

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



Choose one SIDE
Grilled Cheese 6Burger 6Chicken Tenders 6Cheese 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

Seared Scallops Market Price-

With pancetta & Bleu cheese cream sauce over spinach Gnocchi, topped with fried leeks

Entrees

Grilled Chicken 20-

Over mixed greens with candied pears, bleu cheese, shaved red onion, & cucumber, tossed in a raspberry vinaigrette topped with crushed cashews & basil chiffonade

Sesame Parmesan Crusted Pork Loin 24-

With asparagus, wasabi mashed potatoes & a homemade raspberry soy sauce

8 oz Filet Mignon 38-

Topped with melted brie, fried onions, & a drizzle of balsamic glaze, with mashed potatoes & asparagus

Ahi Tuna Steak Market Price-

With a wasabi panko crust, sauteed Bok Choy, sesame Jasmine rice, with a sweet soy drizzle & jicama slaw

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