



Dinner served from 5pm – 8:00pm

## 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

### Sweet & Savory Meatballs 12-

With shaved Pecorino cheese

## Entrees

### 8 oz Filet 38-

Port wine demi-glace, over Parmesan mashed potatoes, with sauteed spinach

### Almond Crusted Flounder 29-

Mandarin orange hollandaise, sauteed spinach & cranberry risotto

### Grilled Pork Tenderloin 28-

Citrus marinated pork with mango chutney, sauteed spinach & mashed sweet potatoes

### Roasted Duck \$30

Leg Quarters Confit with black cherry reduction, cranberry risotto & 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