



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

Fried Calamari 12-

Breaded, fried and tossed with garlic parsley butter & pepper rings, sprinkled with parmesan cheese and served with homemade marinara and pesto aioli dipping sauces

Entrees

Chicken Parmesan 21-

Pounded thin chicken cutlet, breaded, fried and topped with homemade marinara, mozzarella cheese and served with penne Alfredo

12 oz Ribeye 38-

Topped with garlic parsley butter, served with parmesan mashed potatoes & petite peas with bacon

Shrimp & Orzo 24-

Char-grilled shrimp, on a bed of orzo pasta tossed with shallots, roasted red peppers & spinach, in a garlic butter sauce

Pork Saltimbocca \$22

Pounded thin pork cutlet, breaded, fried and topped with prosciutto, sage and a garlic butter sauce, served with parmesan mashed potatoes & petite peas with bacon

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