

FOREST HILL Grill GERMANTOWN

HOURS OF OPERATION:

Sunday — Thursday 11:00 am to 9:00 pm
Friday — Saturday 11:00 am to 10:00 pm

9102 Poplar Pike • Germantown, TN 38138
(901) 624-6002 www.foresthillgrill.com

Let's CONNECT



STARTERS



BBQ SHRIMP

New Orleans style shrimp served with Grind City Brewing beer bread. — 15

SPINACH ARTICHOKE DIP

Creamy spinach & artichoke hearts mixed with a variety of white cheeses. Made fresh in-house & served with toasted crustinis & topped with sour cream & pico de gallo. — 11

STUFFED AVOCADO

Seafood mix deep fried to a golden brown, served over fresh spring mix. Finished with pico de gallo & remoulade sauce.

— 14

HOT WINGS

Choose between BBQ, Buffalo, Garlic Parmesan, or Sweet Chili.

Served with bleu cheese or ranch dressing.

— 13

SAUSAGE N CHEESE PLATE

Grilled smoked sausage, various seasonal cheeses, pickle spears & pepperoncini. Sprinkled with house-blend seasoning. Served with apricot chutney. — 14

FRIED MUSHROOMS

Hand breaded & fried, served with horseradish dipping sauce. — 10

FRIED CHEESE FRITTERS

House-blend of cheeses fried golden brown. Served with marinara sauce. — 11

POTATO SKINS

Four potato skins, topped with bacon & melted cheddar.

Served with sour cream. — 8

THE PRETZEL

A “plate-full”. Served with our house blended cheese dip. — 15

SOUPS

French Onion Gumbo Soup of the Day

Cup — 6 Bowl — 8

SALADS

DRESSINGS: Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard & Thousand Island
ADD: Grilled Shrimp 8 | Fried Oysters 9 | Grilled Chicken 6 | Grilled Salmon 9

* SEARED TUNA SALAD

Seasoned tuna, fresh slices of avocado, tomatoes, cucumbers & mixed greens topped with won ton crisps. Finished with ginger dressing & a drizzle of sweet soy sauce.

— 18

CLUB SALAD

Fresh salad mix topped with crispy chicken, chopped bacon, tomatoes, egg & avocado. Served with your choice of dressing. — 15

THE PIKE SALAD

Fresh salad mix topped with smoked turkey, artichoke hearts, bleu cheese crumbles, dried cranberries, candied pecans & croutons. Served with a citrus dressing.

— 16

CLASSIC CAESAR SALAD

Fresh romaine tossed with classic Caesar dressing, croutons & fresh parmesan cheese.

— 10

THE WEDGE SALAD

A quarter wedge of iceberg topped with fresh bacon bits, bleu cheese crumbles, green onions & Roma tomatoes.

Served with bleu cheese dressing. — 9

For parties of 6 or more — no separate checks & 20% gratuity added.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BASKETS

Served with fries, onion rings, potato skins or sweet potato fries

FRIED SHRIMP

Hand battered fried golden brown, served with cocktail sauce. — 16

FRIED OYSTERS

Eight house-battered & fried golden brown, served with cocktail sauce.
— 17

FRIED CATFISH

Three house-battered & fried golden brown, served with tartar sauce. — 15

FRIED CHICKEN TENDERS

Three house-battered & fried golden brown, served with ranch or honey mustard sauce.
— 15



FISH N CHIPS

Fried golden brown cod battered with Grind City Brewing beer, served with tartar sauce. — 15

MAC N CHEESE

PLAIN JANE: Noodles topped with cheese sauce & herb bread crumbs. — 9

BBQ: Tossed with smoked Boston butt & finished with a drizzle of BBQ sauce. — 13

CRAWFISH: Sautéed crawfish tails & Cajun seasoning. — 14

BUFFALO CHICKEN: Zesty Buffalo Chicken . — 12

ITALIAN: Pepperoni & sausage tossed in cheesy marinara . — 12

CHIPOTLE ROASTED PEPPER: Roasted peppers, onions, mushrooms tossed in chipotle cream. — 9

TACOS AND BOWLS

QUESABIRRIA TACOS

Slow simmered seasoned shredded beef with diced onions and chopped cilantro.
Served with consommé. — 16

TACO SALAD

Mixed greens with avocado, tomato, & black beans.
Topped with sour cream and pico de gallo.
Served in a tortilla bowl.
Choice of: Beef — 17
Chicken — 17 Steak — 18
Shrimp — 18 Combo — 19

TUNA POKE BOWL

Cubed marinated tuna, pickled radish and cucumbers, & edamame over steamed rice. Drizzled with sriracha mayo — 19

FISH TACOS

Blackened or fried cod with pickled red onion, diced avocado, drizzle of remoulade topped with chopped cilantro on toasted flour tortillas.
— 16

MEDITERRANEAN BOWL

Hummus, cucumber, olives, red onion, tomato on a bed of greens. Served with pita bread.
— 15

SIDES

Sautéed Spinach — 5 | Sautéed Zucchini/Squash — 4
Green Beans — 4 | Broccoli — 4 | Brussels Sprouts — 5 | Asparagus — 5

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ENTRÉES

* FILET

8 oz. filet served with smashed potato & green beans topped with herbed butter. — 40

* PORK CHOP

Grilled and topped with an apricot cream sauce. Served with mashed sweet potatoes & green beans. — 24

CHICKEN MARSALA

Grilled chicken in a mushroom marsala. Served with grilled asparagus & rice. — 19

CAJUN PASTA

Pasta al dente served with a creamy Cajun sauce. — 10

ADD: Chicken — 6 ADD: Shrimp — 8

* MARINATED STEAK KABOBS

Two skewers grilled the way you like it. Served with smashed potatoes. — 23

* RIBEYE

12 oz. steak grilled to your specifications. Served with smashed potato & green beans. — 35

GRILLED CHIPOTLE SALMON

Served with mushroom rice & asparagus topped with a chipotle glaze. — 23

SHRIMP & GRITS

Grilled shrimp over Original Grit Girl cheese grits topped with a lemon butter cream sauce. — 21

CHICKEN PARMESAN PASTA

Crispy fried chicken parmesan over linguini tossed in marinara. — 18

VEGETARIAN PASTA

Seasonal vegetables tossed in garlic olive oil over penne pasta. — 14

SHRIMP N CRAWFISH ETOUFFEE

Creamy Creole base with a zesty roux topped with sauteed shrimp and crawfish tails over rice. — 25

SANDWICHES

ADD: fries, onion rings, potato skins or sweet potato fries — 4

SALMON BLT

Grilled with bacon, lettuce, tomato & remoulade. — 15

THE PRIME RIB DIP

House-roasted rosemary & garlic encrusted prime rib, thinly sliced & served warm with melted Swiss cheese, roasted garlic horseradish & au jus. — 16

Philly style: add grilled onions & peppers — 2

"THE IRENE"

Grilled chicken & ham topped with BBQ sauce, cheddar & Swiss cheese. — 13

Po-Boy

Choice of: fried or blackened shrimp, fried or blackened catfish, or fried oysters. — 14

CHICKEN PHILLY

Grilled chicken, onion & peppers with Swiss cheese. Served on a hoagie roll. — 12

REUBEN

Corned beef, sauerkraut & Swiss cheese served on marbled rye bread. Served with Thousand Island dressing. — 10

* SOUTHERN BURGER

Certified Angus beef patty with fried green tomatoes, BBQ sauce & Swiss cheese. — 13

CUBAN

Smoked pork butt, smoked ham, Swiss cheese, pickles, mustard & a touch of BBQ sauce. Served on a squashed hoagie bun. — 14

* THE GRILLED BURGER

Certified Angus beef patty with lettuce, tomato, onion & pickle. — 10

ADD: Bacon — 2 Fried Egg — 2

Grilled Onions & Peppers — 2 Cheese — 1

* FOREST HILL BURGER

Grilled with caramelized onions, American cheese, shredded pickled lettuce & mustard. — 11

* PATTY MELT

Beef patty topped with Swiss cheese, grilled onions, a fried egg, bacon & spicy Thousand Island sauce. Served between marbled rye bread. — 12

THE CLUB

The classic club sandwich. — 12

* PIMIENTO CHEESEBURGER

Certified Angus beef patty with pimiento cheese, bacon & sweet tomato chow chow. — 13

* SMOKEHOUSE BURGER

Smoked Prime beef patty with dill Havarti cheese, lettuce, & tomato. — 14

WRAP

Choice of Chicken, Ham, Shrimp, Steak, or Turkey stuffed with spring mix, tomato, cucumber, & avocado. Or make it a Caesar— 12

SWEETS

BREAD PUDDING

7

BROWNIE À LA MODE

8

CHEESECAKE

9

BEVERAGES

SOFT DRINKS: Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade 3

Abita Root Beer (No Refills) 4

Tea, Hot Tea, Coffee 3

BEHIND THE BAR

VODKA

Absolut/Peppar
Belvedere
Blue Ice Espresso
Chopin
Deep Eddy Orange/Sweet Tea/Peach/Cranberry/Ruby Red
Dixie Black Pepper
Grey Goose
Ketel Citroen
Ketel One
Monopolowa
Old Dominick/Honeybell
Reyka
Skyy
Smirnoff Pink/Peppermint
Stoli
Three Olives Vanilla/Citrus/Grape/Blueberry
Tito's Handmade
Wodka Vodka

RUM

Bacardi Black/Mango/Silver
Bumbu XO/Creme
Captain Morgan
Malibu Coconut
Myer's Dark
Ron Zacapa No. 23

CORDIALS

Bailey's Irish Cream
Barenjager
Campari
Cointreau
Disaronno Amaretto
Drambuie
Fireball
Foro Amaro
Galliano Espresso
Gambino's King Cake
Grand Marnier
Jack Fire
Jägermeister
Jäger Cold Brew
Kahlua
Ole Smoky Moonshine
Apple/Blackberry/
Peach/Hunch Punch/
Strawberry
RumChata
Rumple Mintze
Tia Maria

SCOTCH

Balvenie 12-Year
Benriach 10-Year
Chivas Regal
Dewars/12-Year
Glenlivet 12-Year
Glenfiddich 12-Year
Johnnie Walker Black
Johnnie Walker Red
Lagavulin 16-Year
Macallan 12yr/18yr
Monkey Shoulder
Mortlach 12-Year
Oban 14-Year
Talisker 10-Year

GIN

Aviation
Beefeater
Bombay Sapphire
Botanist
Empress Indigo/
Elderflower
Ghost Rail
Hendricks
McQueen
Old Dominick
Roku
Tanqueray
Waymar
Wonderbird

TEQUILA & MEZCAL

Avion 44/Cristalino/
Reposado/Silver
Bellagave Coconut
Casamigos Cristalino/
Reposado
Corralejo Reposado
Don Julio 1942/Anejo/
Blanco/Reposado
Ghost Tequila
Herradura Anejo/
Legend/Reposado
Jose Cuervo Gold
Lalo
Maestro Anejo/
Reposado/Silver
Mi Campo
Milagro Reposado/
Silver
Patrón Silver
Teremana Blanco/
Reposado

BOURBON/WHISKEY

FOREST HILL BLEND
2XO
Angel's Envy
Angel's Envy Cask
Baker's
Barrell Armida/Seagrass
Basil Hayden/10yr
Blackened
Blue Note Crossroads/Juke Joint/Rye/Special Reserve
Booker's /Little Book Ch. 5
Breckenridge
Buffalo Trace
Bulleit/Rye/10-Year
Calumet 8-Year/15-Year/16-Year
Chattanooga
Conecuh
Company
Crown Royal Regal Apple/
Peach/Vanilla/18-year
Doc Swinson
Elijah Craig/Rye/Barrel Proof/18-Year
Evan Williams Bond
Four Roses
Frank August/Case Study #2
Gentleman Jack
George Dickel 8, 17, 18-Year/Single Barrel
Hardhide Strawberry Whisky
Heaven Hill
Henry McKenna 10-Year
Hibiki Harmony
Iwai 45/Mars/Traditional
Jack 10,12-Year
Jack Fire
Jack Bonded
Jack Rye
Jack Daniel's Sinatra
Jack Daniel's Single Barrel

Jack Daniel's Triple Mash
Jameson Irish/Black/
Orange/18-Year
Jefferson's Ocean/RSV/
VSB
Jim Beam
Joseph Magnus Cigar
Blend
Knob Creek/12yr/18yr
Larceny Barrel Proof
Legent
Lucky 7
Maker's Mark/46/
Caskmate
Michter's American/Barrel
Rye/Rye/Sour/10-Year
Mitchell's Green Spot
Old Dominick Tn Whisky/
Toddy
Old Louisville
Paul Sutton
Penelope/Architect/Barrel
Strength/Toasted
Powers Johns Lane
Redbreast 12-Year
Sazerac Rye
Seagram's 7 Crown
Shanky's Irish
Skrewball
Slane Irish
Stellum Black/Rye
Sweetens Cove Kennessee/
2021/2022/13-Year
Tullamore D.E.W./Honey
Uncle Nearest
Wild Turkey 101
Willet Noah's Mill/Pot
Still/Rowan's Creek/Rye
Woodford Reserve
Woodinville Bourbon/Rye/
Port Finish
Yamazaki

HAPPY HOUR MONDAY — FRIDAY ~ 3:00 PM TO 6:00 PM

WINE

WHITES

CLEAN SLATE RIESLING MOSEL, GERMANY FRESH GRAPEFRUIT AND LEMON	8/30
PASQUA PINOT GRIGIO ITALY NOTES OF PEAR AND APRICOT	8/30
CUPCAKE PINOT GRIGIO ITALY FRESH PEAR, CANTALOUPE, APPLE AND PINEAPPLE	7/26
ZENATO PINOT GRIGIO ITALY KEY LIMES AND WHITE PEACHES	10/38
13 CELSIUS SAUVIGNON BLANC MARLBOROUGH CITRUS, LYCHEE & SWEET HERBS	8/30
JOEL GOTT SAUVIGNON BLANC CALIFORNIA WHITE PEACH, MELON & GUAVA	10/38
3 BROOMS SAUVIGNON BLANC MARLBOROUGH LAYERS OF LEMONGRASS AND KEY LIME	13/50
J VINEYARDS PINOT GRIS CALIFORNIA MELON, PAPAYA, & PINEAPPLE	11/42
KENDALL-JACKSON CHARDONNAY CALIFORNIA TROPICAL FLAVORS, CITRUS NOTES & TOASTED OAK	11/42
TRIBUTE CHARDONNAY MONTEREY RIPE PEAR, CRISP APPLE, & BRIGHT CITRUS	8/30
RODNEY STRONG CHARDONNAY CALIFORNIA GREEN APPLE, BAKED PEAR, & LEMON CITRUS	9/34
SILVER GATE MOSCATO CALIFORNIA SCENTS OF WHITE PEACHES, ROSE AND LYCHEE	7/26
CGR "PINK FLAMINGO" ROSE' LOIRE VALLEY NOTES OF RASPBERRY & STRAWBERRY	8/30

SPARKLING

LUNETTA PROSECCO (187ML) ITALY	11
SILVER GATE BRUT CALIFORNIA	5

REDS

NICOLAS PINOT NOIR FRANCE ROASTED FRUIT WITH LEATHERY UNDERTONES	7/26
BENTON LANE PINOT NOIR MONTEREY BLACK BERRIES, PLUMS & DRIED BLUEBERRIES	16/62
CAMPO VIEJO RED SPAIN BLACKBERRY, CHERRY & PLUM	8/30
CASTLE ROCK PINOT NOIR MONTEREY BERRIES, BLACK CHERRY AND SWEET VANILLA OAK	10/38
ARROGANT FROG PINOT NOIR FRANCE CHERRY, STRAWBERRY, & PLUM WITH HINTS OF SPICE	9/34
OZV ZIN LODI FULL BODIED WITH BLACKBERRY & PLUM	9/34
SEAN MINOR CABERNET PASO ROBLES WARM RASPBERRY PIE, CEDAR, & SPICE	10/38
BROQUEL MALBEC MENDOZA FRESH RED AND BLACK FRUITS WITH EARTHY MINERALS	10/38
TRUTH BE TOLD CABERNET COLUMBIA VALLEY RICH RIPE BERRIES, PLUM, & LICORICE	12/46
UNSHACKLED RED CALIFORNIA DRY, RICH WITH RIPE STRAWBERRY & CURRANT	12/46
EDUCATED GUESS CABERNET NORTH COAST VANILLA NOTES, SMOOTH & SOFT TANNINS	13/50
DAOU CABERNET SAUVIGNON PASO ROBLES BLACK CHERRY, CASSIS & PLUM	15/58

HOUSE

CONCHA Y TORO ARGENTINA (Chardonnay, Cabernet, & Merlot)	6
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COCKTAILS

PASSION FRUIT MARGARITA — 10

Campo Bravo Tequila and Fruitful Passion Fruit Liqueur

CROP DROP LEMON MARTINI — 10

Crop Meyer Lemon Vodka, fresh lemon juice with sugar rim

OLD RAZZGINI — 10

Old Dominick Gin, Razzmatazz, with a splash of pineapple juice

IRISH GOLD — 9

Slane Irish Whiskey, peach schnapps, OJ, topped off with ginger ale

FOREST HILL TEA — 8

Deep Eddy Sweet Tea Vodka & a dash of lemonade

MEMFIZZ — 7

Old Dominick Honeybell Vodka, triple sec & ginger ale

THE JUKE JOINT — 11

Juke Joint Whisky, sweet vermouth & amaretto floated with cherry juice

MEMPHIS SOUR — 11

Old Dominick TN Whisky with sour and cherry juice

COOL CUCUMBER — 10

Crop Cucumber Vodka, fresh mint, splash of lemonade

FOREST HILL MULE — 8

Old Dominick Vodka & Ginger Beer topped with lime juice

TEXAS GREYHOUND — 8

Deep Eddy Ruby Red Grapefruit Vodka and grapefruit juice

COSMEDDY — 9

Deep Eddy Cranberry Vodka, triple sec, & lime juice

G'TOWN ESPRESSO MARTINI — 11

Blue Ice Double Espresso, Mr. Black Coffee, Shanky's Irish Whip, & Wodka Vodka

PINK LEMONADE — 8

Smirnoff Pink Lemonade Vodka with a splash of lemonade

RIVERSSET MANHATTAN — 11

Blue Note Rye Whisky, sweet vermouth & bitters

FOREST HILL FASHION — 11

Penelope Bourbon muddled with simple syrup, cherry & orange

BEER

BOTTLES

AMSTEL LIGHT	6	MODELO ESPECIAL	6
ANGRY ORCHARD HARD CIDER	6	NEWCASTLE	6
BLUE MOON	6	ROLLING ROCK	4
BUD LIGHT/ BUDWEISER	4	SAM ADAMS BOSTON LAGER	6
COORS LIGHT	4	SIERRA NEVADA PALE ALE	7
CORONA	6	STELLA ARTOIS	6
FAT TIRE	6	TWO PITCHERS "BLOOD ORANGE" RADLER	7
GUINNESS	6	YUENGLING LAGER	5
HEINEKEN	6		
HIGH NOON SELTZER	7	NON ALCOHOLIC	
LONG DRINK ZERO CALORIE COCKTAIL	8	ABITA ROOT BEER	4
MICHELOB ULTRA	5	HEINEKEN ZERO	6
MILLER LITE	4	GUINNESS ZERO	7

Ask About Our LOCAL DRAFTS