

The GRILL

DINNER MENU

Available after 5pm.

SHAREABLES

LOADED FONDUE MELT | 12
baby spinach, smoked bacon, artichoke hearts, green onions, smoked gouda, sharp cheddar, house chips, pita chips, pretzel bites

NACHO TOWER | 14
corn tortilla chips, pulled chicken or carne picada, cheddar jack cheese, pico de gallo, pickled jalapeños, black olives, green onions, queso, sour cream

SANTA FE CHICKEN QUESADILLA | 14
pulled chicken, flour tortilla, Jack & cheddar cheeses, fire roasted salsa, sour cream, pickled jalapeños, tortilla chips

CHIP DIP TRIO | 10
corn tortilla chips, fire roasted salsa, queso, guacamole

GIANT PRETZEL | 12
sea salt, beer cheese, grain mustard

CHICKEN TENDER BASKET | 16
fries, choice of dipping sauce:
classic Buffalo, garlic parmesan, honey-Dijon, bourbon peach BBQ, Korean BBQ, Nashville hot, spicy honey, or comeback sauce

SMALL PLATES

BLACK & BLUE BITES | 14
blackened beef tenderloin tips, blue cheese whip, Tuscan crostini

CRISPY GREEN BEANS | 12
cornmeal crusted Blue Lake green beans, chipotle dip

GOAT CHEESE FRITTERS | 12
smoked bacon jam, sweet potato chips

PORK POTSTICKERS | 11
sesame ponzu dipping sauce, Asian slaw

CHICKEN WINGS
8 wings | 10 12 wings | 15
classic Buffalo, garlic parmesan, bourbon peach BBQ, Korean BBQ, Nashville hot, or spicy honey
with crisp vegetables & ranch or blue cheese

PORK BELLY SLIDERS | 16
espresso candied bacon, pickled onion slaw, Calabrian pepper honey, sweet buns

TEX MEX ROLLS | 10
chicken, corn, black beans, peppers, onions, avocado cream

MAINS

VEGETABLE LASAGNA | 22

roasted vegetables, grilled mushrooms, spinach, five cheese blend, house marinara, toasted garlic bread

CATCH OF THE WEEK | 26

saffron rice pilaf, market vegetables,

PAN SEARED CHICKEN BREAST | 24

caramelized shallot au jus, market vegetables, Yukon Gold mashed potatoes

NY STRIP | 28

Steakhouse mac & cheese, haricot verts

BUTCHER BLOCK BURGER | 16

southern blend beef patty, smoked cheddar, cracked pepper bacon, tomato, lettuce, onion petals, brioche bun, fries

SPECIALS

BRAISED SHORT RIBS | 29

Yukon Gold mashed potatoes, haricot verts

PORK MEDALLIONS | 24

tenderloins dusted with smoked salt & cracked black pepper, rice pilaf, creamed spinach with mushrooms

SEAFOOD BASKET | 26

salmon bites, fried shrimp, calamari, choice of fries or onion rings, simple salad, cocktail or bang bang sauce

MARKET SALADS

Make any salad a handheld herb wrap.

SIMPLE SALAD | 8

spring mix, heirloom tomatoes, cucumbers, carrots, croutons

THE GREEK | 15

petite leaf lettuce, marinated feta, heirloom tomatoes, sweet peppers, country olives, sea salt & cracked pepper, za'atar oregano vinaigrette dressing

CAESAR | 11

romaine, parmesan shreds, anchovy filets, focaccia croutons, classic Caesar dressing

BLACK & BLUE WEDGE | 17

baby iceberg, blackened beef tenderloin tips, blue cheese crumbles, baby tomatoes, buttermilk dressing

DRESSINGS:

ranch, blue cheese, balsamic, Italian, raspberry vinaigrette

ADD A PROTEIN:

herb chicken breast | 7

grilled salmon | 9

shrimp | 8

grilled or blackened

SOUP OF THE DAY | 7

SIDES | 7

steakhouse mac & cheese | rice pilaf
market vegetables | haricot verts
Yukon Gold mashed potatoes

