

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



Choose one SIDE
Grilled Cheese 6Burger 6Chicken Tenders 6Cheese 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

Southern Style Oysters Rockefeller Market-

Oysters on the half shell topped with a collard green, parmesan & cream cheese blend, on a bed of rock salt, garnished with Old Bay seasoning

Entrees

Beef Tenderloin Roulade Market-

8 oz. filet wrapped around a filling of spinach, crab & cream cheese, served with a fresh pancetta & gorgonzola ravioli on a bed of arugula, with balsamic glaze & fried leeks

Bone-In Pork Chop 24-

8 oz. chop, with sage butter, served over Red Rice style Hoppin John & collard greens

Grilled Seabass 38-

Topped with a zesty Remoulade, served with truffle fries & collards

Spatchcock Chicken 22-

Butterflied half chicken with house seasoning, pan-seared and served over collard greens with Red Rice style Hoppin John

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