



Dinner served from 5pm – 8:30pm

## 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

### Fromage Bleu Mussels 12-

With smoky bacon, shallots, white wine, garlic & crumbled bleu cheese, with char-grilled bread for dipping

## Entrees

### Wilted Spinach Salad \$19

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

### Beer Batter Fish & Chips 21-

White fish, Hand-cut Fries, with homemade tartar sauce

### Baby Back Ribs Half rack 19- Full rack 28-

Fall off the bone and brushed with a sweet & tangy BBQ sauce, served with Hand-cut fries

### Grilled Ribeye Market Price-

12oz. ribeye topped with roasted garlic parsley butter, served with Gouda mashed potatoes & fresh green beans

## 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