



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

Shrimp & Grit Fritters 11-

With a Tasso cream sauce

Entrees

Grilled Lemon Shrimp 22-

Over a chilled quinoa salad with baby peas, spinach, roasted red peppers & a lemon herb vinaigrette

Creamy Southern Chicken -21

Oven-baked, boneless chicken thighs in a spicy cream sauce over mashed potatoes with collard greens

Sweet Tea Pork Chop 24-

Marinated in lemon, rosemary & sweet tea, over Low-Country Risotto with pimento cheese & bacon, and collard greens

Prime Rib 8oz Queen Cut 26- 12oz King Cut 32-

With au jus, mashed potatoes & char-grilled tomatoes

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