



GRILL ROOM

DINNER MENU

Filet Mignon 60

*jumbo asparagus, potato purée,
GR steak sauce*

Crispy Pork Belly (GF) 38

*miso-butternut squash purée, steamed jasmine rice,
teriyaki glaze, pineapple slaw*

Grilled Salmon* (GF) 32

rice pilaf, vegetables, caper-butter sauce

Half Roasted Chicken (GF) 32

potato purée, roasted vegetables, natural jus

Catch of the Day (GF) 36

*blackened or grilled
cilantro-poblano rice, fresh vegetables,
tropical pico de gallo, orange beurre blanc*

19th Hole Liver & Onions 32

*calves liver, smoked bacon, caramelized sweet
onion, mashed potato, natural jus*

Steak Kabobs* (GF) 34

*marinated filet mignon, seasonal vegetables,
lime-cilantro rice, red mole sauce, mojo onions*

Weekly Dinner Traditions

28 Each

Shepherd's Pie Monday

*savory ground beef and lamb with traditional
vegetables and potato crust*

Taco Tuesday

*chef's choice of protein
shredded lettuce, fresh pico de gallo,
chipotle aioli, cotija cheese*

Wednesday Fajita Night

*sizzling fajitas with grilled peppers, onions,
and your choice of protein*

Thanksgiving Thursday

*mashed potato, corn bread stuffing, green beans,
cranberry sauce, gravy
choice of white or dark meat*

BBQ Friday

*smoked BBQ ribs served with creamy coleslaw,
jalapeño cornbread, and smoky baked beans*

(GF) = Gluten Free* (V) = Vegetarian (VG) = Vegan

Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.