

The Grille Room

Appetizers

Cheeseburger Tacos

Flour tortillas, prime ground beef, sautéed onions, cheddar, special sauce, lettuce, tomato, diced dill pickles

16

Pimento Cheese Dip

Pickled jalapeno, toasted flatbread

14

Pork Quesadilla

Grilled flour tortilla, cheddar, mozzarella, shaved pork, onion, pickled jalapeno, avocado, cilantro lime crema, side of salsa

15

Wings

Crispy breaded, buffalo sauce, creamy gorgonzola

15

Sandwiches

Turkey Club

Griddled flatbread, havarti, chopped bacon, smoked turkey, shredded lettuce, tomato, garlic aioli

17

Baja Chicken Gyro

Griddled flatbread, pepper jack, crispy panko chicken, chopped bacon, avocado, sriracha-chipotle aioli

16

Chipotle Chicken Wrap

Grilled wrap, mozzarella, bacon, lettuce, chicken fritters, honey chipotle glaze

15

Tuscan Melt

Griddled flatbread, provolone, ham, salami, pepperoni, italian dressing

15

Bathje Burger

Toasted bun, pimento cheese, prime burger, chopped bacon, cheddar, diced pickles

16

Cajun Pork Reuben Wrap

Grilled wrap, pepper jack, cajun shaved pork, sauerkraut, pickled jalapeno, russian dressing

15

Grille Room Melt

Toasted sourdough, American, provolone, prime burger, sautéed onions, russian dressing

16

Portabella Melt

Toasted sourdough, parmesan peppercorn cream cheese, grilled portabella, roasted red peppers, havarti, arugula

15

Salads

Club Toss

Romaine, smoked turkey, ham, chopped bacon, tomato, red onion, hardboiled egg, cheddar, russian dressing

15

Roasted Corn

Romaine, roasted corn, chopped bacon, mozzarella, tomato, red onion, roasted red pepper dressing, grilled chicken

17

Chicken & Apple

Panko crusted chicken, arugula, sundried cherries, apples, pecans, honey vinaigrette, gorgonzola crumbles

17

Antipasto

Romaine, arugula, salami, pepperoni, red onion, kalamata olives, fresh mozzarella, roasted red peppers, italian dressing, parmesan, parmesan peppercorn flatbread

16

*Ask your server about menu items that can be cooked to order or served raw.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*

The Grille Room

Wine

<u>House</u>	<u>Glass</u>	<u>Bottle</u>
White Zinfandel, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon	7	26

Whites

Moscato, Salt of the Earth Madera, CA	9	33
Chardonnay, William Hill Central Coast, CA		33

Bubbles

Cava Brut, Arte Latino, Spain	8	29
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Reds

Pinot Noir, Foris Rogue Valley, OR		39
Red Blend, Kuleto "Native Son" (Cabernet Sauvignon, Merlot, Zinfandel, Petite Sirah, Sangiovese)		45

Cans

Sauvignon Blanc, Dark Horse, CA	16	375ml
Rosé, Dark Horse CA	16	375ml
Cabernet Sauvignon, MERF Columbia Valley, WA	9	250ml

Drafts

Miller Lite	4	3 Floyds "Gumballhead" Wheat	8
Coors Light	4	Big Lake "Michigan" Amber	8
North Pier Brewing "Cut & Run"	7	Lansing Brewing "Northern Escape" IPA	7
<i>(Vodka & citrus cocktail served over ice)</i>			

Cans

Miller Lite (16oz)	5	Founders "All Day" IPA	5
Coors Light	4	Guinness	7
Bud Light	4	Big Lake "Blood Orange Haze" IPA	9
Mich Ultra	4	Long Drink	7
Corona Premier	5	Topo Chico	7
Labatt	4	High Noon	9
Blue Moon	4	White Claw	7
Stella	5	Athletic Brewing "Run Wild" IPA NA	5