

# The Grille Room

## Appetizers

### **Cheeseburger Tacos**

*Flour tortillas, prime ground beef, sautéed onions, cheddar, special sauce, lettuce, tomato, diced dill pickles*  
17

### **Pimento Cheese Dip**

*Pickled jalapeno, toasted flatbread*  
14

### **Carnitas Quesadilla**

*Grilled flour tortilla, monterey jack, six pepper pork, white onion, cilantro, pickled jalapeno, avocado crema*  
16

### **Wings**

*Crispy breaded, buffalo sauce, creamy gorgonzola*  
16

## Sandwiches

### **Turkey Club**

*Griddled flatbread, havarti, chopped bacon, smoked turkey, shredded lettuce, tomato, garlic aioli*  
19

### **Baja Chicken Gyro**

*Griddled flatbread, monterey jack, crispy panko chicken, chopped bacon, avocado, sriracha-chipotle aioli*  
18

### **Chipotle Chicken Wrap**

*Grilled wrap, mozzarella, bacon, lettuce, chicken fritters, honey chipotle glaze*  
17

### **Chopped Italian**

*Toasted hoagie, provolone, chopped ham, salami, pepperoni, lettuce, tomatoes, red onion, pepperoncini, italian dressing*  
16

### **Bathje Burger**

*Toasted bun, pimento cheese, prime burger, chopped bacon, cheddar, diced pickles*  
19

### **Pulled Pork**

*Toasted bun, creamy slaw, honey chipotle bbq pork, provolone, haystack onions*  
16

### **Grille Room Melt**

*Toasted sourdough, American, provolone, prime burger, sautéed onions, russian dressing*  
19

### **Buffalo Cauliflower Wrap**

*Grilled wrap, roasted cauliflower, buffalo sauce, avocado, gorgonzola crumbles, tomato, shredded cabbage, haystack onions*  
15

## Salads

### **Club Toss**

*Romaine, smoked turkey, ham, chopped bacon, tomato, red onion, hardboiled egg, cheddar, russian dressing*  
17

### **Roasted Corn**

*Romaine, roasted corn, chopped bacon, mozzarella, tomato, red onion, roasted red pepper dressing, grilled chicken*  
19

### **Chicken & Apple**

*Panko crusted chicken, arugula, sundried cherries, apples, pecans, honey vinaigrette, gorgonzola crumbles*  
18

### **Steak Cobb**

*Iceberg, creamy gorgonzola dressing, tomato, bacon, red onion, hardboiled egg, gorgonzola crumbles, haystack onions, bronzed tenderloin tips*  
24

*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>
<b>White Zinfandel, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon</b>	7	26
<u>Whites</u>		
<b>Moscato, Salt of the Earth Madera, CA</b>	9	33
<b>Chardonnay, William Hill Central Coast, CA</b>		33
<u>Bubbles</u>		
<b>Cava Brut, Arte Latino, Spain</b>	8	29
<u>Reds</u>		
<b>Pinot Noir, Foris Rogue Valley, OR</b>		39
<b>Red Blend, Goose Ridge, G3, WA</b>		45
<u>Cans</u>		
<b>Sparkling Brut, Dark Horse CA</b>	16	375ml (Half Bottle)
<b>Sparkling Brut Rose, Dark Horse CA</b>	16	375ml (Half Bottle)
<b>Sauvignon Blanc, Dark Horse, CA</b>	16	375ml (Half Bottle)
<b>Chardonnay, Clos du Bois, CA</b>	9	200ml
<b>Rosé, Dark Horse CA</b>	16	375ml (Half Bottle)
<b>Red Blend, Hot to Trot, 14 Hands, CA</b>	18	355ml (Half Bottle)

## Spirit-Free

Athletic Brewing "Run Wild" IPA	5	Fre' Sparkling	8
ISH Mojito	8	BrewDog Elvis Juice	6

## Drafts

Miller Lite	4	Big Lake "Michigan" Amber	8
Coors Light	4	Kona "Big Wave"	8
Golden Road "Mango Cart	8	3 Floyds "Zombie Dust IPA"	8

## Cans

Miller Lite (16oz)	5	Founders "All Day" IPA	5
Coors Light	4	Guinness	7
Yuengling Flight	4	Big Lake "Blood Orange Haze" IPA	10
Mich Ultra	4	Long Drink	7.5
Corona Premier	5	Surfside Vodka Lemonade	7.5
Labatt	4	High Noon	9
Blue Moon	5	White Claw	7
Stella	5	North Pier Brewing – Cut & Run	8