

Dinner served from 5pm - 8pm

NEW WINE SPECIAL!!

Featuring \$25 Bottles of Wine



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



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

Crabcake & Fried Green Tomato Napoleon 12-

Layered with red pepper coulis, corn relish & chive

Entrees

8 oz. Filet 34-

On a bed of spinach gnocchi alfredo, drizzled with balsamic, wilted arugula with lemon vinaigrette & pickled shallots

Country Pork Ribs 24-

Cajun dirty rice, collard greens & mustard cider BBQ sauce

Almond Crusted Catch Market Price-

Parmesan herb risotto, red pepper coulis, beer battered mushrooms & balsamic glaze

Fried Chicken Breast 21-

With fried green tomatoes, Cajun dirty rice, collard greens, pimento cheese, drizzled with honey

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