

Bluff City Grill

424 E Broadway 62002-2417 · +16184338288 · Updated: May 6, 2026

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MOST ORDERED 12

Cheeseburger **\$12.75**

Add any or all of these toppings for no charge. Onion, tomato, lettuce, pickle sautéed mushrooms, relish, green peppers, fresh jalapeños, sautéed onions.

Guac Bites **\$12.99**

Fresh mildly spicy guacamole wrapped in a won ton and fried golden served with choice of Cajun ranch or sweet chili sauce.

Stinger Platter **\$15.99**

Hand rolled chicken tenders tossed in your choice of sauce and served with house natural cut fries or tater tots (no substitutions) served with homemade ranch or bleu cheese

Bluff City Wings **\$10.99**

Our plump and juicy chicken wings served plain or tossed in your favorite Bluff City sauce.

Angel Hair Alfredo **\$18.99**

Our house traditional alfredo sauce tossed with angel hair pasta, topped with parmesan cheese, served with garlic toast.

Stingers **\$13.99**

Hand rolled chicken strips tossed in choice of sauce served with homemade ranch or bleu cheese.

Stinger Sandwich **\$14.99**

Hand rolled chicken strips tossed in your choice of sauce, smothered in melted provolone cheese. Served on a split top hoagie roll with lettuce and red onion.

Buffalo Chicken Dip **\$13.99**

Lightly smoked pulled chicken in a tangy buffalo cream cheese sauce topped with melted cheddar jack cheese and chives served with toasted pita.

Chicken Philly **\$13.99**

Thinly sliced grilled, center cut chicken breast smothered in grilled onions and bell peppers with white american cheese on a split top hoagie roll.

Chef Salad **\$14.99**

Rows of ham, turkey, bacon, tomatoes and hard-boiled egg topped with cheddar jack, red onion and croutons, with your choice of dressing.

Stinger Salad **\$15.99**

Hand rolled chicken strips tossed in your choice of sauce, over crisp iceberg lettuce with cheddar jack, red onion, croutons, and tomato wedges, with your choice of dressing.

Pot Stickers **\$12.99**

Pork and veggies folded in our authentic pastry and lightly fried served with sesame sauce.

SANDWICHES 19

Stinger Platter	\$15.99
Hand rolled chicken tenders tossed in your choice of sauce and served with house natural cut fries or tater tots (no substitutions) served with homemade ranch or bleu cheese	
Chicken Philly	\$13.99
Thinly sliced grilled, center cut chicken breast smothered in grilled onions and bell peppers with white american cheese on a split top hoagie roll.	
Ribeye Sandwich	\$16.99
Char grilled 6oz ribeye topped with melted provolone cheese and sautéed onions served on a split top hoagie roll.	
Stinger Sandwich	\$14.99
Hand rolled chicken strips tossed in your choice of sauce, smothered in melted provolone cheese. Served on a split top hoagie roll with lettuce and red onion.	
Original Cheesesteak	\$14.99
Tender cuts of steak with onions and bell peppers smothered in melted provolone and cheddar cheese sauce on a split top hoagie roll.	
Quesadillas (Meat)	\$14.99
Smoked pulled chicken breast or our famous pulled pork together in a grilled flour tortilla with melted cheddar jack cheese, served with sour cream and salsa.	
Pork Tenderloin Sandwich	\$14.99
Hand cut seasoned pork loin, fried golden or char grilled, served together with lettuce, tomato, and onion on a split top bun.	
Ultimate BLT	\$13.99
Applewood smoked bacon layered high topped with fried egg and american cheese served with lettuce and tomato on grilled texas toast.	
Shrimp Tacos	\$15.99
3 soft shell tacos stuffed with flat grilled shrimp and a blend of cheddar jack cheese over lettuce, carrot, and cabbage blend with tomatoes drizzled with our sweet chili sauce. - Upgrade to Firecracker Shrimp \$2.00	
King of Clubs	\$13.99
Black forest ham, thinly sliced turkey, applewood smoked bacon, lettuce, tomato, and white american cheese on grilled texas toast.	
Fish Sandwich	\$14.99
Fried, Grilled, or Blackened seasoned tilapia fillet topped with a zesty chipotle aioli served on a split top hoagie roll with lettuce and red onion	
Bluff Hot Ham n Cheese	\$11.99
Black forest ham piled high topped with melted American and White American Cheeses and Spicy Honey Mustard Sauce served on Texas Toast	
Meatball Sandwich	\$12.99
Hand rolled meatballs topped with our house marinara and 5 cheese Italian blend on a split top hoagie roll.	
BBQ Chicken Flatbread	\$14.99
Crispy oven baked flatbread topped with smoked pulled chicken, Monterey cheddar jack cheeses, red onion, & drizzled with Bluff City BBQ sauce.	
Chicken Breast Sandwich	\$13.99
6oz grilled chicken breast on a toasted, split top bun with lettuce and tomato, topped with tarragon garlic butter.	

Smoked Pulled Pork Sandwich	\$11.99
Our slow cooked, secretly seasoned, hand pulled pork on a split top gourmet bun with Bluff City sauce.	
Three Little Pigs	\$14.99
Bluff City pulled pork, applewood smoked bacon and grilled ham with pepper jack cheese smothered in carolina gold BBQ sauce topped with pickle chips and red onion on grilled texas toast.	
Portobello Sandwich	\$13.99
Plump portobello flat grilled and topped with avocado and melted pepper jack cheese together with lettuce, tomato, and onion on a gourmet bun.	
Fish Tacos	\$15.99
3 soft shell tacos stuffed with flat grilled tilapia and a blend of cheddar jack cheese over lettuce, carrot, and cabbage blend with tomatoes drizzled with our sweet chili sauce.	

STARTERS 16

Bluff City Wings	\$10.99
Our plump and juicy chicken wings served plain or tossed in your favorite Bluff City sauce.	
Guac Bites	\$12.99
Fresh mildly spicy guacamole wrapped in a won ton and fried golden served with choice of Cajun ranch or sweet chili sauce.	
Southwest Chicken Egg Rolls	\$13.99
Crispy egg rolls filled with grilled chicken, monterey jack cheese, black beans, spinach & corn served with southwest avocado ranch	
Buffalo Chicken Dip	\$13.99
Lightly smoked pulled chicken in a tangy buffalo cream cheese sauce topped with melted cheddar jack cheese and chives served with toasted pita.	
Pot Stickers	\$12.99
Pork and veggies folded in our authentic pastry and lightly fried served with sesame sauce.	
Stingers	\$13.99
Hand rolled chicken strips tossed in choice of sauce served with homemade ranch or bleu cheese.	
Fried Mushrooms	\$11.99
Fresh button mushrooms hand battered and fried to perfection served with our homemade ranch.	
Firecracker Shrimp	\$14.99
Tiger shrimp hand battered & fried golden tossed in a sriracha sweet chili sauce topped with chives served with homemade ranch.	
Fried Pickle Chips	\$11.99
Hand battered pickle chips fried golden and served with our Cajun ranch.	
Fried Cheese Sticks	\$12.99
Hand battered mozzarella cheese deep fried topped with parmesan cheese and served with house marinara sauce.	
Crab Cakes	\$15.99
Homemade loaded with fresh crab, onions and bell peppers hand rolled and flat grilled served with a zesty chipotle aoli	

Smothered Potato Skins	\$11.99
Potato Skins smothered in cheddar jack cheese sauce, shredded monterey jack cheese, applewood smoked bacon, & scallions served with your choice of house ranch or sour cream	
Onion Petals	\$11.99
Fresh, hand cut onions lightly fried in our signature breading served with Cajun ranch.	
Fried Banana Peppers	\$10.99
Thinly sliced marinated banana peppers lightly battered and fried to golden perfection served with our Cajun ranch.	
Spinach & Artichoke Ravioli	\$11.99
Spinach and artichoke heart stuffed ravioli breaded and fried golden topped with parmesan cheese and served with house marinara sauce.	
Smothered Fresh Cut Fries	\$11.99
Our world famous fresh cut fries covered in melted cheddar jack cheese, applewood bacon, scallions, and served with our homemade ranch or sour cream.	
 SOUP & SALAD 8	
Chef Salad	\$14.99
Rows of ham, turkey, bacon, tomatoes and hard-boiled egg topped with cheddar jack, red onion and croutons, with your choice of dressing.	
Stinger Salad	\$15.99
Hand rolled chicken strips tossed in your choice of sauce, over crisp iceberg lettuce with cheddar jack, red onion, croutons, and tomato wedges, with your choice of dressing.	
Caesar Salad	\$6.99
Romaine lettuce tossed with shaved Parmesan, croutons, and that award winning dressing makes for the best around.	
Crab Stew	\$6.99
A signature item, similar to bisque, rich and hearty loaded with crab.	
House Salad	\$6.99
Fresh, crisp iceberg lettuce, red onion, artichoke hearts, black olives, and Parmesan cheese tossed in our house Italian dressing.	
White Chicken Chili	\$4.99
Grilled chicken breast, white beans, green chilis, and southwestern spices garnished with sour cream and cheddar jack cheese.	
Chicken Cobb Salad	\$14.99
Grilled chicken, tomatoes, bacon, bleu cheese with red onion slices and crispy croutons, with your choice of dressing.	
Southwest Avocado Salad	\$13.99
Crisp iceberg and romaine lettuce topped with fresh diced avocado, tomato, flame roasted corn, bell peppers, onions and cheddar jack cheese with your choice of dressing.	

BLUFF CITY SIDES 11

Fresh Cut Fries	\$4.50
Gluten-free.	

Onion Petals	\$4.50
Fresh hand cut onions lightly fried in our signature breading served with cajun ranch.	
Angel Hair Pasta	\$4.50
With marinara sauce or alfredo.	
Mac & Cheese	\$4.50
Creamy, classic macaroni in a rich, velvety cheese sauce.	
Fried Banana Peppers	\$4.50
Thinly sliced marinated banana peppers lightly battered and fried to golden perfection served with our cajun ranch.	
Steamed Rice	\$4.50
Gluten-free.	
Tater Tots	\$4.50
Gluten-free.	
Homemade Slaw	\$4.50
Gluten-free.	
Daily Fresh Vegetable	\$4.50
Gluten-free.	
Garlic Mashed Potatoes	\$4.50
Gluten-free.	
Fried Corn	\$4.50
Gluten-free.	

BLUFF BURGERS ²

Cheeseburger	\$12.75
Add any or all of these toppings for no charge. Onion, tomato, lettuce, pickle sautéed mushrooms, relish, green peppers, fresh jalapeños, sautéed onions.	
Hamburger	\$12.00
Add any or all of these toppings for no charge. Onion, tomato, lettuce, pickle sautéed mushrooms, relish, green peppers, fresh jalapeños, sautéed onions.	

ENTRÉES ¹⁷

8oz Hand Cut Filet	\$36.99
Only the finest of tenderloins, each one is hand cut in house, seasoned and char grilled, topped with your choice of tarragon butter, bleu cheese sauce or bourbon peppercorn cream sauce served with your choice of side.	
Spicy Chicken & Shrimp Pasta	\$26.99
Grilled chicken, fresh shrimp, artichoke hearts, and sliced mushrooms in a spicy alfredo sauce tossed with bow-tie noodles, topped with parmesan cheese.	
Angel Hair Alfredo	\$18.99
Our house traditional alfredo sauce tossed with angel hair pasta, topped with parmesan cheese, served with garlic toast.	

Beef Tips	\$25.99
Hand cut tenderloin beef tips sautéed with portobello mushrooms and red onions finished in a rich red wine demi-glace and served with house red skinned mashed potatoes.	
Angel Hair Marinara	\$16.99
Our homemade marinara sauce over angel hair pasta topped with parmesan cheese, served with garlic toast.	
Seafood Platter	\$22.99
Fried or grilled, seasoned tilapia filet and tiger shrimp served with fresh cut fries and homemade slaw.	
Veggie Stir Fry	\$18.99
Fresh broccoli, cauliflower, onion, bell pepper, mushroom and carrots stir fried and tossed in a sweet teriyaki glaze and served with steamed rice.	
8oz Whiskey Top Sirloin	\$26.99
Certified angus beef top sirloin filet seasoned and char grilled topped with house whiskey sauce served with your choice of side.	
Grilled Chicken Breast	\$18.99
A heart healthy choice, a 6 oz. grilled chicken breast topped with your choice of tarragon butter or bleu cheese sauce, served with fresh vegetables.	
Chicken Grachsa	\$24.99
6 oz center cut chicken breast seasoned and sautéed with portobello mushrooms and finished in a rich sweet sherry cream sauce served over angel hair pasta topped with parmesan cheese.	
Pasta con Broccoli	\$20.99
Broccoli florettes sautéed with mushrooms and finished in a creamy tomato sauce and tossed with bowtie pasta topped with parmesan cheese.	
Grilled Mahi Mahi	\$26.99
8oz filet grilled and topped with your choice of tarragon garlic butter or white wine lemon butter served with your choice of side.	
Bourbon Peppercorn Porterhouse Pork Chop	\$24.99
10 oz porterhouse pork chop char grilled and topped with bourbon peppercorn sauce, served with house red skinned mashed potatoes and fried corn on the cob.	
Grilled Tilapia Dinner	\$18.99
Fresh tilapia filet seasoned and grilled to juicy perfection topped with white wine lemon butter and served with fresh vegetables.	
Chicken Gorgonzola	\$24.99
Grilled chicken, sautéed mushrooms, roasted garlic, and penne pasta in a creamy gorgonzola sauce topped with diced tomatoes and parmesan cheese.	
12oz Ribeye	\$36.99
Hand cut certified angus beef ribeye, seasoned and char grilled topped with your choice of tarragon butter, bleu cheese sauce or bourbon peppercorn cream sauce served with your choice of side.	
Pasta Carbonara	\$22.99
Applewood smoked bacon, roasted garlic, and penne pasta in a rich cream sauce tossed with egg and parmesan cheese.	

HOMEMADE DESSERTS 4

Bread Pudding	\$8.99
Warm and delicious cinnamon and pecans over baked bread pudding topped with a white chocolate drizzle.	
Chocolate Peanut Butter Cake	\$8.99
Fudge Brownie Bites, layered in velvety peanut butter mousse, rich chocolate cake, topped with brownie chunks, peanut butter chips & drizzled in fudge	
New York Cheesecake	\$8.99
Rich and creamy New York style cheesecake drizzled with your choice of chocolate, raspberry or caramel sauce.	
Blonde Brownie	\$8.99
Fresh, warm blonde brownie served with a scoop of vanilla ice cream and drizzled with chocolate syrup.	

KIDS' MENU 6

Stingers & Choice of Side	\$8.99
Stingers served with choice of one side: pasta, fresh veggies, fries, fried specialties, mashed potatoes, slaw, rice, or tots. Dipping sauces include bleu cheese, honey mustard, ranch, Sweet Baby Ray's.	
Hamburger & Choice of Side	\$8.99
Add cheese for an additional charge.	
Pasta with Alfredo	\$\$8.99
Add chicken for an additional charge.	
Mac & Cheese	\$\$8.99
Creamy, classic macaroni in a rich, velvety cheese sauce.	
Pasta with Marinara	\$\$8.99
Add meatball for an additional charge.	
Grilled Cheese & Choice of Side	\$\$8.99
Grilled cheese paired with a choice of one side: pasta alfredo, pasta marinara, fresh veggies, fries, and more. Option to skip the side.	

EXTRA ITEMS 30

Garlic Toast	\$\$2.00
Garlic-infused bread, toasted to perfection.	
Side Ranch Dressing	\$\$0.75
A side of ranch dressing typically includes a creamy blend of buttermilk, herbs, and spices, served as an accompaniment to enhance your meal.	
Side Cajun Ranch	\$\$0.75
A creamy ranch dressing infused with Cajun spices, offering a tangy and slightly spicy flavor profile.	
Side Caesar Dressing	\$\$0.75
A creamy Caesar dressing, typically made with anchovies, Parmesan cheese, and a blend of spices.	
Hard Boiled Egg	\$\$1.49
A rich protein-packed treat perfect for breakfast or a quick snack.	

Side Spicy Honey Mustard	\$\$0.75
A blend of honey and mustard with a spicy twist, typically served as a condiment.	
Side Teriyaki Sauce	\$\$0.75
A side of teriyaki sauce typically includes a blend of soy sauce, mirin, and sometimes sake, thickened with a touch of honey or sugar for sweetness, often finished with a hint of ginger and garlic.	
Side Carolina Gold	\$\$0.75
A serving of Carolina Gold BBQ sauce, typically including a balance of sweet, heat, and tangy flavors.	
Side Hot Sauce	\$\$0.75
A side of hot sauce, typically made with a blend of spicy chilies and other seasonings for added depth and flavor.	
Side Medium Hot Sauce	\$\$0.75
A medium-sized serving of hot sauce, typically featuring a blend of chilies and spices to achieve a moderately spicy flavor profile.	
Side Honey Sriracha	\$\$0.75
A blend of sweet honey and spicy sriracha sauce, typically served as an accompaniment to enhance dishes with a sweet and fiery flavor profile.	
Side Sweet Chili	\$\$0.75
Sweet chili typically includes a blend of sweetness and mild heat, creating a versatile sauce that pairs well with various dishes.	
Side Poppy Seed Dressing	\$\$0.75
A creamy dressing infused with poppy seeds, typically used to enhance salads.	
Side House Italian	\$\$0.75
A green salad typically featuring a blend of mixed greens, dressed with an Italian vinaigrette.	
Side French Dressing	\$\$0.75
A serving of French dressing, typically made with vinegar, oil, and seasoning, offering a tangy complement to salads and dishes.	
Side Honey Mustard	\$\$0.75
A blend of sweet honey and tangy mustard, typically used as a condiment or dipping sauce.	
Side En Fuego Sauce	\$\$0.75
Side en fuego sauce is a fiery condiment, typically including a blend of hot spices and chilies to deliver a robust and spicy flavor profile.	
Side Garlic Parmesan Sauce	\$\$0.75
A creamy concoction, this side garlic parmesan sauce combines the pungent essence of garlic with the rich, nutty flavors of parmesan cheese, typically served as a complement to a variety of dishes.	
Side Sweet Baby Rays	\$\$0.75
A serving of Sweet Baby Ray's, a popular barbecue sauce known for its sweet and tangy flavor profile, ideal for enhancing various dishes.	
Avacado	\$\$2.50
Sliced avocado atop a bed of shredded cheese, diced tomatoes, corn, and lettuce.	
Side Bleu Cheese Crumbles	\$\$1.49
Bleu cheese crumbles offered as an additional item, typically used to enhance dishes with their distinct, tangy flavor.	

Side Grated Parmesan	\$\$0.75
A side of freshly grated Parmesan cheese, typically used to enhance the flavor of various dishes.	
Side Shaved Parmesan	\$\$0.75
Shaved parmesan served as an additional item to complement your meal.	
Side Cheese Sauce	\$\$1.50
A creamy blend of cheeses, this side cheese sauce is a versatile accompaniment, enhancing a variety of dishes.	
Side Whiskey Sauce	\$\$1.99
A rich, aromatic sauce infused with whiskey, typically including a blend of spices and perhaps a hint of sweetness to complement its bold flavor.	
Side Bleu Cheese Sauce	\$\$1.99
A creamy sauce infused with the distinct, tangy flavor of bleu cheese, typically served as an accompaniment.	
Side Bluff City Sauce	\$\$0.75
A savory concoction, Bluff City Sauce is a tribute to traditional American flavors, typically involving a blend of spices and ingredients that add a rich layer to any dish it accompanies.	
Side Thousand Island Dressing	\$\$0.75
Thousand Island dressing, typically made in-house, combines creamy base with tangy pickles and a hint of sweetness, served as a side.	
Side Bleu Cheese Dressing	\$\$0.75
A creamy blend of bleu cheese typically served as a condiment, ideal for enhancing the flavors of salads or as a dipping sauce for various appetizers.	
Side Bourbon Peppercorn Sauce	\$\$1.99
A rich blend of bourbon and cracked peppercorns, this sauce typically includes a creamy base and may feature hints of garlic and onion for added depth.	

ALCOHOL 8

House Riesling	\$\$22.00
A house riesling typically offers a refreshing and slightly sweet profile, with common notes of citrus, peach, or apple, depending on the vineyard's characteristics.	
House Pinot Grigio Bottle	\$\$22.00
A bottle of house Pinot Grigio, offering a light and refreshing experience with notes of citrus and melon, complemented by a subtle floral aroma.	
House Cabernet Bottle	\$\$22.00
A bottle of our house cabernet, typically featuring a selection of grapes that could vary, offering a rich taste experience that may include notes of dark fruits, subtle spices, and a smooth finish.	
House Pinot Noir	\$\$22.00
Our house Pinot Noir, a well-regarded selection, typically includes notes of red berries and cherries with a subtle hint of oak, creating a smooth and balanced finish.	
House White Zinfandel	\$\$22.00
A house white Zinfandel typically presents a light and refreshing profile, often with notes of ripe strawberries, melon, and a hint of sweetness, balanced by a crisp acidity.	

House Merlot Bottle**\$\$22.00**

A bottle of house merlot, typically medium-bodied, with common notes of cherry and blackberry, leading to a smooth finish.

House Moscato Bottle**\$\$22.00**

A bottle of our house Moscato, typically a sweet, lightly effervescent wine that often carries flavors of peach, nectarine, and tropical fruit.

House Chardonnay Bottle**\$\$22.00**

A bottle of our house chardonnay typically includes notes of citrus and orchard fruits, with a hint of oak, offering a balanced and smooth finish.
