



sizzle and splash!

Appetizers

- SHRIMP COCKTAIL Gulf Shrimp served with our tangy cocktail sauce and saltines. \$7.95
- ASIAN CALABASH SHRIMP Baby shrimp, fried and blended with a sweet pineapple and bell pepper fruit sauce. \$6.95
- ASIAN CALAMARI A delicious blend of peppers, honey, sesame and soy. \$7.95
- GREEK NACHOS Baked Pita wedges topped with ground lamb, feta cheese, tomato and tzatziki sauce. \$7.95
- BABY BACK RIBS Greek Style with lemon butter (or) Carolina Sweet Style with mustard base sauce. \$5.95

Soups & Salads

- APPLE PECAN SALAD Mixed field greens, red seedless grapes, roasted caramelized pecans, bleu cheese crumbles, Granny Smith apples with a raspberry vinaigrette dressing. \$8.75
- LONDON BROIL SALAD Marinated and grilled London Broil served over chilled romaine with feta cheese, tomatoes, onions, grilled portabella mushrooms and drizzled with Greek vinaigrette. \$9.75
- GRILLER SALAD Fresh spinach topped with seasoned grilled chicken, cheddar cheese, onions, eggs and red bell peppers served with our very popular Honey mustard and bacon dressing. \$8.95
- CLASSIC CAESAR SALAD Chilled romaine, homemade croutons, freshly shaved parmesan cheese. \$7.95
- GREEK SALAD Chilled lettuce and romaine with tomatoes, red onions, pepperoncini peppers, cucumbers, Kalamata olives, feta cheese and zesty Greek vinaigrette dressing. \$8.75
- CHICKEN SALAD Prepare yourself for greatness. Our homemade baked chicken with celery, onions and mayo are served over mixed greens and garnished with egg and tomato. You name the dressing. \$8.95
- GRILLED SALMON Mixed field greens, tomatoes, onions, red bell peppers with your choice of dressing. \$9.95
- CHICKEN LEMON RICE SOUP A house specialty. Full of grilled chicken and Orzo. \$3.95
- SOUP OF THE DAY Always fresh, always interesting. \$3.95
- CHILI Full of ground chuck, kidney beans, baked with cheddar cheese – topped with sour cream and scallions. \$5.95

Dressing choices

Honey mustard & bacon, Greek Vinaigrette, Raspberry Vinaigrette, 1000 Island, Parmesan Peppercorn, Bleu cheese, Ranch, Lite Ranch

Sandwiches

- STAX “ONLY” RIBEYE STEAK This sandwich just might make you a regular at the Grill. Hearty, tender rib eye Steak - pounded and grilled in our very own steak sauce. \$8.95
- BBQ PORK TENDERLOIN We dress this baby up with sautéed onions, Swiss cheese and our fabulous mustard based sauce for one sandwich that will make you want to lick the plate. \$8.50
- SMOKED TURKEY AND SWISS We pile up the best smoked turkey in town, throw on swiss cheese and our popular Honey mustard and bacon dressing. Served with lettuce and tomato on a hoagie. \$7.95
- FRIED FLOUNDER Lightly breaded, served with our spicy remoulade, shaved lettuce, tomato on a Kaiser bun. \$8.25
- STAX’S CHICKEN SALAD Our fresh mixture, served with melted cheddar cheese, lettuce, tomato, served on a Kaiser bun. Yum! \$8.50
- GRILLED CHICKEN Seasoned breast of chicken, charbroiled, lettuce, tomato, served on a hoagie with our very popular Honey mustard and bacon dressing. \$7.95

Specialty Sandwiches

- TRIO TACOS SEÑOR Three soft tacos full of blackened Mahi Mahi with all the trimmings. \$12.95
- PO BOY HEAVEN Let’s start with fresh shaved prime rib, brisket of beef and Black Oak ham. Hot and steaming with flavor. Shaved lettuce & sliced tomato, Cajun Creole sauce on a Hoagie. \$12.95
- BLACK ANGUS BURGER 8oz of top choice beef, seasoned and charbroiled. Served on a Kaiser bun with lettuce, tomato and mayo. \$8.95 - Say cheese for a buck more!
- LAMB TACOS Three soft torillas with ground seasoned lamb, lettuce, tomato, feta cheese and tzatziki sauce drizzled with Greek butter sauce. \$12.95

All Sandwiches served with a Kosher pickle and your choice of 1 side item:

Greek potatoes	Vegetable of the day	Sweet potato fries	Cup of soup	Mashed potatoes
Grits and jalapeno sauce	Steamed rice	Bleu cheese slaw	Seasoned Fries	



Sizzle and Splash

- LONDON BROIL We marinate and grill our London Broil, then drown it in our famous Stax Hunter sauce. We serve it up in style with mashed potatoes. \$9.95
- BEEF BRISKET Deliciously seasoned topped with Stax Hunter sauce and served with mashed potatoes. \$9.95
- RIB EYE STEAK 8oz of top choice beef seasoned and charcoal grilled. Served with choice of potato. \$15.50
- FILET MIGNON 6oz cut of top choice beef served with your choice of potato. \$16.95
- BBQ BABY BACK RIBS We call them Carolina sweet. Seasoned and generously served with a mustard based bbq sauce. Served with french fries and bleu cheese cole slaw. Full rack \$19.95 Half rack \$14.95
- SEAFOOD JAMBALAYA The bayou's best recipe. Start with fresh fish, shrimp, scallops, andouille sausage, tomatoes, okra & peppers in a big ol' pot. Then we wait for the flavors to marry with a Cajun sauce. Served with rice. \$9.95
- SHRIMP AND GRITS Our version of a southern classic. Succulent shrimp and home-style grits in a sinful jalapeno bacon-cream sauce with vegetable of the day. \$9.95
- SESAME TUNA Herb encrusted and served with a soy ginger sauce, roasted sesame seeds and wasabi mayo served with steamed rice. \$9.95
- STUFFED SHRIMP Stuffed with lump crabmeat, topped with lemon butter sauce. Served with fresh vegetable. \$9.95
- FRIED FLOUNDER Lightly breaded and fried. It's as tasty as simple. Served with bleu cheese cole slaw. \$8.95
- CRAB CHRISTO Gulf shrimp and lump crabmeat in a white wine dijon cream sauce topped with mushrooms and baked with gruyere cheese. \$9.95
- STUFFED FLOUNDER We stuff our flounder with a delicious rich stuffing of shrimp, scallops and lump crabmeat. Topped with hollandaise sauce and served with veggie of the day. \$9.95
- MEDITERRANEAN CHICKEN Boneless breast stuffed with fresh spinach, feta cheese and pancetta. Topped with Greek butter sauce and served with vegetable of the day. \$8.95
- CHICKEN KABOB Greek style – grilled with peppers, onions and tomatoes served with Greek potatoes, of course. \$8.95
- LAMB CHOPS Five mini chops seasoned and grilled - served with roasted red peppers, tzatziki sauce, pita wedges and drizzled with Greek butter sauce and served with Greek potatoes. \$13.95

Beverages

- Bottled Water.....Perrier
- Fountain Drinks.....Pepsi, Diet Pepsi, Ginger Ale, Mountain Dew
- Juices.....Orange, Cranberry, Grapefruit or Pineapple
- Iced Tea.....Sweet or unsweetened
- Coffee & Tea.....Fresh brewed Coffee, Hot Tea
- Wines, Beers & Cocktails.....Full menu available – Monday - Friday

Desserts

- Assorted Cheesecakes
- Vanilla Bean Torte
- Key Lime Pie
- Crème Brulee of the day
- Chocolate Layer Cake

Stax Grill • 850 Woods Crossing Road, Greenville SC 29607

864 288 5546 • Fax 864 676 1499 • www.staxs.com

A 20% gratuity will be added to parties of 5 or more • Stax Grill is a non-smoking establishment

“Welcome to Greenville's Uptown”

Proprietor ~ Chris Stathakis

Your Chef ~ Cornelius Cureton