



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

Pork Wings 11-

Served with blueberry and strawberry compote, with Alabama white sauce & Everything seasoning

Entrees

Char-Grilled Chicken 19-

Over a spinach salad with sliced strawberries, apples, goat cheese, shaved red onion & candied walnuts, with a Bada Bing Cherry balsamic vinaigrette

Baby Back Ribs Half rack 21- Full rack 29-

Slow-cooked, tender ribs, brushed with a sweet & tangy BBQ sauce, served with Cole slaw & hand-cut fries

Blackened Catch of the Day *Market Price-*

Over creamed hominy with Fried Okra spears and a bacon, corn & lima bean succotash

12 oz Ribeye 39-

Topped with a garlic compound butter, on a bed of loaded mashed potatoes & a grilled vegetable kebab

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