



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

Bruschetta 13-

Tomatoes, Onion, & Basil, tossed in EVOO & Balsamic Vinegar, on a toasted Crostini with Mozzarella Cheese

Entrees

Chicken Pignatelli 24-

Stuffed with Spinach, Prosciutto, & Mozzarella, topped with a Chardonnay Cream Sauce, over Scallion Rice with Seared Asparagus

Filet Oscar - Mixed Grille 39-

4oz. Filet, topped with Crab & Bearnaise, with Grilled Shrimp & Sausage, over Buttery Mashed Potatoes & Seared Asparagus

Fried Pork Chops 22-

Two Breaded & Fried Chops, with Brown Gravy, Mashed Potatoes & Sautéed French-Style Green Beans

Seafood Alfredo 27-

Seared Tuna & Shrimp, with Penne, Broccoli, and a Homemade Alfredo Sauce, with Grilled Garlic Toast Points

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