



The Grille Room

Appetizers

Onion Rings	\$6
Snake River onions, dipped in Abita beer batter, fried golden brown and accompanied with ranch dipping sauce	
Shrimp Toast	\$12
Blackened shrimp on avocado pulp, grilled ciabatta bread, pickled shallots, and peppers	
Fried Mozzarella Cheese Sticks	\$8
Served with marinara sauce	
Lobster Mac and Cheese	\$13
Cold water meat tossed with creamy shell pasta	
Quesadilla	\$8
Pepperjack cheddar blend melted in a flour tortilla shell served with salsa and sour cream (add chicken \$3, shrimp, or beef tips \$6)	
Buffalo Wings	\$13
Tossed in honey hot sauce and served with choice of blue cheese dressing or buttermilk ranch	
Pulled Pork Nachos	\$7
Tortilla chips smothered in queso, smoked pulled pork, BBQ sauce and pickled jalapeños	

Soups

Smoked Cheddar and Potato Chowder	\$7
Served in a bread bowl	
Soup de Jour	\$5
Ask your server for details	

Entrée Salads

Grilled Chicken Caesar Salad	\$10
Crispy romaine tossed in Caesar dressing and topped with herb croutons and shaved Parmesan	
Iceberg Wedge Salad	\$11
Topped with cherry tomatoes, chopped bacon, and blue cheese crumbles, served with buttermilk ranch dressing	
Cobb Salad	\$13
Crispy iceberg lettuce tossed in buttermilk ranch dressing, lined with grilled chicken breast, tomatoes, bacon, bleu cheese crumbles, hard-boiled egg, and avocado	
Fried Brussels Sprouts	\$12
Crispy fried Brussels sprouts tossed in a sesame sriracha dressing, pickled shallots, and prosciutto	
Poke Salad	\$15
Tuna, avocado, edamame, and pickled veg with ponzu dressing on a bed of spring mix	
Tuna Fish Salad	\$7
Traditional tuna salad tossed in mayonnaise, horseradish, herbs and seasoning. Topped with eggs, tomatoes, avocado and red onion	

Entrées

Classic BLT	\$8
House made mayonnaise, iceberg lettuce, tomato slices, and crispy bacon sandwiched between toasted wheat bread	
Burger	\$12
½ pound ground chuck patty, dressed with lettuce, tomato, and mayonnaise on a brioche bun with house made pickle spear	
Club Sandwich	\$12
Sliced ham, smoked turkey breast, bacon, lettuce, tomato, and mayonnaise on toasted wheat bread	
Catfish Po'boy	\$11
Striped catfish fried in cornmeal served on a fully dressed French loaf. Topped with remoulade dressing	
French Dip	\$11
Sliced roast beef smothered in a natural jus with onions, mushrooms, and melted Havarti cheese	
Pot Pie	\$15
Buttery pie crust filled with seasonal options. Ask your server for details	
Pork Osso Bucco	\$18
72-hour sous vide pork shank served over a chickpea stew	
Shrimp and Grits	\$16
Triple cheese stone ground grits topped with blackened jumbo shrimp, Tasso ham, bell peppers, and green onions	
Hamburger Steak	\$15
½ pound ground chuck roasted in a mushroom gravy and served with mash potatoes and seasonal vegetables	

Desserts

Crème Brûlée	\$6
Vanilla custard topped with caramelized sugar	
Brownie Sundae	\$6
Warm brownie topped with vanilla ice cream, whipped cream, and hot fudge	
Pumpkin Pie	\$6
Flaky pie crust filled with sweetened pumpkin puree topped with whipped cream	

"I am pleased to offer you this menu. As always, if there is something special I can prepare just for you, please let me know." - Chef Daniel Bourgault