

# The Grillroom

## STARTERS

### Crispy Wings (6pc) \$10

choice of BBQ Sauce, Sweet Thai Chili  
Sesame Garlic or Buffalo with Bleu Cheese Sauce

### Flatbread of the Day \$12

### French Onion Soup \$9

garlic crispy - melt cheese

### Soup of the Day \$8

### Chicken Lemongrass \$10

#### Potstickers

with sweet thai chili sauce



## SALADS

### Charred Thai Caesar Salad \$16

grilled romaine - shaved parmesan cheese  
honey roasted peanuts - brioche croutons  
Thai Caesar Dressing

### Classic Caesar Salad \$14

crisp romaine - shaved parmesan - croutons  
Classic Caesar Dressing

### Village Salad \$16

grilled chicken - cucumber - red onions  
craisins - toasted almonds - apple - mixed greens  
Honey Dijon Dressing

### Cobb Salad \$16

applewood smoked bacon - avocado - bleu cheese  
chopped egg - cucumber - tomato - red onion  
mixed greens - House Balsamic

#### Salad Add Ons:

Grilled Chicken - \$6 / Grilled Shrimp - \$8  
Crispy Chicken \$6 / Chopped Turkey - \$5

## BOWLS

### Ahi Tuna Poke\* \$18

maui sauce - edamame - pickled carrot  
avocado - wakame salad - cucumber  
toasted sesame seeds - radish - pickled ginger  
*\*\*Sushi Rice or Mixed Greens\*\**

### Sesame Garlic Shrimp \$18

red onion - mixed peppers - scallion  
sesame garlic sauce over Jasmin Rice



## LUNCH

All items come with choice of French Fries or Side Salad...Fruit \$2.00 Extra

### The 318 Burger\* \$14

8oz house blend burger - lettuce, tomato and onion - potato roll

#### Add Ons:

American - Swiss - Cheddar - Mozzarella \$1.00

Bacon \$2.50 / Sauteed Mushrooms \$1.50 / Sauteed Onions \$1.50 / Avocado \$1.50

Turkey Burger +\$2.00 / Veggie Burger +\$2.00

### Turkey, Tuna Salad or Egg Salad \$14

choice of Deli Turkey Breast, Tuna Salad or Egg Salad with  
lettuce, tomato and your choice of bread

(Rye, Whole Wheat, White or Multi Grain, Wrap or as a Platter)

#### Add Ons:

American - Swiss - Cheddar - Mozzarella \$1.00 / Bacon \$2.50 / Avocado \$1.50

### Omelet\* \$10

choice of toast: Rye, Whole Wheat, Multi Grain or White)

#### Add Ons:

American - Swiss - Cheddar - Mozzarella / \$1.00 each

Bacon - Sausage - Ham - Turkey / \$2.50 each

Avocado - Mushroom - Onion - Spinach - Tomato - Peppers / \$1.50 each

### Grilled Hebrew National Hot Dog Platter \$12

2 Chargrilled Hot Dogs - sauerkraut

### Fish and Chips \$16

Guinness Battered Cod - house ginger tarter sauce - lemon  
house french fries

### Chicken Milanese \$18

panko parmesan crusted chicken breast - tomato basil salad  
fresh mozzarella - rocket arugula - shaved parm - balsamic  
(sides not included with this meal)

### The BLT \$14

applewood smoked bacon - lettuce - tomato - mayo - white bread

#### Add Ons:

American - Swiss - Cheddar - Mozzarella / \$1.00 each

### Pesto Chicken Sandwich \$14

ciabatta roll - grilled pesto chicken - roasted pepper aioli  
arugula - sliced fresh mozzarella - balsamic glaze

### Sesame Garlic Steak Sandwich \$18

garlic toasted potato roll - melted mozzarella

### Grilled Cheese \$10

american and swiss - grilled tomatoes on white or rye

#### Add Ons:

Bacon \$2.50 / Carmelized Onions \$1.50

### Quesadilla \$10

grilled peppers and onions - house made salsa - cilantro crema

#### Choice of:

Chimichurri Chicken +\$4

Grilled Shrimp +\$6

## SIDES

### Side of House Fries \$5

### Truffle Parm Fries \$9

### Fruit Bowl \$6

Add Vanilla Ice cream \$5.00

## BEVERAGES

### Soft Drinks \$3.5

(Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Lemonade, Ice Tea)

Free Refills

### Coffee / Assorted Teas \$3.5

### Iced Coffee Reg or Decaf \$4

### Juices \$3.5

(Orange, Pineapple, Grapefruit and Cranberry)

PLEASE NOTIFY THE SERVER OF ANY SPECIAL DIETART NEEDS AND ALLERGIES

\*THE CONSUMPTION OF RAW AND UNDERCOOKED MEAT, SEAFOOD AND EGGS INCREASE THE RISK OF FOOD BORN ILLNESS\*

# The Grillroom

2024

## KIDS MENU

**ALL ITEMS ARE \$12**

INCLUDES A SOFT DRINK OR JUICE

- Kids Burger\* with Fries** ● **Chicken Finger with French Fries** ● **Cheese Quesadilla with Fries**  
**Cheese Pizza with French Fries**

## BAR MENU

### BREWS

#### On The Tap

Stella	\$7
Seasonal Beer	\$7

#### Cans

Stella 16oz	\$7
Miller Lite 16oz	\$7
Brooklyn Seasonal 12oz	\$6
Montauk Seasonal 12 oz	\$6
Bud Light 12oz	\$5
Budweiser 12oz	\$5
Heineken, Lite or Zero 12oz	\$6
Corona Extra or Light 12oz	\$6
Modello Especial 12oz	\$6

#### Specialties

White Claw	\$6
Watermelon / Black Cherry / Mango / Pineapple	
High Noon:	\$6
Watermelon / Black Cherry / Mango / Pineapple	

### FROM THE BARREL

#### WHITES

Sauvignon Blanc, Matua	\$14 / \$50
Pinot Grigio, Santa Margherita	\$14 / \$50
Chardonnay, Dark Horse	\$10 / \$32
Pinot Grigio, Dark Horse	\$10 / \$32

#### REDS

Pinot Nior, Dark Horse	\$10 / \$32
Cabernet, Dark Horse	\$10 / \$32
Merlot, Dark Horse	\$10 / \$32

#### BLENDS

Red Blend, Apothic	\$13 / \$48
<i>Flavors and aromas of juicy rich black fruit, ripe cherry and hints to toast vanilla oak - Well-Balanced and Smooth Tannins</i>	
White Blend, Apothic	\$13 / \$48
<i>Intense flavos of peach, pineapple, honey and vanilla spice make this smooth white blend</i>	

#### SPARKLING & ROSÉ

Champagne	\$12
Rose, Clarendelle (2022)	\$14 / \$50

### MIXED DRINKS

\$15

#### Transfusion

Titos - Grape Juice - Lime Juice - Ginger Ale

#### Clubhouse Crush

Malibu - Mango Puree - Fresh Lime Juice

#### Sandtrap Spritz

Champagne - Aperol - Soda Water - Orange Garnish

#### The Big Fade

Casamigos - Strawberry Syrup - Lime Juice - Soda Water

#### On in 2

Gin - Basil - Lemon Juice - Simple Syrup

#### Caddyshack Cooler

Bourbon - Lemonade - Iced Tea

PLEASE NOTIFY THE SERVER OF ANY SPECIAL DIETART NEEDS AND ALLERGIES

\*THE CONSUMPTION OF RAW AND UNDERCOOKED MEAT, SEAFOOD AND EGGS INCREASE THE RISK OF FOOD BORN ILLNESS\*