



# 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*

### **Ocean Friday**

#### **Southern Fried Fish**

*cornmeal battered fish, French fries,  
coleslaw, remoulade*

### **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.