



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

### Crabcake Napoleon 12-

Fried Green Tomato, Red Pepper Coulis & Green Tomato Chutney

## Entrees

### Char-Grilled Chicken Breast 20-

Smothered with Boursin Cheese & Carnalized Onions, with Mashed Potatoes & Grilled Asparagus

### Grilled Pork Chop -23

Sweet Chili Mustard Glaze, Jalapeno Grits & Sauteed Bacon Mustard Brussel Sprouts

### Tortilla Crusted Mahi Mahi \$24

Jalapeno Grits, Fried Avocado Wedges & a Tequila Lime Glaze

### Prime Rib 8oz 29- 12oz 37-

Au jus, Horseradish Cream, Mashed Potatoes & Grilled Asparagus

## 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