

~ THE GRILL ROOM ~

APPETIZERS

Vegetable Quesadilla - GF Roasted chiles, black beans, rice, zucchini, tomato, onion, & melted cheese folded within corn tortillas \$9

Jamaican Guacamole - GF Hass avocado, mango-pomegranate arils, onion, & tomato served with tortilla chips \$8

Chicken Quesadilla - Diced grilled chicken breast, Pico de Gallo, roasted red peppers, & melted cheese folded in a large flour tortilla. \$10

PVCC Shrimp Martini - GF Diced jumbo shrimp tossed with Hass avocado, Pico de Gallo, & cilantro, Lime juice served with tortilla chips. . . \$13

GF ~ Gluten Free

SPECIALTIES & SANDWICHES

Sandwiches & Burgers come with your choice of:

French Fries, Onion Rings, Fresh Chips, Sweet Potato Fries, Cole Slaw, Fresh Fruit, Cottage Cheese, or Sliced Tomatoes

Greek Gyro - Seasoned lamb, lettuce, tomato, & red onion, served on pita bread with Tzatziki sauce on the side \$11

Five Starr Grilled Cheese - Cheddar, Swiss, Monterey Jack, & Provolone cheese melted on thick Parmesan-grilled sourdough bread with sliced tomatoes & crispy bacon. \$10

Fish Tacos - Grilled flour-dusted cod, shaved Napa cabbage, Pico de Gallo, cheddar cheese, tangy white sauce. Served with Spanish rice & refried beans with your choice of corn or flour tortillas. \$11

Seafood Enchiladas - Corn tortillas filled with shrimp, crab meat, white fish, Pico de Gallo & fresh made cream sauce topped with cheddar & Monterey Jack cheeses served with Mexican rice & refried beans. \$14

Stuffed Avocado - GF *New!* Diced shrimp, zucchini, capers, shallots, yellow bell pepper, & fresh basil tossed in a lemon-Dijon dressing and served in one half of a fresh Haas avocado. \$14

Calamari Sandwich - Calamari steak, lettuce, tomato, avocado, & tartar sauce on grilled sourdough. \$12

Tuna Melt - White Albacore topped with melted cheddar cheese & fresh tomatoes. \$9

Asian Chicken Salad Wrap - Diced marinated chicken breast, mandarin oranges, Napa cabbage, peanuts, Iceberg lettuce, & rice noodles tossed in ginger-sesame dressing then wrapped in a flour tortilla. \$10

Teriyaki Chicken Bowl - Grilled marinated chicken breast with carrots, broccoli, & scallions over steamed white rice topped with Teriyaki sauce. \$9

Clubhouse - Classic dual layered styling of turkey breast, baked ham, hickory smoked bacon, Hass avocado, leaf lettuce, & tomato on toasted sourdough bread. Full \$12 / Half \$9.50

Bourbon Tri-Tip Sandwich - Shaved bourbon marinated tri-tip on a French roll with fresh roasted bell pepper, creamy horseradish spread topped with fresh made quacamole. \$14

Half Pound Hamburger - Freshly ground 8oz Angus beef grilled to your liking, served open-faced with lettuce, tomato, red onion, & pickles. \$10
Add: Cheddar cheese - \$.50 Add: Two strips of bacon - \$2

Fish & Chips - Fresh delicious white fish battered & deep-fried until golden brown. Served with cole slaw & French fries. \$10

SALADS

Cobb Salad - Finely shredded Romaine lettuce, marinated chicken breast, diced tomato, hard-boiled egg, bacon, Bleu cheese crumbles, and Hass avocado, house vinaigrette & Bleu cheese dressing. \$12

Cranberry Chicken Walnut Salad - Char-broiled marinated chicken breast, mixed greens, sun-dried cranberries, Bleu cheese crumbles, avocado, & walnuts with a citrus vinaigrette dressing. \$13

Chopped Asian BBQ Chicken Salad - *New!* Chopped butter lettuce, cabbage, carrots, green onion, & BBQ chicken breast tossed in a sweet honey Thai dressing and topped with sesame seeds. \$13

Charred Corn Salad - GF Charred yellow corn, tomatoes, shallots, queso fresco, cilantro, & fresh mixed greens tossed in a seasoned olive oil-lime dressing & topped with grilled shrimp. \$13

Italian Chopped Salad - GF *New!* Chopped Romaine & Iceberg lettuce with chick peas, marinated artichoke hearts, sun-dried tomatoes, Asiago cheese, & Salami tossed in an olive oil, garlic, & red wine vinaigrette. \$13

Blackened Salmon Salad - GF Blackened salmon atop fresh mixed greens, black olives, asparagus spears, tomato wedges with Dijon vinaigrette. \$15

