

The Grille Room

Dinner served from 5pm – 8:30pm

THURSDAY SPECIALS

See the special board for our:

\$25 Wine Bottle Specials

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-

THURSDAY DINNER

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

APPETIZER

Spinach & Artichoke Dip 9-

Oven-baked and served with tortilla chips

ENTREES

Sautéed Chicken Saltimbocca 18-

With prosciutto, garlic and sage in a white wine lemon butter sauce, mashed potatoes & char-grilled asparagus

Chipotle Fried Shrimp 19-

Drizzled with a smoky lime aioli, garnished with chopped scallions, with hand-cut fries

BBQ & Grits 18-

Slow cooked pulled pork, caramelized onions & Cheddar cheese, on a bed of creamy bacon grits drizzled with Alabama white BBQ sauce

8oz Filet Market Price-

With port wine demi-glace, mashed potatoes & char-grilled asparagus

SALADS & SANDWICHES

Burger* 14-

Have it with or without bacon

Choose: American, cheddar, Swiss or smoked gouda

Served with shredded lettuce, tomato, onion & a pickle on a buttered & grilled brioche bun with fries

Chicken Sandwich 14-

Have it grilled or fried, with or without bacon

Choose: American, cheddar, Swiss or smoked gouda

Served with shredded lettuce, tomato, onion & a pickle on a buttered & grilled brioche bun with fries

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