



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

Stuffed Mushrooms 12-

Sausage & Cheese stuffed, with a Roasted Red Pepper Aioli

Entrees

Mixed Grille 20-

Mojo Chicken, Sausage & Shrimp on a bed of Carolina Gold Rice with Sauteed Broccoli

Sauteed Shrimp \$24

Angel Hair Pasta, White Wine, Butter, Sundried Tomatoes, Petite Peas & Spinach, with Toast Points

Bacon Wrapped Port Tenderloin -23

Mustard Cream Sauce, Southern Style Green Beans & Carolina Gold Rice

12 oz. Ribeye 38-

Herb Butter, Twice-Baked Potato, Vegetable Medley

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