



GRILL ROOM

DINNER MENU

Filet Mignon 40

*jumbo asparagus, potato purée,
Grill Room steak sauce*

Pineapple Teriyaki Glazed Pork Chop (GF) 38

*red beet purée, mashed potato, jumbo asparagus,
mango slaw*

Grilled Salmon* (GF) 32

rice pilaf, vegetables, caper-butter sauce

Half Roasted Chicken (GF) 32

mashed potatoes, roasted vegetables, natural jus

Catch of the Day (GF) 36

*blackened or grilled
cilantro-poblano rice, fresh vegetables,
tropical pico de gallo, orange beurre blanc*

Beer Mussels 36

*baby tomato, spiced marinara, garlic, linguine pasta,
toasted ciabatta*

Tomatillo Steak Kabobs* (GF) 34

*marinated steak tips, seasonal vegetables,
cilantro rice, roasted tomatillo chipotle sauce*

Weekly Dinner Traditions

28 Each

Shepherd's Pie Monday

*ground lamb and beef, creamy potato crust,
vegetable medley*

Asian Tuesday

*Orange Glazed Chicken Stir-Fry
Pork fried rice, broccoli, egg roll, fortune cookie*

Comfort Thursday

Thanksgiving

*mashed potato, corn bread stuffing, green beans,
cranberry sauce, gravy
choice of white or dark meat*

Southern Friday

Grill Room Fried Chicken

mashed potato, coleslaw, brown gravy

Latin Wednesday

Fajita Night

*bell pepper, red onion, cilantro rice,
pico de gallo, guacamole, sour cream
choice of beef, chicken or shrimp*

(GF) = Gluten Free* (V) = Vegetarian (VG) = Vegan

Prepared in our kitchen that commonly handles wheat product and other grains.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*