



Grill Room Menu

Hours of Operation

Monday ~ Thursday 10am – 4pm

Friday ~ Sunday 7am – 6pm

Appetizers

Nacho's \$12

House made tri-color tortilla chips
topped with pico de gallo, jalapenos
shredded lettuce & black olives
finished with aged cheddar

Hot Bar Fish Cake \$3

Your Choice of
Spicy ~ or ~ Mild
Served with assorted dipping sauces

Country Style Chicken Tenders \$9

Served with BBQ sauce and honey mustard

Chicken Wings \$12

Traditional ~or~ Gochujang Glazed
bleu cheese, celery sticks

Chicken Quesadilla \$11

Monterey jack cheese, Pico de Gallo
guacamole & salsa

Dumplings (Mandu) \$11

Your Choice of
Pork & Vegetable ~or~ Kimchee & Pork ~or~ Beef
Served with assorted dipping sauces

Soup / Salads / Wraps

Ramen Noodle Soup \$10

Spicy Ramen Noodles in a traditional broth
with egg and roasted scallion

Grilled Chicken Caesar Salad \$12

lemon pepper grilled chicken
traditional Caesar dressing

Crispy Buffalo Chicken Wrap \$12

Grilled chicken smothered in buffalo sauce
layered with bleu cheese
lettuce, tomato and red onions

Caprese Salad \$8

Grilled Romaine, Roasted Peppers, Beefsteak Tomatoes, Buffalo Mozzarella

Entrée

*Chicken Sandwiches, Burgers & Hot Dogs accompanied by
shoe-string French fries, coleslaw & pickle*

½ Pound Black Angus Burger \$14

House blend burger, fire grilled
lettuce tomato, onion, served on a brioche bun
add cheese \$1 / add bacon \$1

¼ Pound Beef Frankfurter \$8

All beef hot dog on a potato bun

Herbed Grilled Chicken \$14

Marinated & grilled chicken breast, Roasted Peppers, Fresh Mozzarella, Balsamic Vinaigrette
served on a brioche bun

Open Faced Steak Sandwich \$15

Korean Style Seared Ribeye
caramelized sweet onions, green peppers, mushrooms

Triple Decker Turkey Club \$14

Applewood smoked bacon, lettuce, tomato, basil aioli

Short Rib Beef Tacos \$15

Gochujang marinated Braised Short Rib Tacos
Topped with Julienne Pickled Vegetables
Wrapped in a Flour Tortilla

Donkatsu \$14

Your Choice of
Chicken or Pork Cutlet
Served with grilled red & yellow zucchini, plum tomato & steamed rice

“Grab & Go!”

Check out our Grab & Go Box offering daily wraps, salads and other chilled ready to go selections

Wraps / Sandwiches \$8

Specialty Salads \$6

All Day Breakfast

Three-egg “Any-Way” Sandwich \$6

Served on a Brioche Bun
Add cheese \$1 / Add ham or bacon \$1

Breakfast Burrito \$8

3 eggs scrambled, hash browns, sautéed peppers onions and cheddar cheese rolled up in a tortilla

Bottled Beer Selection

| Domestic (\$6) | Imported (\$7) | On Draft (\$6) |
|--------------------------|------------------|---------------------------------|
| / Budweiser | / Heineken | / Coors Light |
| / Bud Light | / Heineken Light | / New Belgium Voodoo Ranger IPA |
| / Miller Lite | / Amstel Light | / Sam Adams Seasonal |
| / Michelob Ultra | / Corona | / Goose Island IPA |
| / Coors Light | / Stella Artois | |
| / Sam Adams Boston Lager | / Guinness | |

Wine Selection

| | |
|-----------------------------------|-----------|
| Katlyn Estate, Cabernet Sauvignon | Glass \$8 |
| Katlyn Estate, Merlot | Glass \$8 |
| Katlyn Estate, Chardonnay | Glass \$8 |
| Katlyn Estate, Pinot Grigio | Glass \$8 |

Specialty Cocktails

Transfusion \$8

Vodka, grape juice and ginger ale mixed over ice

Wild Arnold Palmer \$9

Absolut Wild Tea mixed with lemonade, garnished with lemon slice

Bloody Mary \$9

Vodka, Tabasco, Worcestershire sauce, horseradish, Angostura bitters and fresh lime juice

Dark & Stormy \$8

Gosling's Black Seal dark rum and Ithaca ginger beer

Chocolate Mudslide \$8

Godiva Chocolate Liqueur, Baileys Irish Cream and Absolute

ORDERING FOOD AT THE BAR WHILE MAKING THE TURN IS PROHIBITED DURING PEAK PERIODS.
PLEASE CALL IN YOUR ORDER AND USE THE 8TH HOLE MENU PRIOR TO MAKING THE TURN