



FROM THE FIELD TO THE FORK

I can be a lot of things. Bold, brash and colorful just to name a few. But ordinary has never been one of them. I'd like to think my unconventional style as a QB who occasionally kicked game-winning field goals and my candid press conferences are what have endeared me to football fans across the country.

Being in the game for so many years taught me that the most important members of the team don't wear helmets, shoulder pads or headsets on the sideline. The ones who matter most are the people standing, cheering, living and dying for the school they love. For quite some time, I've been looking for a way to say thank you and share my legacy with you.

That's why I opened Spurrier's Gridiron Grille.

Anyone who's watched me coach or play knows I'm a go-all-out type of guy. The food, service and experience here reflect that. Otherwise, I wouldn't put my name on it. I really appreciate you choosing Spurrier's Gridiron Grille. It's an honor to have you. And I hope you'll come back again very soon.

Okay, enough talk. Let's eat!

A handwritten signature in blue ink, which appears to read "Steve Spurrier".

HANDCRAFTED

LIBATIONS

SEASONAL CLASSICS

Pig Skin Old Fashioned 14
Bacon Fat Infused Piggyback 6 Year Rye,
Maple Syrup, Chicory Pecan Bitters,
Candied Bacon

Dance of the Sugar Plum Sidecar 13
Hine VSOP, Sugar Plum & Red Wine
Reduction, Vanilla, Cinnamon, Triple Sec,
Lemon Juice, Fairy Dust

Jerri's Seasonal Sangria 12
Libertalia Spiced Rum, Triple Sec, Apple
Cider, Lemon, Cinnamon Syrup,
Cabernet Sauvignon

Down the 'Beeten' Path 12
Rebel Bourbon, Beets, Ginger, Thyme,
Simple, Lemon

Café Coquito 14
Homemade Coquito, White Rum,
Mr. Black, Creme de Cacao, Cold Brew,
Bitters

SIGNATURE COCKTAILS

HBC Margarita 13
Camarena Reposado, Triple Sec,
Blackberry, Lime, Agave

SOS 15
Rebel 100 Proof, Redemption Rye,
Harlequin Orange Brandy & Bitters

Spicy Succulent 13
Lugos Pitorro Rum, Aloe Chateau, Lemon,
Agave, Jalapeño, Cucumber, Basil

CiTrUs 75 13
Lillet Blanc, Italicus, Citrus Cordial,
Lemon Juice, Cava

The Kick 12
Tanteo Habanero Tequila, Orgeat, Lime

MARTINIS

Lychee 12
Absolut Pears, J.F. Haden Lychee Liqueur,
Lychee Syrup, Lemon Juice

Espresso 14
Three Olives Vanilla Vodka, Mr. Black Cold
Brew Liqueur, Espresso

Raspberry Lemon Drop 12
Deep Eddy Lemon Vodka, Blended Family
Raspberry Liqueur, Triple Sec, Lemon,
Simple

Steve's Aloha 12
Three Olives Vanilla Vodka, Siesta Key
Toasted Coconut Rum, Pineapple Juice,
Coconut Cream

Mis-O-Tini 14
Brown Butter & Miso Vodka, Chinese Five
Spice, Shitake Mushrooms, Sesame,
Dry Sake, Pickled Mushrooms

MOCKTAILS

Immunità 6
Turmeric & Ginger Cordial, Lemon Juice,
Club Soda
+ add whiskey \$6

Staycation 6
Passion Fruit, Coconut Cream, Orgeat,
Lemon, Lime
+ add rum \$6

Garden Limeade 6
Rosemary & Pink Peppercorn Simple, Lime
Juice, Club Soda
+ add gin \$6

1966

UF - 30 AU - 27

QB Spurrier heads to the sidelines, zips on his kicking shoe and splits the uprights to beat rival Auburn.

DRAFT BEERS

1966 Lager Head Beer Coach	7
52-20 Pale Ale Head Beer Coach	7
Straight Leg Kicker Brown Ale Head Beer Coach	7
Orange Blossom Pilsner Orange Blossom Brewing	7
White Marlin Witbier Sail Fish Brewing	7
Blueberry Peppercorn Cider 3 Daughters Brewing	7
Rainbow Colored Glasses Ology Brewing	8
Reel Slo Irish Red 81Bay Brewing Co.	7
Skyway Hazy Double IPA Green Bench Brewing Co. (10oz)	9
Big Nose IPA Swamp Head Brewery	8
Swamp Head Seasonal See Server	8

BOTTLED BEERS

Yuengling Traditional Lager	5
Michelob Ultra	5
Miller Lite	5
Corona Extra	7
Breckenridge Vanilla Porter	8
Coors Light	5
Stella Liberte - N/A	5

**BREWED BY
FIRST MAGNITUDE BREWING CO.**

1966 Lager 16oz Can7
Head Beer Coach



WINE

BY THE GLASS

WHITES

Canaletto Delle Venezie, Italy - Pinot Grigio	9
Echo Bay Marlborough, NZ - Sauvignon Blanc	11
Muscadet Sevre-Et-Maine Loire Valley, France - Muscadet	10
Raeburn Russian River Valley, CA - Chardonnay	12
Villa Pozzi Sicily, Italy - Moscato	10

REDS

E. Guigal Côtes du Rhône Rhône Valley, France - Red Blend	12
Rodney Strong Russian River Valley, CA - Pinot Noir	13
Pertinace Barbera d'Alba Piedmonte, Italy - Barbera	11
Barossa Valley Estate Barossa Valley, Australia - Cabernet	9
Chateau St. Michelle "Mimi" HHH, Washington - Cabernet Sauvignon	14

SPARKLING

Campo Viejo Brut Cava Spain - Sparkling Brut	9
Simonet Rosé Sec Cuvee Reserve France - Sparkling Rosé	10
Zardetto Italy - Prosecco Brut	11

ROSÉ

Tormaresca Rosato di Salento "Calafuria" Apulia - Italy	11
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1966

Heisman Winner

Spurrier is awarded college football's highest individual honor. The trophy now resides here, in the restaurant's trophy display.

BREAD

Brazilian Cheesy Rolls **V G**

Ultimate indulgence of our three-cheese blend of mozzarella, fontina and parmesan reggiano
+ add marinara sauce \$1

5

STARTERS

Buffalo Chicken Dip

Chicken, creamy aioli, Monterey Jack cheese, homemade Louisiana hot sauce served with blue corn tortilla chips

15

Spinach Artichoke Dip **V**

Artichoke & spinach in parmesan reggiano fondue served with fresh-made blue corn tortilla chips

14

Charred Shishito Peppers **V**

Shishito peppers tossed in an 11 spice pepper dust, finished with a garlic & ginger tamari

12

Salt and Pepper Calamari

Buttermilk battered calamari with shishito and Fresno peppers served with a roasted jalapeno aioli & lime wedges

18

Shrimp Scampi

Large shrimp sauteed in a rich white wine butter sauce, garlic and fresh herbs, served with grilled crostinis

18

Eggplant Fritters **V**

Pan-seared roasted eggplant and sundried tomato cakes presented on a bed of herb ricotta and basil pesto drizzle, finished with marinara and parmesan reggiano

14

Seasonal Fruit and Burrata Plate **V**

Grilled seasonal fruit, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes

18

Whole Herb Roasted Cauliflower Head **V G**

White wine and vegetable infused cauliflower head, roasted with a hint of red pepper, drizzled with EVOO and served with whipped feta, goat and cream cheese spread

15

Truffle Short Rib Crostinis

Grilled crostinis, melted Hawthorne Creek tomme cheese, layered with braised short ribs tossed in a truffle reduction

16

Orange & Blue Shrimp

Seasoned and tossed in rice flour and Spurrier's Louisiana shrimp sauce served on a bed of slaw with piquant blue cheese dressing

19

"This, That & The Other" Crab & Lobster Cakes

Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle

24

Spurrier's Chicken Wings

Chicken wings tossed in your choice of sauce. Spurrier's house-made Louisiana sauce, jalapeno maple glaze, or house-made BBQ sauce

18

*While Spurrier's offers gluten-free menu options, we are not a 100% gluten-free kitchen. Cross-contamination can occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

Vegetarian - **V** Gluten Free - **G**

1986

Hall of Fame

Spurrier was inducted into the College Football Hall of Fame as a player. He would be inducted again as a coach, in 2017.

SOUPS

Tailgate Chili	9
Short rib, bacon and andouille sausage with roasted jalapeños, Anaheim and poblano peppers, finished with white cheddar and pickled jalapeños	
Soup du Jour	7
Chef's creation	

SALADS

DRESSINGS

Buttermilk Ranch, Blue Cheese, Spicy Honey Mustard, Mixed-Berry Vinaigrette, Peppercorn Caesar, White Balsamic Vinaigrette, Apple and Wildflower Honey Vinaigrette, Oil & Vinegar

Mixed-Berry Salad V G	13
Mixed-greens, fresh mixed-berries, candied walnuts, berry vinaigrette, goat cheese crumbles	
Romaine Caesar Salad	7 12
Romaine lettuce, peppercorn Caesar dressing, housemade croutons	
Spurrier House Salad V	7 12
Mixed greens, radish, baby heirloom tomatoes, red onion, cucumber, roasted chickpeas, toasted pepitas, Hawthorne Creek Creamery Aged Havarti cheese, choice of dressing	
Endive, Radicchio & Apple Salad V G	13
With candied walnuts, gorgonzola cheese, tossed in apple & wildflower honey vinaigrette	
Hazelnut & Brussels Sprout Salad V G	13
Fresh-shaved Brussels sprouts, baby kale, napa and red cabbage, dried figs, sliced pears, Craisins, feta, roasted hazelnuts tossed in a white balsamic vinaigrette	
Grain Bowl V	13
Farro, quinoa, black beans, yellow corn, watermelon radish, arugula, heirloom tomatoes, sliced avocado, black-eyed peas	

ADD ONS

Grilled Steak Filet (4oz)	15
Grilled Shrimp (6)	12
Grilled Chicken (6oz)	6

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1989

ACC Championship

Coach Spurrier leads the Duke Blue Devils to an ACC championship. A feat, they have not won since.

ENTREES

- Chicken Marsala** **G** **23**
Grilled olive oil & herb marinated chicken breast with cremini, shiitake and oyster mushrooms in a traditional marsala, served with mashed potatoes
- Short Rib and Wild Mushroom Risotto** **Q** **G** **35**
Slow-braised beef short ribs, served with a wild mushroom risotto finished with beef demi-glace
- Shrimp & Grits** **26**
Blackened gulf shrimp, Nora Mill Granary mascarpone & white cheddar grits, andouille sausage finished with an étouffée inspired bechamel
- Blackened Redfish** **G** **36**
Blackened gulf redfish finished with shallot and thyme butter, served with grilled broccolini
- Macadamia Encrusted Mahi - Ike Hilliard Catch of the Day** **35**
Pan-seared macadamia-encrusted mahi, finished with a lemon citrus beurre blanc, lobster cognac sauce & grilled asparagus
- Eggplant Rollatini** **V** **23**
Eggplant lightly breaded and rolled then filled with fresh ricotta, layered with homemade marinara and mozzarella cheese finished with sauteed peppers and balsamic
- Spinach Artichoke Chicken** **23**
Grilled olive oil & herb marinated chicken breast topped with a spinach and artichoke fondue finished with tomatoes and creamy bechamel over mashed potatoes

PASTAS

- Shrimp Scampi Pasta** **24**
Large shrimp sauteed in a rich white wine butter sauce, garlic and fresh herbs, tossed with angel hair pasta
- Lemon Artichoke Chicken Pasta** **23**
Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake mushrooms over thin spaghetti finished with a lemon herb sauce
- “Emory & Henry” Seafood Pasta** **38**
Diver scallop, shrimp and lobster with artichoke hearts, sun-dried tomatoes, roasted red peppers over squid ink linguine finished with seafood stock and chipotle butter
- Bolognese Pasta** **22**
Chorizo, pork and beef ragout, tossed in a bolognese sauce with pappardelle noodles finished with fresh basil leaves and shaved parmesan reggiano
- Sweet Corn Ravioli** **V** **24**
Ricotta & sweet corn stuffed ravioli, charred corn, poblano and anaheim peppers, finished in a savory cream sauce

SANDWICHES

SERVED WITH SPURRIER'S HOUSE FRIES

- Spurrier's Bacon Cheese Burger** **19**
Signature short rib, brisket and chuck blend patty, bacon, white cheddar cheese, lettuce, tomato, red onion on a brioche bun + **substitute gluten-free bun \$1**
- House-Made Veggie Burger** **V** **15**
Organic red quinoa, black-eyed pea and sweet potato patty, sliced avocado, bourbon BBQ sauce, butter lettuce and tomato on an oat top bun + **substitute gluten-free bun \$1**
- Johnson City Tomato Grilled Cheese Sandwich** **V** **12**
Tomato with melted mozzarella, fontina and white cheddar on brioche bread

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Vegetarian - V **Gluten Free - G** Meat supplied by Quincey Cattle - **Q**

1996

UF - 52 FSU - 20

Spurrier's Gators hang "half a hundred" against in-state rival FSU to capture the 1996 National Championship in convincing fashion.

FROM THE GRILL

CHOICE OF ONE SIDE

Filet 6 oz.	35
Filet 8 oz.	46
14 oz. Boneless Ribeye	48
“Work’ Em Silly” Tomahawk Porkchop G Maple bourbon butter, fresh-smoked rosemary, tri-colored carrots topped with pistachios	41
Lamb Chops G Colorado lamb chops grilled and served with a cabernet reduction	49

STEAK SAUCE

Bourbon Peppercorn	2	Truffle Mushroom	2
Chimichurri	2	Cabernet Reduction	2

ENHANCEMENTS

MAKE ANY STEAK SURF & TURF

Add Colossal Shrimp (3)	14	Add Crab Meat	8
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SHAREABLE SIDES

Street Corn G	8	Grilled Broccoli Finished with Lemon and Parmesan Cheese G	10
5 Cheese Blend Mac	11	Miso Brussels Sprouts	10
Mashed Potatoes G	8	Grilled Asparagus G	10
Mascarpone & White Cheddar Grits G	10	Spurrier’s House Fries Topped with Herbed Parmesan	8
Maple Bourbon Glazed Baby Tri-Color Carrots Topped with Pistachios G	10		

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1996

Danny Wuerffel

Steve Spurrier is the only Heisman Trophy winner to coach a Heisman Trophy winner.



**OWN THE
LEGACY**

2001 & 2015

Winningest Coach

Steve Spurrier the only coach to have the winningest records at two power-5 schools, Florida (2001) and South Carolina (2015).