The Grille Dinner Menu

Dinner served from 5pm - 8:30pm

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

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



Ages 11 and under only. 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



ADDETIZERS

Fried Green Tomatoes 9-

With pimento cheese, chopped bacon & scallions, drizzled with buttermilk Ranch

ENTREES

Grilled Chicken Cordon Bleu 18-

Char-grilled chicken, topped with ham, Havarti cheese & a creamy mustard sauce, with petite peas & scallion rice

German Bangers & Mash 18-

Bratwurst on a bed of mashed potatoes with onion gravy, peas & onions

Seared Ahi Tuna (Market Price)

With black & white sesame seeds, brushed with wasabi soy sauce on a bed of petite pea & scallion rice

Prime Rib 8oz Queen Cut **20-** 12oz King Cut **24-** With au jus, mashed potatoes and peas & onions

SANDWICHES & SALADS

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

Beyond Burger 15-

Plant-based burger, vegan cheddar, lettuce, pickles, tomato, on a Brioche roll

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