parties of six or more. Guest checks are split a maximum of four ways.

Wine List

Cabernet Sauvignon

Alexander Valley Vineyards 2015 65.00
B.R. Cohn North Coast 2016 56.00
Cakebread Napa 2016 175.00
Carpe Diem Napa 2015 89.00
Caymus Napa Valley 2016 195.00
Charles Krug Vintner's Selection Napa 2014 195.00
Chimney Rock Napa 2015 195.00
DAOU Vineyards Paso Robles 2017 64.00
DAOU Reserve Paso Robles 2016 135.00
Duckhorn Napa 2015 140.00
Far Niente Oakville Napa 2016 325.00
Faust Napa 2016 150.00
Fisher Unity Napa 2015 105.00
Francis Ford Coppola Director's Cut Napa 2015 69.00
Frank Family Napa 2015 120.00
Freemark Abbey Napa 2014 115.00
Groth Oakville 2014 150.00
Heitz Cellars Napa 2014 145.00
Hess Collection Mt. Veeder 2014 135.00
Inglenook Cabernet Napa 2014 195.00
Inglenook 1882 Napa 2014 125.00
Jarvis Napa 2013 340.00
J. Lohr Hilltop Paso Robles 2016 69.00
Jordan Alexander Valley 2014 135.00
Joseph Phelps Napa 2015 185.00
Justin Paso Robles 2016 84.00
Kenwood Jack London Vineyard Sonoma 2014 84.00
Napa Cellars Saint Helena Napa 2016 84.00
Nickel & Nickel Napa 2014 205.00
Northstar Washington 2013 115.00
Pahlmeyer Napa 2014 340.00
Orin Swift Cellars Palermo Napa 2014 100.00
Paradigm Oakville 2014 190.00
Pine Ridge Stags Leap Distirct 2015 135.00
Raymond Reserve Napa 2015 99.00
Robert Craig Affinity Napa 2015 150.00
Rodney Strong A. Crown Alexander Valley 2015 175.00
Silver Oak Alexander Valley 2014 175.00
Silver Oak Napa Valley 2014 275.00
Shafer "One Point Five" Stags Leap District 2015 235.00
Stag's Leap Artemis Napa 2016 135.00
Stags' Leap Winery Napa 2014 135.00
Stonestreet Monument Ridge Alexander Valley 2015 79.00
Trefethen Estate Napa 2016 135.00
Waterbrook Reserve Washington 2014 62.00
ZD Napa 2016 155.00

Merlot

Columbia Crest H3 Washington 2015 55.00
Duckhorn Napa 2016 125.00
Emmolo Napa 2017 135.00
Gundlach Bundschu Sonoma 2013 78.00
Miner Stagecoach Vineyard Oakville 2013 110.00
Northstar Columbia Valley 2013 110.00
Paradigm Napa 2015 125.00
Peirano Estate "Six Clones" Lodi 2016 56.00
Pride Mountain Vineyards Sonoma 2016 145.00
Raymond Reserve Napa 2015 76.00
Schug Reserve Carneros 2013 65.00
Shafer TD-9 Napa 2016 150.00
Swanson Napa 2016 78.00
Stags' Leap Winery Napa 2015 79.00
Truchard Napa 2015 69.00

Pinot Noir

Adelsheim Willamette Valley 2017 75.00
Anne Amie Willamette Valley 2017 70.00
Belle Glos Las Alturas 2017 79.00
Brewer Clifton Santa Rita Hills 2015 75.00
Cambria Santa Maria Valley 2014 52.00
Cristom Mt. Jefferson Willamette Valley 2016 87.00
Goldeneye Anderson Valley 2015 135.00
Diora La Petit Grace Monterey 2017 79.00
Eola Hills Pinot Noir Oregon 2016 58.00
Etude Lyric Santa Barbara 2015 60.00
Flowers Sonoma Coast 2016 120.00
"J" Russian River Valley 2014 88.00
Merry Edwards Russian River Valley 2016 125.00
Merry Edwards Klopp Ranch Russian River Valley 2015 180.00
Pahlmeyer "Jayson" Sonoma Coast 2016 115.00
Row Eleven Vinas 3 California 2016 59.00
Row Eleven Santa Maria 2014 88.00
Schug Sonoma 2016 56.00
Talley Arroyo Grande Central Coast 2015 85.00
Torii Mor Willamette Valley 2016 58.00
Whetstone "Jon Boat" Sonoma Coast 2016 95.00
Wild Ridge Pinot Noir Anderson Valley 2015 65.00
Witness Tree Willamette Valley 2015 69.00

Zinfandel

Consentino "The Zin" Lodi 2017 58.00
Duckhorn Paraduxx Napa 2015 120.00
Elyse Morisoli Napa 2014 90.00
Frog's Leap Napa 2016 69.00
Gehricke Russian River 2016 69.00
Martinelli Vigneto di Evo Russian River 2015 90.00
Murphy Goode "Liars Dice" Alexander Valley 2014 56.00
Orin Swift Cellars "Saldo" California 2017 65.00
Rombauer Napa 2016 90.00
St. Francis Old Vines Sonoma 2016 59.00
Turley Wine Cellars Napa 2016 89.00

Syrah / Shiraz / Petite Syrah

Petite Sirah Elyse York Creek Napa 2012 78.00
Petite Sirah Stags' Leap Napa 2015 90.00
Petite Sirah Stratton Lummis Napa 2014 90.00
Syrah Betz La Serenne Washington 2015 148.00
Syrah Copain Sonoma Tous Ensemble 2015 64.00
Syrah Spring Valley Vineyard Nina Lee Washington 2012 135.00
Syrah Nickel & Nickel Russian River 2014 125.00
Shiraz Molly Dooker "Blue Eyed Boy" Australia 2017 120.00
Shiraz St Hallett Australia 2016 56.00
Shiraz Shinas Estate "The Guilty" Australia 2016 60.00
Shiraz Thorn-Clarke "Milton Park" South Australia 2016 56.00

Old World Reds

Amarone Bussola Amarone Classico Italy 2013 165.00
Amarone Masi Costasera Veneto Italy 2012 160.00
Baby Amarone Bussola Ca' del Laito Valpolicella Superiore Italy 2015 65.00
Barbera d'Asti Elio Perrone Piedmont Italy 2016 55.00
Barolo Pio Cesare Piedmont Italy 2014 195.00
Barolo Vietti Castiglione Italy 2015 125.00
Bordeaux Chateau de Pez Saint-Estèphe France 2012 125.00
Brunello di Montalcino Caparzo Tuscany 2013 99.00
Brunello di Montalcino Tenute Silvio Nardi Tuscany 2012 150.00
Burgundy Louis Latour Corton Domaine Côte de Beaune 2012 175.00
Burgundy Louis Latour Marsannay Côte de Nuits 2016 66.00
Burgundy Louis Latour Volnay en Chevret Côte de Beaune 2015 230.00
Châteauneuf-du-Pape Château Mont-Redon Rhone France 2014 115.00
Chianti Classico Podere Ciona Riserva DOCG Tuscany 2013 78.00
Cotes du Rhone Andre Brunel Rhone France 2015 54.00
Dolcetto Pio Cesare Piedmont Italy 2017 69.00
Sangiovese Bocelli Rosso Toscana Italy 2016 56.00
Tempranillo Numanthia Spain 2014 145.00
Tenuta San Guido Sassicaia Tuscany 2015 450.00
Tignanello Antinori Tuscany 2015 275.00

New World Reds

Malbec Bonarda Blend Tikal Patriota Mendoza 2015 60.00
Malbec Luigi Bosca Malbec Argentina 2016 60.00
Malbec Michel Torino Don David Reserve Mendoza 2017 54.00
Malbec Paul Hobbs Luján de Cuyo Argentina 2015 99.00
Malbec Terrazas Cheval Des Andes Argentina 2015 230.00
Malbec Terrazas Las Compuertas Mendoza Argentina 2014 140.00
Meritage Clos du Bois Marlstone Alexander Valley 2014 90.00
Meritage Col Solare Washington 2014 195.00
Meritage Flora Springs Trilogy Napa 2015 165.00
Meritage Girard Artistry Napa 2014 105.00
Meritage Justin Isosceles Paso Robles 2015 180.00
Meritage Orin Swift Cellars Papillon Napa 2014 150.00
Meritage Newton Claret Napa 2016 65.00
Meritage The Prisoner Oakville California Napa 2017 95.00

Chardonnay

Cakebread Cellars Napa 2017 105.00
Chalk Hill Napa 2015 85.00
DAOU Reserve Paso Robles 2017 90.00
Far Niente Napa 2016 135.00
Frank Family Napa 2015 84.00
Grgich Hills Napa 2014 99.00
Hess Collection Napa 2015 54.00
Jordan Russian River Valley 2016 90.00
Kenwood Six Ridges Sonoma 2017 54.00
Landmark "Overlook" Sonoma 2016 75.00
Martinelli Bella Vigna Russian River 2015 95.00
Mer Soleil Santa Lucia Highlands Monterey 2016 95.00
Napa Cellars Napa 2016 56.00
Plump Jack Reserve Napa 2017 125.00
Ramey Sonoma Coast 2014 95.00
Raymond Reserve Napa 2016 60.00
Rombauer Napa 2017 99.00
Shafer Red Shoulder Ranch Carneros 2016 132.00
Smoke Tree Sonoma 2016 56.00
Sonoma Cutrer Les Pierres Sonoma 2014 96.00
Steele Cuvee California 2016 58.00
Talley Arroyo Grande 2016 68.00
Trefethen Estate Napa 2017 60.00
ZD Napa 2016 99.00

Sauvignon Blanc

Cakebread Cellars Napa 2017 75.00
Charles Krug Napa 2017 56.00
Cloudy Bay Marlborough 2018 78.00
Drylands Marlborough 2017 50.00
Duckhorn Napa 2017 75.00
Emmolo Napa 2016 54.00
Ferrari Carano Sonoma 2017 58.00
Joseph Phelps Napa 2017 94.00
Pascual Jolivet Sancerre Loire France 2017 75.00
Spottswoode Napa 2017 95.00

White Burgundy

Chablis William Fevre Champs Royaux France 2017 69.00
Corton-Charlemagne Louis Latour France 2016 365.00
Manciat Macon Les Morizottes France 2016 55.00
Montagny "La Grande Roche" Louis Latour France 2017 69.00
Olivier Leflaive Les Sétilles Puligny ~ Mersault Blend Burgundy 2016 68.00
Louis Latour Chassagne Montrachet France 2016 175.00
Louis Latour Puligny-Montrachet France 2016 185.00

White Varietals

Albarino Do Ferreiro Riax Baixas Spain 2016 62.00
Caymus Conundrum Napa 2016 62.00
Pinot Gris Willamette Valley Vineyards 2015 56.00
Pinot Grigio Ca' Montini Italy 2017 56.00
Pinot Grigio Hofstatter Italy 2017 64.00
Riesling Chateau Ste. Michelle Eroica Washington 2016 56.00
Riesling Erbacher Mosel-Saar Germany 2016 56.00
Riesling Coppola "Sofia" Monterey 2016 54.00
Riesling St. Urbans-Hof Mosel-Saar Germany 2016 55.00
Riesling Willamette Valley Vineyards Oregon 2015 54.00
Rosé Elouan Oregon 2017 56.00
Txakoli Ameztoi Spain 2017 59.00
Viognier Miner California 2016 60.00

Champagne/Sparkling

Armand de Brignac Ace of Spades Brut France NV 650.00
Avinyo Cava Spain 2015 58.00
Dom Perignon Epernay 2008 395.00
Iron Horse Brut Sonoma NV 90.00
Krug Brut Grande Cuvee Reims NV 425.00
G.H. Mumm Cordon Rouge NV 125.00
G.H. Mumm Brut Rose 175.00
Louis Perdrier Brut France NV 56.00
Moet et Chandon Brut Imperial Rose Epernay NV 165.00
Moet et Chandon Imperial Epernay NV 180.00
Perrier-Jouët Grand Brut Epernay NV 155.00
Perrier-Jouët Fleur De Champagne 2011 475.00
Perrier-Jouët Fleur De Champagne Rosé 2006 595.00
Piper Heidsieck Brut Rose Reims NV 155.00
Pol Roger Brut Riems NV 155.00
Roederer Brut Premier Reims NV 155.00
Roederer Cristal Reims 2008 495.00
Ruinart Blanc de Blanc Reims NV 225.00
Ruinart Rose Reims NV 230.00
Santa Margherita Prosecco Italy 2014 56.00
Schramsberg Brut Rosé Napa 2014 95.00
Schramsberg Mirabelle Rosé Napa NV 68.00
Taittinger Brut La Francaise Reims NV 125.00
Taittinger Comtes Blanc de Blanc Reims 2006 385.00
Veuve Clicquot La Grande Dame Brut Reims 2006 375.00
Veuve Clicquot "Yellow Label Brut" Reims NV 98.00

Dessert Wines

Banfi Rosa Regale Brachetto d'Acqui Italy 1/2 bottle 58.00
El Maestro Sierra Sherry Spain 375ml 36.00
Elio Perrone Moscato D'Asti Italy 1/2 bottle 2018 35.00
Far Niente Dolce Napa 1/2 bottle 2011 120.00
Gekkeikan Sake Horin Kyoto 300ml 49.00
Jackson-Triggs Vidal Icewine Niagara Peninsula 1/2 bottle 58.00
Honig Late Harvest Sauvignon Blanc Napa 2013 375ml 150.00
Inniskillin Riesling Icewine Niagara Peninsula 1/2 bottle 2016 125.00
Merryvale Antigua California 500 ml 89.00

Wines by the Glass *6oz. / 9oz. pour options*

White

Chardonnay Raymond Reserve Napa 2016 15.00 / 22.50
Chardonnay Trefethen Estate Napa 2017 15.00 / 22.50
Chardonnay Smoke Tree Sonoma 2016 14.00 / 21.00
Pinot Grigio Hofstatter Italy 2017 16.00 / 24.00
Riesling Coppola "Sofia" Monterey 2016 14.00 / 21.00
Rosé Elouan Oregon 2017 14.00 / 21.00
Sauvignon Blanc Charles Krug Napa 2017 14.00 / 21.00

Red

Cabernet Sauvignon DAOU Vineyards Paso Robles 2017 16.00 / 24.00
Cabernet Sauvignon B.R. Cohn North Coast 2016 14.00 / 21.00
Cabernet Sauvignon Napa Cellars Saint Helena Napa 2016 21.00 / 31.50
Merlot Peirano Estate "Six Clones" Lodi 2016 14.00 / 21.00
Pinot Noir Eola Hills Pinot Noir Oregon 2016 15.00 / 22.50
Sangiovese Bocelli Rosso Toscana Italy 2016 14.00 / 21.00
Shiraz St Hallett Australia 2016 14.00 / 21.00
Zinfandel Murphy Goode "Liars Dice" Alexander Valley 2014 14.00 / 21.00

Champagnes / Sparkling Wines

Louis Perdrier Brut France NV 14.00
Veuve Clicquot "Yellow Label Brut" Reims NV 26.00
Schramsberg Brut Rosé 2014 26.00

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Unfortunately, vintage changes and product allocations are out of our control. Inventory is subject to vary based on each winery's availability.