

GRILL ROOM MENU

APPETIZERS

TRADITIONAL WINGS \$6/ \$12

(MILD TO HOT) NAKED, DRY RUB, GARLIC HERB BUTTER, BBQ, THAI SWEET CHILI, BANG BANG, BUFFALO, KUNG PAO, HONEY SRIRACHA, HOT, NASHVILLE HOT, HELL'S FURY, SCREAMIN' DEMON
AVAILABLE IN BONELESS

CRAB DIP \$15

A GENEROUS PORTION OF JUMBO LUMP CRAB IN A WARM CREAMY BLEND OF CHEESES, PEPPERS, ONIONS AND OLD BAY. SERVED WITH BREAD AND CRACKERS.

CHIPS AND SALSA \$3
ADD QUESO \$3
CHIP REFILL- \$2

BANG BANG SHRIMP \$9

HAND BATTERED FRIED JUMBO SHRIMP TOSSED IN BANG BANG SAUCE.

CHEESE CURDS \$7

DEEP FRIED BREADED CHEESE BITES SERVED WITH YOUR CHOICE OF POBLANO RANCH OR MARINARA.

QUESADILLA \$10

CRISPY FLOUR TORTILLA FILLED WITH PEPPERS, ONIONS, AND CHEESE. SERVED WITH FRESH SALSA AND SOUR CREAM. ADD CHICKEN - \$4 ADD SHAVED STEAK -\$5

THE BIG PRETZEL \$10

A GIANT BAVARIAN PRETZEL SERVED WITH HOMEMADE GERMAN MUSTARD AND QUESO.

FROM THE GARDEN

CAESAR \$5/\$10

ROMAINE, CROUTONS, PARMESAN, TOSSED IN OUR CREAMY CAESAR DRESSING AND GARNISHED WITH SUNDRIED TOMATOES AND PEPPERONCINI PEPPERS

HOUSE \$5/\$10

FRESH SPRING MIX, CUCUMBERS, RADISHES, CARROTS, CHERRY TOMATOES, RED ONIONS

ASIAN \$7/\$12

ROMAINE, EDAMAME, CARROTS, CUCUMBERS, RADISHES, PEPPERS, GREEN ONION, CRISPY TORTILLA STRIPS, ORANGE-GINGER DRESSING

COBB SALAD \$12

MIXED GREEN LETTUCE, BACON, SMOKED TURKEY, CHERRY TOMATOES, HARD BOILED EGGS, AVOCADO & GORGONZOLA

DRINKS:

**COKE PRODUCTS, ICED TEA,
BEER, WINE & COCKTAILS**

FIESTA \$7/\$12

MIXED GREENS, SHREDDED COLBY-JACK CHEESE, SAUTÉED ONIONS AND PEPPERS, FRESH SALSA, HOMEMADE GUACAMOLE, CRISPY TORTILLA STRIPS

SUMMER BERRY \$6/\$11

SPRING MIX, JUICY BLEND OF FRESH ASSORTED BERRIES, RED ONION, CANDIED WALNUTS, GOAT CHEESE

ADD: CHICKEN \$4
SALMON \$8
SHRIMP \$7

DRESSINGS

BALSAMIC VINAIGRETTE, ORANGE-GINGER, CAESAR, GREEK FETA, CREAMY SUNDRIED TOMATO, RANCH, BLUE CHEESE

HOURS:

MONDAY: CLOSED

TUESDAY-FRIDAY: NOON TO 8:00 P.M.

SATURDAY & SUNDAY: NOON TO 7:00 P.M.

HANDHELDS

SERVED WITH 1 SIDE ON CHOICE OF WHOLE GRAIN, RYE, CHALLAH BUN,
WHITE OR SUB ROLL

CLUB DOG \$7

ALL BEEF HOT DOG ON SOFT BRIOCHE BUN
ADD CHILI \$1

PULLED PORK \$12

HICKORY SMOKED PULLED PORK, TOPPED WITH
OLD DOMINION BBQ SAUCE AND SAVOY CAB-
BAGE COLESLAW

THE ULTIMATE BLT \$10

THICK CRISPY APPLEWOOD SMOKED BACON, TO-
MATO, LETTUCE, AND MAYO ON WHOLE GRAIN
BREAD

CLUBHOUSE BURGER* \$11

BRISKET AND CHUCK STEAK BURGER, LETTUCE,
TOMATO, AND ONION ON CHALLAH BUN
ADD SWISS, AMERICAN, PEPPER JACK, PROVOLA-
NE, OR GORGONZOLA

ADD MUSHROOMS, PEPPERS, ONIONS, OR JALA-
PEÑOS \$1 EACH
ADD BACON \$2

CLUB SANDWICH \$12

AGED CHEDDAR, SWISS, APPLEWOOD HAM AND
BACON, MESQUITE TURKEY, LETTUCE, TOMATO,
AND MAYO ON 3 LAYERED WHITE BREAD.

STEAK AND CHEESE \$12

SHAVED PRIME RIB ON BUTTERED SUB ROLL
PHILLY (PEPPERS, ONIONS, MUSHROOMS, PROVO-
LONE)

OR

FRENCH DIP (ONIONS, SWISS, AU JUS)

JALAPEÑO CHICKEN WRAP \$12

CRISPY OR GRILLED CHICKEN, BACON, SHRED-
DED CHEESE, LETTUCE, TOMATO, JALAPEÑOS,
SRIRACHA AIOLI

BACON CHICKEN RANCH \$11

CRISPY OR GRILLED CHICKEN, LETTUCE, TOMA-
TO, BACON, SHREDDED CHEESE, RANCH

CHEFAN'S FRIED YARDBIRD \$12

HAND BREADED AND DEEP FRIED DILL PICKLE
BRINED CHICKEN, PECAN SMOKED JALAPEÑO PI-

ENTREES

ALL ENTRÉES COME WITH CHOICE OF 2 SIDES

BLACKENED SALMON \$17

CAJUN SEASONED FRESH NATURAL FARM RAISED SALMON SEARED AND
TOPPED WITH PAN JUS.

CHICKEN MARSALA \$15

LIGHTLY FLOURED CHICKEN BREAST SAUTÉED WITH CREMINI MUSH-
ROOMS AND TOSSED IN ROASTED GARLIC-MARSALA SAUCE

CHEF'S STEAK OF THE WEEK MARKET

CHARGRILLED HAND CUT STEAK

SIDES \$3

HAND CUT FRIES, ONION RINGS, SWEET POTATO WAFFLE FRIES,
PASTA SALAD, COLE SLAW, MASHED POTATOES, VEGGIE OF THE DAY

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness.