



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

### Coconut Shrimp 12-

Hoisin marinated pork belly, white ginger sauce & bean sprouts

## Entrees

### Wilted Spinach Salad \$18

Char-Grilled chicken, wild mushrooms, warm pancetta vinaigrette, topped with a herb crusted goat cheese medallion

### New Bedford Scallops 27-

Seared scallops over short rib risotto, with sauteed rainbow chard

### Herb Crusted Pork Loin 21-

On a bed of Gemelli pasta tossed with a sun-dried tomato, pesto cream sauce, shaved Reggiano Parmigiano, with a char-grilled baguette

### Skirt Steak 26-

Balsamic marinated steak, chimichurri, curried potatoes & Rainbow Chard

## 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