

## ENTREES

<b>STEAK MEDALLIONS:</b> TENDER HAND CUT BEEF IN A RED WINE SAUCE WITH RICE PILAF AND STEAMED VEGETABLES	17.5
<b>STEAK, SALMON &amp; SHRIMP:</b> GRILLED MEDALLIONS OF BEEF WITH FILLET OF SALMON AND SAUTEED SHRIMP, SERVED WITH MASHED POTATOES AND STEAMED VEGETABLES	20
<b>FILET OSCAR:</b> FILET MIGNON COOKED TO ORDER AND TOPPED WITH CRAB, ASPARAGUS AND OUR HOUSE HOLLANDAISE SAUCE. SERVED WITH RICE AND SAUTEED SEASONAL VEGETABLES	22
<b>FILET AU BLEU:</b> TENDER FILET MIGNON WRAPPED IN BACON TOPPED WITH A GORGONZOLA HERB SAUCE SERVED WITH MASHED POTATOES AND STEAMED SEASONAL VEGETABLES	22
<b>GOURMET MEATLOAF:</b> PRIME CUTS OF BEEF SEASONED TO PERFECTION SERVED WITH MASHED POTATOES, GRAVY AND FRESH VEGETABLES	14
<b>TOMATO BASIL CHICKEN:</b> FRESH SAUTEED CHICKEN TOPPED WITH TOMATO BASIL CREAM SAUCE. SERVED ON A BED OF SPINACH SERVED WITH STEAMED SEASONAL VEGETABLES AND RICE.	15
<b>CHICKEN ALFREDO:</b> SAUTEED CHICKEN BREAST, BROCCOLI AND GRAPE TOMATOES WITH FETTUCCINI IN A HOMEMADE ALFREDO SAUCE SUB - SHRIMP 16      SUB - SALMON 17	15
<b>BROCCOLI &amp; CHEESE STUFFED CHICKEN:</b> TENDER CHICKEN BREAST WITH A BROCCOLI AND CHEESE STUFFING, TOPPED WITH ROASTED RED PEPPER SAUCE, SERVED WITH RICE AND VEGETABLES	15
<b>SEARED LAMB WITH A ROSEMARY WINE SAUCE</b> LAMB CHOPS SEARED TO PERFECTION. SERVED WITH ROASTED POTATOES AND BALSAMIC GLAZED ASPARAGUS	21
<b>RAUL'S TILAPIA:</b> CAJUN SPICED TILAPIA FILLET PAN FRIED TOPPED WITH CAJUN SHRIMP AND A WHITE CREAM SAUCE SERVED WITH RICE PILAF AND STEAMED VEGETABLES	17.5
<b>SALMON &amp; PESTO:</b> DELICIOUS SALMON FILLET PAN SEARED AND TOPPED WITH OUR HOMEMADE PESTO. SERVED WITH VEGETABLES AND RICE	17.5

<b>SHRIMP FETTUCCINI:</b> SHRIMP, ZUCCHINI AND GRAPE TOMATOES SAUTEED IN A WHITE WINE AND GARLIC SAUCE WITH FETTUCCINI	16.5
<b>TROUT ALMONDINE:</b> FRESH WATER TROUT PAN SEARED AND TOPPED WITH ROASTED ALMONDS. SERVED WITH MASHED POTATOES AND FRESH VEGETABLES	16.5

## GOURMET PIZZAS

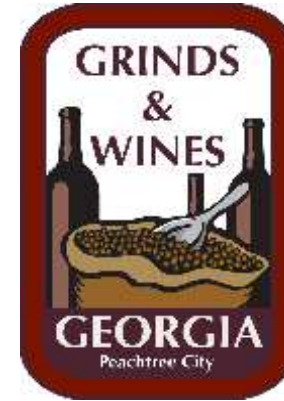
<b>SHRIMP AND PESTO:</b> SHRIMP, DICED TOMATOES, AND FETA CHEESE WITH OUR HOUSE PESTO SAUCE	13
<b>MARGHERITA:</b> MOZZARELLA CHEESE, ROMA TOMATOES, FRESH BASIL, AND ROASTED GARLIC OIL	12
<b>SOUTHWEST CHICKEN:</b> GRILLED CHICKEN, DICED TOMATOES, AVOCADO, FRESH PEPPERS, JACK & CHEDDAR CHEESE WITH A RANCH INFUSED OIL	12.5
<b>PLANTATION:</b> SPINACH, ARTICHOKE HEARTS, DICED TOMATO, BLACK OLIVES, RED ONION AND MOZZARELLA WITH PARMESAN CHEESE AND ITALIAN DRESSING	12.5
<b>AL FRESCO:</b> A LIGHT COATING OF ROASTED GARLIC OIL LAYERED WITH DICED CHICKEN, ARTICHOKE HEARTS, FRESH TOMATO AND BASIL TOPPED WITH MOZZARELLA CHEESE	12.5

## NEW ADDITIONS

CHICKEN SALAD SANDWICH
CATFISH PLATTER
ALPINE BURGER

## DESSERTS—\$5.50

Mocha Java Pie  
Brownie a la Mode  
Fried Cheesecake  
Chocolate Seduction Cake  
Strawberry Shortcake



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PEACHTREE CITY  
GEORGIA. 30269  
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CATERING AVAILABLE

WELCOME

OUR MISSION IS TO PROVIDE  
EXCEPTIONAL FOOD, BOUTIQUE WINES  
AND DELECTABLE DESSERTS ALL IN A  
RELAXED AND COMFORTABLE  
ATMOSPHERE!

WE LOOK FORWARD TO HAVING YOU  
AS OUR GUEST.

## APPETIZERS

LOBSTER MANGO CEVICHE: A BLEND OF FRESH LOBSTER, MANGO, AND SWEET BALSAMIC VINEGAR , SERVED WITH HOMEMADE TORTILLA CHIPS	10.5
GEORGIA CRAB CAKES: CHEF SPECIAL RECIPE PAN FRIED GOLDEN BROWN, SERVED WITH A REMOULADE SAUCE	11
SOUTHWESTERN CHICKEN ROLLS: CHICKEN WITH RICE, BLACK BEANS & VEGETABLES WRAPPED IN A TORTILLA FLASH FRIED WITH A SWEET & SOUR SAUCE	9.5
TILAPIA PITA BITES: PITA POCKETS QUARTERED AND FILLED WITH TILAPIA FILLETS, FETA CHEESE & A LEMON PEPPER SAUCE	10
MEDITERRANEAN SAMPLER: ITALIAN MEATBALLS, CRAB STUFFED MUSHROOMS AND BRUSCHETTA, SERVED WITH MARINARA AND HERBED OLIVE OIL	14
GRINDS & WINES DIP SAMPLER: ROASTED VEGETABLES WITH FLATBREAD, SERVED WITH ROASTED RED PEPPER HUMMUS, & WARM CRAB & ARTICHOKE DIP	14
CALAMARI FRITTI: DELICIOUS CALAMARI HAND BREADED AND COOKED GOLDEN BROWN AND TENDER. SERVED WITH A TOMATO HERB SAUCE	10.5
CRAB STUFFED MUSHROOMS: MUSHROOM CAPS FILLED WITH OUR SIGNATURE CRAB BLEND, LIGHTLY SEASONED AND TOASTED GOLDEN BROWN. SERVED IN A LIGHT GARLIC BUTTER SAUCE.	10.5
COCONUT SHRIMP: JUMBO PRAWNS COATED IN COCONUT, FLASH FRIED UNTIL GOLDEN BROWN SERVED WITH AUGUSTINE SAUCE	9.5
HUMMUS DIP: A GENEROUS HELPING OF OUR ROASTED RED PEPPER HUMMUS SERVED WITH GRILLED FLAT BREAD	10
LETTUCE WRAPS ASIAN MARINATED CHICKEN AND VEGETABLES STIR FRIED AND SERVED WITH ICE-BURG LETTUCE CUPS AND SAUCE	10
BRUCHETTA CLASSIC ITALIAN STYLE WITH HOMEMADE TOMATO TOPPING	8

## SALADS

SERVED WITH FLAT BREAD

CRABCAKE SALAD: A GOLDEN CRABCAKE ATOP BABY FIELD GREENS WITH, ROMA TOMATOES, ARTICHOKE HEARTS, CAPERS, RED ONION AND A HOUSE REMOULADE SAUCE	10
GRINDS & WINES HOUSE SALAD: BABY GREENS TOSSED WITH TOMATO, RED ONION AND BLUE CHEESE CRUMBLES WITH YOUR CHOICE OF DRESSING ADD CHICKEN 8.5 ADD SALMON, MAHI, OR SHRIMP 9.5	6.5
HOUSE SPINACH: BABY SPINACH , CINNAMON PECANS, RED ONIONS, CRUMBLED BLUE CHEESE AND CARAMELIZED PEACHES ACCOMPANIED WITH A CITRUS VINAIGRETTE ADD SALMON, MAHI, OR SHRIMP 10	7.5
THE COBB: THE ORIGINAL FAVORITE WITH GRILLED CHICKEN, BACON, AVOCADO, BLEU CHEESE CRUMBLES, TOMATO AND HARD BOILED EGG SUB SALMON 9.5	8.5
CLASSIC CAESAR: CRISP ROMAINE LETTUCE, HOMEMADE CROUTONS AND SHREDDED PARMESAN CHEESE ADD GRILLED CHICKEN 9 ADD SALMON, MAHI OR SHRIMP 10	7
HUMMUS AND FETA: BABY FIELD GREENS TOPPED WITH HOMEMADE RED PEPPER HUMMUS, FETA CHEESE, ROMA TOMATOES AND RED ONION WITH A BALSAMIC-OIL BLEND ADD GRILLED CHICKEN 10.5	9
OF THE ORIENT: MIXED GREENS WITH SHREDDED CABBAGE, ORIENTAL VEGETABLE MEDLEY AND CRISPY RICE NOODLES, SERVED WITH A HOUSE SESAME DRESSING ADD CHICKEN 10 ADD SALMON OR SHRIMP 11	8.5
AUGUSTINE SALAD: BABY FIELD GREENS TOPPED WITH COCONUT SHRIMP, CINNAMON PECANS AND CRISPY RICE NOODLES TOSSED IN OUR AUGUSTINE DRESSING	9

## HOUSE DRESSINGS

BUTTERMILK RANCH, CHUNKY BLUE CHEESE, PESTO VINAIGRETTE, RED WINE VINAIGRETTE, CITRUS VINAIGRETTE, AUGUSTINE

WE ACCEPT THE FOLLOWING FORMS OF PAYMENT  
VISA MASTERCARD AMERICAN EXPRESS DISCOVER

## SANDWICHES

SERVED WITH A CHOICE OF SWEET POTATO FRIES, FRESH FRUIT, OR A SIDE SALAD

GEORGIAN CHICKEN SANDWICH: WITH CARAMELIZED PEACHES, PROVOLONE CHEESE, SMOKED BACON, LEAF LETTUCE AND SLICED TOMATO ON A KAISER ROLL	9
SAN FRANCISCO CRAB MELT: CRABMEAT TOPPED WITH MELTED AMERICAN CHEESE AND AVOCADO, GRILLED ON THICK-CUT SOURDOUGH BREAD COVERED WITH REMOULADE SAUCE	10.5
SALMON BLT: GRILLED SALMON FILLET SERVED ON LAYERS OF CRISP LETTUCE WITH BACON AND AVOCADO TOPPED WITH TOMATO, BLEU CHEESE CRUMBLES AND A HOUSE AIOLI ON A HOAGIE	10.5
TUSCAN CHICKEN: MARINATED CHICKEN, SLICED TOMATO, ROASTED RED PEPPERS, PROVOLONE CHEESE, AND LEAF LETTUCE WITH PESTO AOLI ON FRESH FOCACCIA BREAD	9
ROASTED VEGGIE: SAUTEED SEASONAL VEGETABLES WITH PESTO AIOLI, LETTUCE AND TOMATO TOPPED WITH PROVOLONE CHEESE ON FOCACCIA BREAD	8.5
CRAB CAKE SANDWICH: OUR SIGNATURE CRAB CAKE , SAUTEED GOLDEN BROWN, TOPPED WITH REMOULADE, LETTUCE AND TOMATO ON A KAISER ROLL	10.5
CHEESEBURGER BLUES: THIS BURGER IS GRILLED & PILED HIGH WITH BACON AND BLEU CHEESE CRUMBLES. COMES WITH LETTUCE,	9.5
CALIFORNIA WRAP: ROASTED TURKEY BREAST, AVOCADO, AMERICAN CHEESE, LEAF LETTUCE AND TOMATO ROLLED IN A FLAVORED WRAP WITH RANCH	8.5
MAHI MAHI FISH TACOS: CHARBROILED WITH LETTUCE, CHEESE, PICO DE GALLO AND OUR JALAPENO WHITE SAUCE. SERVED WITH RICE AND BEANS OR CHIPS AND SALSA/ ADD A TACO FOR \$3	10
SHRIMP TACOS: CHARBROILED SHRIMP WITH LETTUCE, CHEESE, PICO DE GALLO AND OUR JALAPENO WHITE SAUCE SERVED WITH RICE AND BEANS OR CHIPS AND SALSA. ADD A TACO FOR \$3	10
MAHI MAHI WRAP: DELICIOUS MAHI FILLETS WITH LETTUCE, CHEESE, PICO DE GALLO AND OUR JALAPENO WHIE SAUCE	10

