



# THE GRILL ROOM

## APPETIZERS

### **Wings**

**6 for \$9 12 for \$16**

Celery & Bleu Cheese

Mild, Hot, BBQ or Mango Habanero

### **Boneless Tenders \$9**

Mild, Hot, BBQ or Mango Habanero

### **Bavarian Pretzel \$11**

Served with Beer Cheese and Spicy Mustard

### **Quesadillas \$10**

Flour Tortillas, Cheese Topped with Pico de Gallo

Served with Salsa & Sour Cream

*Add Chicken \$7 or Shrimp \$9 Add Guacamole \$2*

### **Crispy Fried Brussel Sprouts \$13**

Goat Cheese & Balsamic Drizzle

### **Pork Pot Stickers \$12**

Steamed or Fried Served with Thai Chili Sauce

### **Loaded Potato Skins \$11**

Baked Potatoes Topped with Cheddar Cheese,

Crumbled Bacon, Scallions and a BBQ Drizzle

### **Chips n Dip \$10**

Spicy Cheese Dip & Tri Color Tortilla Chips

### **Grilled Sesame Ahi Tuna \$18**

Sesame Crusted Ahi Tuna, Atop of a bed of Kelp,

Fried Wontons, Side of Wasabi & Soy Sauce

## HANDHELDS

*All Entrees come with Chips \*Add Fries \$2.00*

### **Cheesy Grilled Cheese \$12**

American Cheese, Toasted White Bread

### **Blacken Cajun Chicken Wrap \$16**

Cajun Grilled Chicken, Guacamole Aioli, Lettuce,

Tomato, Onion, Side of Chipotle Aioli

### **Grilled Salmon Sandwich \$16**

Baked Salmon, with a Fresh Dill Sauce Tomato,

Lettuce, Onion, Served on Toasted Wheat Bread

### **Ultimate BLT \$12**

Slices of Applewood Bacon, Lettuce and Tomato on

White, Wheat or Rye

### **The Pines \$14**

Sliced Turkey, Brie, Apples and Fig Jam on

Toasted Rye Bread

### **The Dip \$16**

Prime Rib French Dip, Melted Provolone Cheese

Horseradish Sauce on a Brioche Bun

### **Tuna Fish Salad \$12**

Lettuce, Tomato and Onion on White,

Wheat or Rye

### **Deli Sandwich \$14**

Turkey, Ham, or Roast Beef, L.T.O

Your Choice of Bread

### **SIDES**

French Fries \$8

Captain Chips \$7

Small Side Salad \$5

Small Side Caesar \$6

\*Extra Dressing \$.75

\*Extra Pickles \$.75

Cole Slaw \$2

## SOUPS & SALADS

*Add Chicken \$7, Scoop of Tuna \$7,*

*Prime Rib \$9, Shrimp \$9, Ahi Tuna \$8*

### **Soup of the Day \$5/8**

### **Crock of Chili \$8**

### **Soup & Salad \$10**

A cup of Soup & Small Garden Salad

### **Fruit Bowl \$12**

Mixed Fresh Fruit with a side of

Yogurt & House made Banana Bread

### **Mixed Berry Salad \$11**

Romaine, Goat Cheese, Strawberries,

Blueberries, Candied Walnuts

### **Tomato & Mozzarella Caprese \$11**

Vine Ripened Tomatoes, Fresh Mozzarella,

Basil and Balsamic Glaze.

### **Classic Caesar Salad \$13**

Crispy Romaine, Shaved Parmesan Cheese and

Croutons

### **Cranberry Spinach Salad \$14**

Almonds, Craizins, Goat Cheese, Atop of a Bed of

Spinach with Poppy Seed Dressing

## BURGERS & MORE!!

*All Entrees come with Chips \*Add Fries \$2.00*

### **Hot Dog 1/4 lb All Beef Dog \$10**

Add Kraut or Cheese \$2 Chili \$3

### **Philly Cheese Steak \$14**

Beef or Chicken, American Cheese

### **Grill Room Cheeseburger \$14**

Juicy Burger with your Choice of Cheese on

a Brioche Bun

### **BBQ Bacon Cheddar Burger \$16**

Bacon, BBQ Sauce, Cheddar Cheese on a

Brioche Bun

### **BBQ Pulled Pork \$16**

BBQ Pulled Pork topped with Cole Slaw

Served on a Brioche Bun

### **Tuscan Chicken Sandwich \$16**

Grilled Chicken, Spinach, Roasted Red Peppers,

Provolone Cheese with Balsamic Drizzle on a

Brioche Bun

### **Black Bean Burger \$14**

Vegetarian Black Bean Burger, Grilled and Topped

with Pico De Gallo. Served on a Brioche Bun

### **Impossible Burger \$16**

Vegan Burger, Topped with Lettuce, Tomato,

Crispy Onion

### **Fish N Chips \$14**

Beer Batter Cod, Fries, Malt Vinegar and

Tatar Sauce

### **Fried Shrimp Basket \$13**

5 Golden Fried Shrimp, Fries, Thai Chili Sauce

Served with Thai Chili Sauce

*\*Gluten Free Bread Available*

## All-Day Breakfast

### Jersey Shore \$11

Pork Roll, Fried Egg, Cheese, on a Brioche Bun

### Omelets

All Omelets are made with 2 eggs, and come with Home Fries, and Toast

Add Bacon, Sausage, Pork roll for \$2

### Cheesy Omelet \$10

Your Choice of Cheese

### Mushroom Swiss Omelet \$12

### HP Western Omelet \$13

Ham, Onions, Cheddar Cheese

## DINNERS

Served 4pm to Close

All Entrees come with a choice of Soup or Salad

### Blacken Chicken Broccoli Alfredo \$23

Blacken Chicken, atop a Bed of Pasta with our Homemade Alfredo Sauce

### Pan Seared Salmon \$24

Atop Saffron Risotto with Sautéed Spinach  
Lemon Butter Sauce

### Chefs Choice Steak \$28

Juicy Steak Cooked to Perfection, With Wild  
Mushrooms and Herbed Butter  
Served with Potato & Vegetable

### Shrimp Fra Diavolo \$28

Juicy Large Shrimp Cooked in a Hearty, Spicy  
Tomato Sauce Served with Linguini

### Eggplant Rollatini \$22

Thinly Sliced Eggplant Fried and Rolled up with Ricotta  
and Topped with Marinara Served with Linguini

Join us on Friday Nights

For DINNER and

LIVE ENTERTAINMENT

Reservations are recommended  
for Friday Nights. 609.937.0006 Ext. 19

### SPECIAL OCCASION?

*Our Clubhouse is the perfect place for your upcoming celebrations. We offer an array of high quality menus to fit your party needs. We specialize in all types of functions from business lunches, family parties and wedding ceremonies.*

Contact our Catering Department  
609.927.0006 ext. 23

## DRINK SPECIALS

### Greyhound \$12

Grey Goose Vodka & Ruby Red Grapefruit Juice

### Green Tea Martini \$12

Whiskey, Peach Schnapps, Splash of Sour Mix

### Orange Old Fashion \$13

Jameson Orange, Orange Bitters, Cointreau & Muddled Oranges

### Bloody Mary \$12

Tito's, Our Homemade Bloody Mix, Pepper & Salt Rim

### Rusty Mule \$12

Drambuie, Ginger Beer, Orange Wedge

### Casamigo Margarita \$13

Casamigo, Cointreau, Sour Mix, Salt Rim

### Long Island Tea \$12

5 Spirits, Sour Mix Splash of Cola

### Key Lime Martini \$13

Rum Chata, Limoncello, Vanilla Vodka, Splash of Key Lime Juice

### Bombay Bramble & Tonic \$14

Bombay Gin & Tonic, Lemon Garnish

## BEER SELECTION

### DRAFT BEER \$5/8

Michelob Ultra \$5

Stella \$6

Goose Island \$8

Beer Hazy IPA

Kona Mango Cart \$8

### BOTTLE BEER

Domestic \$5

Miller Lite, Yuengling, Coors Light,  
Michelob Light, Budweiser, Bud Light

Imported \$6

Heineken, Corona, Amstel Light,  
Guinness, Kona

### COOLERS & SEASONALS

White Claw \$8

High Noon \$8

Non Acholic

Bucklers \$5

Heineken 0.0 \$5