



Dinner served from 5pm – 8pm

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*

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Thursday Dinner

All entrees served with fresh baked focaccia with our signature garlic parmesan dip

Appetizer

Gator Bites 11-

Deep-fried Alligator, with a Creole Mustard dipping sauce

Entrees

Jambalaya 21-

Smoked sausage, boneless chicken thighs, bell peppers, onions, okra, red beans & rice

Grilled Pork Tenderloin 27-

Brown sugar marinated pork over dirty rice, with deep-fried parmesan crusted asparagus

Seared Scallops Market Price-

Four U10 scallops on a bed of spinach gnocchi, with a lemon cream sauce, topped with pickled watermelon radish, sauteed rainbow chard & fried pancetta

Beef Daube 28-

Braised beef stew with carrot, tomato & okra, over steamed white rice, garnished with 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