



Dinner served from 5pm – 8:00pm

## NEW WINE SPECIAL!!

Half Price Bottles of Wine  
on our  
ENTIRE WINE LIST!!

## 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 Artichokes 10-

Deep Fried, stuffed with Feta cheese, with a garlic cream sauce

## Entrees

### Blackened Snapper 22-

Lime butter, Succotash & creamed corn

### Duck 23-

Bada Bing cherry chutney, sweet potato puree & crispy cBrussel sprouts

### Gemelli Pasta 19-

Char-grilled chicken, pancetta tomato sauce & Reggiano Parmesan

### Filet Market Price-

8 oz. sliced Filet Mignon, garlic & peppercorn brown butter, rainbow carrots & Brussel sprouts

## 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