

"House" Starters

Burrata Cheese **v**

Roasted tomatoes, pesto, arugula, and balsamic glaze. Served with warm pita 15.00

Grill House Bar Cheese **v**

A toasted Italian bread loaf served with a sharp white cheddar cheese spread 15.00

Spinach & Artichoke Dip **v**

Served with tortilla chips & pita 14.50
GF with all tortilla chips

Bacon Jalapeno Popper Dip

Served with tortilla chips & pita 16.00
GF with all tortilla chips

Crispy Brussels Sprouts **GF**

Balsamic drizzle, asiago, and bacon 14.00

Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature house-made sauces: Peppercorn or Bleu Cheese 14.00

Ahi Tuna

Sashimi tuna seared rare, topped with wasabi mayo and sesame seeds. Served with pita, cucumber, wasabi ball, pickled ginger and lemon wedge 17.00

Kettle Chip Nachos

Kettle chips topped with bacon, BBQ sauce, shredded cheese, and green onion. Served with ranch 16.00

Sub Waffle Fries add 6.00

Crispy Breaded Green Beans **v**

Served with ranch for dipping 11.50

Potato Skins **GF**

Topped with cheese, bacon and green onion. Served with sour cream 14.00

Calamari

Lightly breaded and fried. Served with cocktail sauce 12.00

Fried Baby Bellas **v**

Lightly breaded and deep fried. Served with ranch for dipping 13.00

Fried Cheese **v**

White cheddar cubes lightly battered, served with raspberry chili sauce 13.00

Onion Rings **v**

Served with bistro sauce 13.00

"House" Artisan Flatbread Pizza

12"x 6" Artisan Flatbread

12"x 5" Gluten Free Artisan Flatbread Available add 3.00

Grill House Burrata Margherita **v**

Olive oil base, roasted tomatoes, red onion, pesto, burrata and asiago cheese. Drizzled with a balsamic glaze, and topped with arugula 18.00

The Fungi **v**

Alfredo sauce and asiago cheese. Topped with sauteed mushrooms, feta cheese crumbles, olive oil drizzle, and arugula 15.50

Chicken Avocado BLT

Olive oil base, diced chicken, crispy bacon and shredded cheese. Topped with lettuce, tomato, avocado and chipotle ranch 18.00

The Big Dill **v**

Creamy dill spread, crunchy pickles, red onion, and mozzarella cheese 15.00

Try with bacon! Add 2.00

Bee Sting

Marinara, pepperoni, sausage, bacon, and mozzarella. Finished with a drizzle of hot honey 17.50

Bacon & Bleu Cheese

House-made bleu cheese sauce with tomato, red onion, and bacon. Topped with crumbled bleu and mozzarella cheese 17.00

Make it buffalo add .50

Chicken Alfredo

Alfredo sauce base with grilled chicken and tomatoes. Topped with asiago and mozzarella cheese 16.00

Make it buffalo add .50

Build Your Own Flatbread 11.50

Each flatbread will include
choice of olive oil or marinara base and mozzarella cheese

Each vegetable or cheese topping 1.00

Each meat topping 2.00

Available Toppings & Sauces

Vegetables: Mushrooms, tomatoes, roasted tomatoes, red onions, green olives, jalapenos, bell peppers

Cheese: Asiago, feta, crumbled bleu, shredded cheddar

Meats: Sausage, pepperoni, ham, bacon, chicken

Sauces: Pesto, bleu cheese or alfredo **add 2.00**

Ask your server about menu items that are cooked to order or served raw.

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

Protein Choices for Salads & Power Bowls

Grilled or Crispy Chicken (GF available) 6.00 4oz Sirloin Steak 11.00 Grilled or Breaded Shrimp 6.00 6oz Ahi Tuna 10.00

Signature “House” Salads

Tossed Greek GF V

Romaine blend tossed with a Mediterranean feta dressing. Topped with cucumber, roasted tomatoes, red onion, kalamata olives, and feta cheese. Served with a roll 12.50

Tossed Caesar Pasta Salad V

Romaine blend tossed with bow tie pasta, parmesan cheese, croutons and Caesar dressing. Served with a roll 12.00

Spinach Salad GF

Baby spinach topped with egg, bacon, red onion, strawberries, mushrooms, and feta cheese. Served with poppy seed dressing and a roll 14.00

Southwest Salad GF V

Romaine blend topped with tomatoes, red onion, shredded cheese, and a flame roasted black bean & corn vegetable mix. Finished with a dollop of guacamole and tortilla chips. Served with chipotle ranch dressing 13.50

Grilled Romaine Wedge GF

Char grilled crisp romaine wedge topped with bacon, red onion, roasted tomatoes, and bleu cheese crumbles. Served with bleu cheese dressing and a roll 13.00

Cheese BLT

Romaine blend topped with shredded cheese, hard boiled egg, crispy bacon, diced tomato, and croutons. Served with a roll and choice of dressing 13.00

Side Salad V

Romaine blend, red onion, tomato, cucumber, and croutons. Served with choice of dressing 5.50

Dressing Choices:

Balsamic, Ranch, Chipotle Ranch, Bleu Cheese, French, Poppy Seed, Honey Mustard, 1000 Island, Caesar, Mediterranean Feta

Extra Dressing: 4oz \$1.25 2oz \$.75

“House” Power Bowls

Choice of White Rice or Quinoa

Cilantro Lime GF V

Flame roasted black bean & corn vegetable mix, avocado, and tomatoes with a creamy cilantro lime sauce 12.50

Greek GF V

Cucumbers, roasted tomatoes, kalamata olives, red onion, feta cheese, and a creamy Tzatziki sauce 13.00

Thai V

Red cabbage, bell pepper, green onion, carrots and a peanut sauce 10.00

Ahi Tuna Poke GF

Marinated Ahi Tuna, avocado, cucumber, carrots, green onion, and pickled ginger. Topped with yum yum sauce and sesame seeds. Served with a side of wasabi mayo 15.50

Baskets From the Fryer

Served with Coleslaw and Kettle Chips

Sub Cottage Cheese 2.50

Sub Fries 3.00

Sub Sweet Potato Tots or Onion Rings 5.00

Crispy Chicken Tenders

Served with choice of dipping sauce: ranch, BBQ or honey mustard 13.00

Sub GF Chicken Tenders

Pub Battered Cod

Beer battered cod served with tartar sauce and lemon 18.50

Breaded Shrimp

Crispy breaded shrimp served with cocktail sauce and lemon 14.50

Grouper Tenders

Breaded grouper tenders served with tartar sauce and lemon 18.50

“House” Tacos

2 Tacos - Served with tortilla chips and salsa

Grouper

Blackened breaded grouper, red onion, red cabbage and a cilantro lime sauce on your choice of corn or flour tortillas 15.50

Southwest Chicken

Seasoned chicken, flame roasted black bean & corn vegetable mix, tomatoes, and sour cream on your choice of corn or flour tortilla 12.00

Gluten Free—please keep in mind that we do not have a gluten free kitchen.

Vegetarian

"House" Sandwiches, Melts, Wraps & Burgers

Served with House-made Kettle Chips

Sub Cottage Cheese 2.50

Sub Fries 3.00

Sub Sweet Potato Tots or Onion Rings 5.00

Add 4oz Coleslaw to any Sandwich or Burger 1.25

Sub Gluten Free Bun 3.00

Sandwiches

Prime Melt

Best Seller! Shaved prime rib with provolone cheese and bistro sauce on ciabatta. Served with a side of au jus 19.00

Chicken Bacon Ranch Melt

Chicken topped with crispy bacon, American cheese, and creamy ranch dressing on ciabatta 16.50

Turkey Pesto Melt

Turkey, provolone, pesto, lettuce, and tomato on ciabatta 15.00

Grilled Buffalo Chicken Sandwich

Grilled chicken topped with cheddar cheese, bacon, pickles and buffalo sauce on a toasted bun 16.50

Club Sandwich

Ham, turkey, crispy bacon, tomato, lettuce, American cheese, and mayo on Texas toast 14.00

Try in our tomato basil wrap!

Wraps

Ranch Tender Wrap

House favorite! Crispy chicken tenders, lettuce, tomato, shredded cheese and creamy ranch dressing in a tomato basil wrap 14.50

Make it buffalo add .50

Add bacon 2.00

Dill-licious Veggie Wrap v

Creamy dill spread, shredded cheese, lettuce, cucumbers, red onion, tomatoes, and avocado in a tomato basil wrap 12.00

Chicken Bacon Jam Wrap

Grilled chicken, sweet hot pepper bacon jam, lettuce, tomato, and shredded cheese in a tomato basil wrap 14.50

Steak Wrap

Sirloin steak with red onion, roasted tomatoes, and arugula in a tomato basil wrap 17.50

Bleu cheese crumbles & house-made bleu cheese sauce add 1.50

Feta cheese & house-made peppercorn sauce add 1.50

Sandwich & Burger Toppers

Cheddar, American, Swiss & Provolone Cheese 1.50

Sauteed Mushrooms or Onions .75

Bacon 2.00

Burgers

Fresh handmade beef patty cooked to medium

Burrata Burger

Burrata cheese, tomato, pesto, arugula, and balsamic drizzle on a toasted bun 16.00

Olive Burger

Topped with Swiss cheese and a green olive mayo spread on a toasted bun 15.00

Wrangler Burger

Topped with bacon, cheddar cheese, haystack onions, and BBQ sauce on Texas Toast 16.00

Mushroom Swiss Burger

Topped with lightly battered and fried portabella mushrooms and Swiss cheese on a toasted bun 16.00

Jalapeño Popper & Jam Burger

Topped with a jalapeno, bacon and cream cheese spread and a sweet hot pepper bacon jam on a toasted bun 16.50

Traditional Burger

On a toasted bun 13.00

Make Deluxe 2.00

(Lettuce, Tomato, Onion & Mayo)

Shrimp Burger

Shrimp patty topped with a sweet chili aioli, red onion and arugula on a toasted bun 16.50

Dessert

Peanut Butter Pie

Homemade smooth and creamy 8.00

Flourless Chocolate Torte GF

Very rich and delicious! 8.00

Crème Brûlée Cheesecake

Light and creamy 10.00

Key Lime Pie

Light and refreshing 10.00

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