

# THE GRILL ROOM

HARBOR PINES

## APPETIZERS

- Hummus Platter** \$10  
Roasted Garlic Hummus, Fresh Veggies and Pita
- Roasted Garlic & Parmesan Fries** \$8  
Fries Tossed with Roasted Garlic, Parmesan and Parsley
- Bavarian Pretzel** \$11  
Served with Queso and Honey Mustard
- Pork Pot Stickers** \$11  
Steamed or Fried served with Thai Chili Sauce
- Loaded Potato Skins** \$9  
Topped with Cheddar Cheese, Bacon and Scallions
- Crispy Fried Brussel Sprouts** \$9  
Brussels Sprouts Fried Lightly and topped with Crumbled Goat Cheese and Balsamic Reduction
- Wings** 6 for \$9 12 for \$16  
Celery & Bleu Cheese, Buffalo or BBQ
- Boneless Tenders** 4 for \$9  
Chef's Buttermilk Chicken Tenders  
Buffalo, BBQ or Honey Mustard
- Buffalo Cauliflower** \$9  
Battered & Fried Cauliflower in Buffalo Sauce

## SOUPS & SALADS

- French Onion** \$5/\$8  
**Hearty Chili** \$5/\$7
- Chicken Pot Pie** \$14  
Tender Chicken & Vegetables tucked in a Flaky Pie Crust
- Fall Harvest Salad** \$12  
Mixed Greens, Apple, Cranberries, Pecans in a Creamy cider dressing
- Classic Caesar Salad** \$10  
Crispy Romaine, Shaved Parmesan Cheese and Croutons

**Add Chicken \$4 or Shrimp \$4 To Any Salad**

## SANDWICHES

Burgers & Sandwiches come with French Fries or Chips

- The Pines** \$14  
Sliced Turkey, Brie, Apples and Fig Jam on Toasted Sourdough Bread
- Ultimate BLT** \$12  
5 Slices Bacon, Lettuce and Tomato on White, Wheat or Rye
- Tuna Fish Salad** \$12  
Lettuce, Tomato and Onion on White, Wheat or Rye
- Deli Sandwich** \$11  
Turkey or Ham, American or Swiss, White, Wheat or Rye
- Hot Dog** \$6  
Add Fries, Kraut or Cheese \$2
- Philly Steak Bomb** \$14  
Beef Or Chicken Breast, American and Sautéed Onions
- Oh Em Gee Grilled Cheese** \$12  
Smoked Gouda, Boursin Cheese, Roasted Red Peppers & Bacon on Grilled White Bread
- Not Your Mamas Fried Chicken** \$14  
Buttermilk Fried Chicken, Cheddar, Pickled Jalapeno, Dill Pickle Slaw and Chipotle Aioli YUM!
- Grilled Salmon Sandwich** \$15  
With Lettuce, Vine Ripe Tomatoes, Avocado, Alfalfa Sprouts and a Whole Grain Dijonnaise on Toasted Sourdough Bread
- Black Bean Burger** \$12  
Vegetarian Black Bean Burger, Grilled and Topped with Pico De Gallo. Served on a Brioche Bun
- Build Your Own Burger!**
- Beef Burger** with Lettuce, Tomato & Onion \$11
- Cheeses \$1-** American, Swiss, Provolone, Cheddar, Sautéed Onions
- Special Toppings \$2** -Bleu Cheese, Smoked Gouda, Boursin, Bacon, Mushrooms, Roasted Peppers, Jalapenos

## DINNERS

Served 4pm to Close

All Entrees come with a Starch and Vegetable and Choice of Soup or Salad

**Chicken Marsala** **\$19**  
Grilled Chicken Breast, Marsala, Mushroom Demi Sauce

**Salmon Filet** **\$24**  
Grilled Salmon over Saffron Risotto and a Lemon Butter Sauce

**Jumbo Gulf Shrimp Scampi** **\$22**  
Linguini in a Garlic White Wine Sauce & Parsley Topped with Gulf Shrimp

**Steak & Frits** **\$28**  
10oz Ribeye with Caramelized Onions and Mushrooms with French Fries

## SIDES

French Fries \$7  
Captain Chips \$7  
Cole Slaw \$2  
Small Side Salad \$5  
Small Side Caesar \$6

## SWEET ENDINGS

Peanut Butter Delight - Dessert DuJour - 6

### 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

Join us on Friday Nights

For DINNER and

LIVE ENTERTAINMENT

Reservations are required for Friday Nights. 609.937.0006 Ext. 19

## DRINK SPECIALS

**Limoncello Hot Toddy** **\$13**  
Homemade Limoncello, Bulliet Rye, Hot Water, Lipton Tea and Lemon Wedge

**Burnt Orange Old Fashion** **\$13**  
Orange Bitters, Bulliet Bourbon, Cointreau & Muddled Fruit

**Harvest Rum Punch** **\$12**  
Bacardi, Meyer Dark Rum, Apple Cider, Pineapple Juice and Cranberry

**Chocolate Mint Irish Coffee** **\$12**  
Jameson, Kahlua, Creme De Cacao and Hot Coffee with Whipped Cream Top

**Fall For Me Moscow Mule** **\$12**  
Amsterdam Vodka, Apple Cider, Ginger Beer, Lime Juice and Splash of Cran

**Snickerdoodle Martini** **\$13**  
Rumchata, Amaretto, Butterscotch and Vanilla Vodka with splash of % & %

**Devils Margarita** **\$11**  
Santitas Tequila Gold, Lime Juice, Simple Syrup Topped with Cabernet

**Blackberry Smash** **\$12**  
Blackberry Brandy, Jim Beam Apple, Smashed Berries, Simple Syrup and Lemon

## BEER SELECTION

### DRAFT BEER

Domestic \$4

IPA & Imports \$6/\$8

### BOTTLE BEER

Domestic \$4

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

Imported \$5

Heineken, Heineken Light, Corona, Corona Light, Amstel Light, Guinness

### COOLERS & SEASONALS

White Claw \$7