



THE GRILLE

Starters

Duo Dips with Chíps

Homemade queso and salsa with a basket of homemade tortilla chips \$6.50
Add Guacamole \$2.25

Three Cheese Quesadilla

Stuffed with sharp cheddar, Monterrey jack and pepper jack cheese
Served with salsa, sour cream and guacamole \$7.75
Chicken or Beef \$8.75
Shrimp \$9.25

Edamame

Fresh soybean pods, steamed to perfection and sprinkled with sea salt \$3.95

Orange Hoísín Chicken Lettuce Wraps

Fresh ground chicken breast, garlic, water chestnuts, bamboo shoots and peanuts
Sautéed and finished with an orange hoísín sauce and served with lettuce cups \$9.50

Crispy Ríbs

Slow smoked baby back ribs cooked to perfection then lightly breaded and
Served with BBQ sauce \$9.25

Buffalo Chicken Wings

Your choice of bone-in or boneless, hand battered, golden fried & tossed with Buffalo sauce.
Served with ranch or bleu cheese dressing \$8.75

Orange Mojíto Shrimp

Caribbean spiced shrimp with orange zest, pan seared and finished with orange juice and rum
Topped with fresh mint and cilantro \$11.50

Fried Calamari

Crispy fried calamari served with marinara \$8.95

Baked Brie with Raspberries and Almonds

Brie cheese wrapped in a puff pastry with raspberries and toasted almonds baked
Served with crackers \$8.50

Greens

Avocado Salad

Two avocado halves stuffed with your choice of chicken salad or tuna salad
Accompanied by fresh fruit *Petite* \$8.75 \$11.75

Baby Spinach & Artichoke Salad

Grand Oaks Salad

Mixed greens topped with fresh strawberries, blueberries, candied pecans and grilled chicken breast
Served with two peach and brie phyllo tarts and a raspberry vinaigrette *Petite* \$8.50 \$11.50

Traditional Cobb Salad

Grilled marinated chicken breast, applewood smoked bacon, avocado, hard boiled egg, tomatoes,
Bleu cheese crumbles & spring mix *Petite* \$7.95 \$10.95

Grilled Shrimp & Tomato Salad

Grilled shrimp placed upon layers of grilled tomato and onion slices
Drizzled with mustard dill vinaigrette *Petite* \$7.50 \$10.50

Beef & Bleu Salad

Grilled sirloin steak piled atop a bed of mixed greens, tomatoes,
Applewood smoked bacon and cucumbers
Finished with Bleu cheese crumbles *Petite* \$8.25 \$11.25

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Fat Free Sun-Dried Tomato Vinaigrette

Executive Chef, Kevin Koller

Please note that an 18% Service Charge and 7.25% Sales Tax will be added to your bill.

Items marked with an * may be cooked to order. Consuming raw or undercooked meat may increase your risk of food borne illness.

Sandwiches & Wraps

Served with choice of fresh fruit, chips, fries or onion straws

Chicken Wrap

Grilled chicken strips with diced tomato, applewood smoked bacon, shredded cheddar and jack cheeses, And crisp lettuce topped with honey mustard and wrapped in a flour tortilla.

Also available in Buffalo or Caesar style wrap

\$8.75

The Divot

Smoked turkey breast, Swiss cheese, fresh avocado, tomato and alfalfa sprouts on a croissant With basil aioli spread

\$9.50

3 Cheese Flatbread Sandwich

Your choice of ham, turkey or roast beef toasted on a 3-cheese flatbread and finished with Shredded lettuce and tomatoes

\$8.95

The Woodsman

Roast beef, gouda cheese, applewood smoked bacon, lettuce, tomato and Guinness mustard Spread on a toasted foccacia bun

\$9.50

Signature Fish Tacos

Two tacos stuffed with seared Tilapia, topped with shredded cabbage, pico de gallo, and guacamole Finished with a chipotle lime aioli. Your choice of flour or corn tortillas

\$8.95

Turkey Asada Sandwich

Shaved and grilled smoked turkey with jalapeños and pepper jack cheese on a grilled Jalapeño bun

\$8.75

Pulled Pork Cuban

Slow cooked pulled pork, thin sliced ham, Swiss cheese and kosher pickles, served on a hoagie Bun with dijon mustard

\$9.50

Veggie Burger

Garden vegetable patty topped with avocado, Lettuce and tomato. Served on a whole wheat bun

\$8.50

Traditional Club

Piled high with shaved turkey, ham, applewood smoked bacon, Swiss and cheddar cheese, Tomato and lettuce. Served on white or wheat toast or croissant

\$8.75

Angus Burger *

8oz. fresh Angus beef, or a grilled chicken breast with lettuce, tomato, red onion and pickles. Served on a Kaiser bun with your choice of cheese

\$8.95

Soup & Half Sandwich

Half of a chicken salad, tuna salad, ham or turkey sandwich on your choice of white or wheat toast or croissant.

Served with a cup of soup

\$7.75

Entrees

Served with choice of house, Caesar or wedge salad.

Pulled Pork Enchiladas

Tender pulled pork, mixed cheeses, onions and garlic all rolled in corn tortillas and topped with a traditional mole sauce. Served with rice and charro beans

\$13.50

Chicken or Shrimp Scallopini

Sautéed chicken or shrimp, sun dried tomatoes, capers, garlic, olives and mushrooms. Deglazed with madeira wine and finished with cream and parmesan cheese.

Chicken \$12.50 Shrimp \$14.95

Bacon Wrapped Chicken

Boneless chicken breast stuffed with bleu cheese and toasted pecans, then wrapped in applewood smoked bacon and baked. Topped with a light frangelico cream sauce.

\$15.95

Sizzling Fajitas

Your Choice of grilled beef and/or chicken sizzling with onions and peppers. Served with flour tortillas, pico de gallo, shredded cheddar and jack cheese, guacamole and sour cream

\$14.50

Add shrimp \$16.50

Ribeye Steak

A 12oz. Ribeye steak grilled to desired temperature and served with Chef's selected sides.

\$19.95

Chicken Fried Steak

A tender N.Y. strip, hand battered & served with roasted garlic mashed potatoes and vegetable of the day. Pepper gravy makes this dish sing!

\$14.50