



Dinner served from 5pm – 8:30pm

NEW WINE SPECIAL!!

Featuring \$25 Bottles of Wine

Side Salads

Add to any entrée for \$5-

Caesar Salad

With homemade croutons & parmesan cheese

Romaine Wedge

With crumbled Bleu cheese, Diced tomatoes, bacon bits & Bleu cheese dressing

House Salad

Mixed greens with tomatoes, onions, cucumbers & choice of dressing

Kids

Choose one *SIDE*

Grilled Cheese 6-

Burger 6-

Chicken Tenders 6-

Cheese Quesadilla 6-

**May contain ingredients that are raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

Thursday Dinner

All entrees served with fresh baked focaccia with our signature garlic parmesan dip

Appetizer

Crab Stuffed Shrimp 11-

With Bacon & BBQ Sauce

Entrees

Beef Wellington 39-

8oz fillet, Mushroom Duxelle & Pate, wrapped in Puff Pastry, with a Rosemary Port Wine Demi-Glace, Mashed Potatoes & Asparagus

Fried Catfish 23-

Homemade Remoulade, Collards & Red Rice

Cajun Pasta 19-

Blackened Chicken, Andouille Sausage, Green & Red Bell Peppers, tossed in a Spicy Cajun Cream Sauce, with a Grilled Baguette

Grilled Pork Chop 27-

Sweet Fig & Cider Glaze, Collards & Mashed Potatoes

Salads & Sandwiches

Grille Room Burger \$15**

Half Pound Char-Grilled Angus Beef, with Swiss, American, Cheddar, Havarti, Provolone or Queso. Bibb lettuce, tomato, onion, pickle, Brioche bun

Add Bacon \$.75

Chicken Sandwich \$15

Grilled or Fried, Swiss, American, Cheddar, Havarti, Provolone or Queso. Bibb lettuce, tomato, onion, pickle, Brioche bun

Add Bacon \$.75

Salmon Salad 18-

Bourbon glazed salmon on a bed of mixed greens with sliced almonds, mandarin oranges, diced tomatoes, cucumbers, black sesame seeds, with our homemade mustard vinaigrette