

KICKOFF

GLUTEN FREE

EDAMAME

The classic way, steamed with Himalayan salt. For the adventurous, tossed in our angry spice blend for a kick. 6

NATIONAL CHAMPION NACHOS

A team favorite! Housemade queso, chili, shredded lettuce, olives, jalapeños, pico de gallo, and sour cream piled high on fresh tortilla chips. 12
 Add Guacamole 2 | Pulled Chicken 4

EDDIE'S WINGS

Choose your size and sauce. Bone-in wings served with celery and your choice of ranch or bleu cheese dressing.

Jumbo Traditional Wings

Small 10 Medium 14 Large 18

Sauces | Spices

Buffalo, Hot Buffalo, Sweet Chili, Garlic Buffalo, BBQ, Cajun Honey BBQ, Wing Dust, Apple Butter BBQ, 5 Pepper Hot Sauce

MAIN EVENT

CHAR-GRILLED STEAKS

We only use the finest USDA Choice grade or above cuts. We buy local whenever possible.

HAND-CUT RIBEYE*

A hearty, 12 oz. full flavored cut with rich marbling grilled to perfection. Served with garlic mashed potatoes and seasonal vegetables. 29

EDDIE'S SIRLOIN*

An 8 oz. sirloin fire grilled to your liking and served with garlic mashed potatoes and seasonal vegetables. 18

CEDAR PLANKED SALMON

An 8 oz. salmon fillet cooked on a cedar plank over an open flame. Served with a mustard dill sauce, brown rice, and seasonal vegetables. 17.5

THE BLITZ

Our USDA Choice burgers are grilled to your liking and served on a gluten free bun with lettuce, tomato, onion, a pickle, and crispy fries. Add cheese to any burger. +1

27 BURGER 27*

Our signature house blend of short rib & chuck, infused with bacon. 14

TURKEY BURGER**

Fresh ground turkey topped with avocado and garlic aioli. 11

BARNYARD*

Our USDA Choice burger topped with Applewood-smoked bacon, cheddar cheese, mayonnaise, and an over-easy fried egg. 11

EDDIE'S*

Lettuce, tomato, onion, and a pickle. 9

SIDELINES

BROCCOLI (butter only)

BROWN RICE

CRISPY FRIES

GARLIC MASHED POTATOES

SEASONAL VEGETABLES

TATER TOTS

STREET TACOS

Three street tacos with your choice of house marinated chicken, blackened Mahi Mahi, or pork stuffed between corn tortillas with pepper jack cheese, fire roasted corn, salsa verde, lettuce, and pico de gallo
 Chicken 10 | Pulled Pork 11 | Blackened Mahi Mahi 12

CHIPS & QUESO

Housemade chips, queso, and fresh made salsa. 8
 Add Guacamole 2

CHEF'S DAILY HUMMUS

Ask your server about today's flavor. Served with fresh veggies. 8

"TOT"CHOS

A heaping plate of tater tots loaded with our house-made queso, chili, shredded lettuce, black olives, jalapeños, pico de gallo, and a sour cream drizzle. 12

THE FIELD

Dressings

Bleu cheese, ranch, honey mustard, Caesar and bacon-ranch
Vinaigrettes: lime, Balsamic, raspberry and strawberry cilantro
 Add grilled chicken 4 | grilled fish 5 | shrimp 6

27 STEAK SALAD*

Mixed greens topped with steak tips, bleu cheese crumbles, corn, grape tomatoes, tater tots, and melted cheese. Served with a side of bacon-ranch dressing. 16



STRAWBERRY & GLAZED PECAN SALAD

Baby Spinach, field greens, strawberries, Clementines, blueberries, glazed pecans, raspberry vinaigrette. 12

GREEK

Mixed greens, cucumbers, tomatoes, feta cheese, Kalamata olives, and red onions served with a side of strawberry cilantro vinaigrette. 12.5

BABY KALE

Baby kale with roasted papaya & corn, avocado, grape tomatoes, candied walnuts, and goat cheese in a lime vinaigrette. 12

APPLE GORGONZOLA

Crisp salad greens tossed with fresh seasonal apples, spiced walnuts, dried cranberries, Gorgonzola cheese, and strawberry cilantro vinaigrette. 11

HOUSE OR CAESAR

No croutons
 small 4 | large 8

THE HANDOFF

All sandwiches are served on a gluten free bun with crispy fries.

FIRE GRILLED CHICKEN

House-marinated chicken grilled and topped with Swiss cheese, lettuce, tomato, avocado, and garlic aioli on a toasted bun. 11

27 BLACKENED FISH

Blackened Mahi Mahi with tartar sauce, shredded lettuce, and tomato all on a toasted bun. 11

PULLED BBQ PORK

Slow cooked pulled pork topped with our apple butter BBQ sauce. Served on a toasted bun. 13

* This item is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ** This item is cooked well done. Those with food allergies should alert their server prior to ordering.



Eddie George's Grille 27 is happy to invite our dietary sensitive fans to enjoy our allergen friendly menu options. All options on this menu are prepared in a separate area of our facility using special products and equipment to help minimize the risk of cross contamination for our allergen sensitive patrons.

Eddie's facility operates on a fresh daily menu and all cooking is done from scratch. Please note although we offer allergen friendly options, this facility uses a number of products that contain gluten, dairy, and nuts, therefore we can not guarantee a 100% allergen free experience.

To help ensure a safe dining experience we ask that you:

Notify your server when you receive your menu of your specific allergen concerns and needs

Ask for a manager or chef to get any information that will help make your visit as comfortable as possible

Please be patient with our staff when handling your concerns, it may take a little extra time for us to do everything we can to provide a safe dining experience.

All allergen options are served on a special round plate, if your meal does not arrive on this plate please notify your server immediately.

We thank you for trusting Grille 27 with your health and dining needs. We assure you that we will do everything we can to provide you with the best experience possible.
