

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 SRIRA-
CHA, 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 \$5
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
CABBAGE COLESLAW

THE ULTIMATE BLT \$10

THICK CRISPY APPLEWOOD SMOKED BACON,
TOMATO, LETTUCE, AND MAYO ON WHOLE GRAIN
BREAD

CLUBHOUSE BURGER* \$11

BRISKET AND CHUCK STEAK BURGER, LETTUCE, TOMA-
TO, AND ONION ON CHALLAH BUN
ADD SWISS, AMERICAN, PEPPER JACK,
PROVOLONE, OR GORGONZOLA

ADD MUSHROOMS, PEPPERS, ONIONS, OR
JALAPEÑOS \$1 EACH
ADD BACON \$2

CLUB SANDWICH \$12

AGED CHEDDAR, SWISS, APPLEWOOD HAM AND BA-
CON, 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,
PROVOLONE)

OR

FRENCH DIP (ONIONS, SWISS, AU JUS)

JALAPEÑO CHICKEN WRAP \$12

CRISPY OR GRILLED CHICKEN, BACON,
SHREDDED CHEESE, LETTUCE, TOMATO,
JALAPEÑOS, SRIRACHA AIOLI

BACON CHICKEN RANCH WRAP \$11

CRISPY OR GRILLED CHICKEN, LETTUCE,
TOMATO, BACON, SHREDDED CHEESE, RANCH

CHEFAN'S FRIED YARDBIRD \$12

HAND BREADED AND DEEP FRIED DILL PICKLE BRINED
CHICKEN, PECAN SMOKED JALAPEÑO PIMENTO
CHEESE, CRISPY LETTUCE, CHALLAH BUN

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.