

Dinner Menu Served After 5pm Daily

Burgers

-Burgers Come with Choice of One Side -Vegetarian Burger Patties, Grilled Chicken Breast and Gluten Free Buns Available Upon Request -Burgers are cooked to Medium Well Unless Requested Otherwise.

Links - 16

Half Pound Burger, Aged Cheddar Cheese, Onions, Tomatoes and Romaine on a Brioche Bun

Championship - 18

Half Pound Burger, Aged Cheddar Cheese, Thick Sliced Applewood Bacon, Grilled Onions, Tomatoes and Romaine on a Brioche Bun

Cajun - 18

Half Pound Burger, Andouille Sausage, Herbed Mushrooms, Bell Peppers, Onions, Pepper Jack Cheese, Chipotle Ranch, Tomatoes and Romaine on a Brioche

Mushroom Swiss - 17

Half Pound Burger, Herbed Mushrooms, Grilled Onions, Swiss Cheese, Tomatoes and Romaine on a Brioche Bun

Blue Bacon - 18

Half Pound Burger, Thick Sliced Applewood Bacon, Point Reyes Blue Cheese Sauce, Tomatoes and Romaine on a Brioche Bun

Devil's Throat - 18

Half Pound Burger, Thick Sliced Applewood Bacon, Jalapeno Peppers, Onions, Pepper Jack Cheese, Chipotle Ranch, Tomatoes and Romaine on a Brioche Bun

Avocado Bacon - 18

Half Pound Burger, Thick Sliced Applewood Bacon, Guacamole, Pepper Jack Cheese, Chipotle Ranch, Tomatoes and Romaine on a Brioche Bun

Maui Burger - 17

Half Pound Burger, Thick Sliced Applewood Bacon, Pineapple Ring, Swiss Cheese, and Teriyaki Sauce on a Brioche Bun.

Sides

Crispy French Fries Garden Side Salad Cajun Sidewinder Fries Sauteed Veggies Rosemary Mashed Potatoes

Truffle Fries Caesar Side Salad House Chips Sweet Potato Fries Seasonal Fruit

Salads

*Add Grilled Chicken- 6, Grilled Sirloin-10, Garlic Shrimp-10, Grilled Salmon -10

Basil Berry Salad - 16

Mixed Greens, Fresh Berries, Feta Cheese, Candied Pecans, Fresh Basil and Homemade Herbed Balsamic Vinaigrette.

"On the Green" Salad -15

Organic Greens, Shredded Jack Cheese, Cucumbers, Avocado, Cherry Tomatoes and Red Onions Tossed in Ranch Dressing.

Santa Fe Salad -16

Organic Greens, Shredded Jack Cheeses, Sweet Corn, Black Beans, Guacamole, Pico de Gallo and Red Onions Tossed in Chipotle Ranch Dressing.

Classic Wedge Salad -15

Iceberg Lettuce, Point Reyes Blue Cheese Crumbles, Bacon, Tomatoes, Cucumbers, and Homemade Ranch Dressing or Blue Cheese Dressing.

Classic Caesar Salad -15

Romaine Lettuce, Homemade Caesar Dressing, Garlic Herb Croutons and Parmesan Cheese.

Pastas

All Pastas Come with Parmesan Garlic Bread.

Black and Blue Steak Alfredo - 32

Grilled Sirloin topped with Blue Cheese Served on a bed of Penne Pasta and Steamed Broccoli Tossed with Creamy Blackened Alfredo Sauce.

Pasta Primavera - 20

Zucchini, Yellow Squash, Broccoli, Herbed Mushrooms, Bell Peppers, Onions in a Creamy Pesto Sauce with Penne Pasta *Add Chicken- 6, Steak-12, Shrimp-10, Salmon -12

Spicy Cajun Pasta - 32

Chicken Breast, Shrimp, Andouille Sausage, Herbed Mushrooms, Bell Peppers, Onions in a Spicy Alfredo Sauce with Penne Pasta

Tuscan Chicken Pasta - 28

Chicken Breast, Applewood Bacon, Sun Dried Tomatoes, Artichokes and Spinach in a Tomato Alfredo Sauce with Penne Pasta.

The Grille at



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Starters

Chips and Salsa - 8

Chips, Salsa and Guacamole - 10

Deviled Eggs- 10

Eggs Filled with Creamy Egg Filling and Topped with Applewood Bacon and Green Onions.

Loaded Nachos- 15

Tri-Colored Tortilla Chips topped with Melted Jack Cheeses, House Made Chili, Pico de Gallo, Guacamole and Sour Cream.

*Add Grilled Chicken- 6, Pulled Pork- 8, Grilled Sirloin-12, Garlic Shrimp-10

Trio of Sliders - 15

Choose any 3 of the following:

- Cheddar- Cheddar Cheese
- Blue Bacon- Bacon and Blue Cheese Sauce
- Devil's Throat- Bacon, Jalapeno and Pepper Jack
- Cajun- Cajun Sausage and Pepper Jack
- Chicken Slider- Chicken Salad
- Pork Slider- Slow Cooked Pork and BBQ Sauce

Coconut Shrimp - 15

Butterflied Shrimp in a Coconut Batter. Served with Sweet Chili Sauce.

Chicken Wings - 15

Tossed in Your Choice of Sweet Chili, Homemade Barbeque or Honey Sriracha Sauce. Served with Homemade Point Reyes Blue Cheese Sauce.

Loaded Fries - 12

Cajun Sidewinder Fries Topped with Monterey Jack Cheese, Crispy Bacon and Green Onions. Served with Chipotle Ranch.

Chili Cheese Fries - 12

Cajun Sidewinder Fries Topped with Homemade Chili and Jack Cheeses.

Italian Pita Pizza - 10

7" Pita Topped with Homemade Pizza Sauce, Pepperoni, Salami and Italian Cheeses.

Caprese Pita Pizza - 10

7" Pita Topped with Homemade Basil Pesto, Roma Tomatoes, Mozzarella Cheese, Fresh Basil and Balsamic Glaze.

BBQ Chicken Pita Pizza - 10

7" Pita Topped with Homemade BBQ Sauce, Grilled Chicken, Red Onions and Italian Cheeses.

Entrees

Comes with a Choice of Two Sides.

Pan Seared Salmon -32

Grilled Atlantic Salmon with Lemon Dill Caper Sauce.

Sand Hollow Filet- 35

6 oz Filet Seared with Garlic Butter and Topped with Sauteed Herbed Mushrooms and Sundried Tomatoes.

Surf and Turf-38

6 oz Filet with Garlic Jumbo Shrimp Served with Stone Ground Mustard Horseradish Sauce.

Caprese Chicken- 26

Balsamic Marinated Chicken Breast Grilled and Topped with Melted Mozzarella, Roma Tomatoes, Balsamic Glaze and Fresh Basil.

Chicken Marsala- 26

Chicken Breast and Herbed Mushrooms Cooked in a Marsala Wine Butter Sauce.

Lighter Entrees

Comes with a Choice of One Side.

Chicken Fajita Quesadilla- 17

Chicken Breast, Mixed Jack Cheeses, Bell Peppers and Onions in a Crispy Tortilla.

Steak and Mushroom Quesadilla - 18

Lemon Pepper Steak, Mixed Jack Cheeses and Herbed Mushrooms in a Crispy Tortilla.

Breaded Fried Cod - 18

Breaded Cod Fried and served with Homemade Tartar Sauce.

Chicken Tenders - 18

Breaded Chicken Fingers Served with Homemade Honey Mustard.