



Dinner served from 5pm – 8pm

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

Crabcake & Fried Green Tomato Napoleon 12-

Layered with red pepper coulis, corn relish & chive

Entrees

8 oz. Filet Market Price-

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

Dessert

Ask your server about tonight's dessert options