

THE GRILLE

♥ Heart Healthy Items

Soups & Appetizers

Vegetable soup

always a favorite
cup \$3 bowl \$3.50

Low Country She Crab soup

jumbo lump crab and sherry essence
cup \$4 bowl \$5

soup of the Day

a daily prepared creation
cup \$3 bowl \$3.50

Cajun Chicken Nachos

white corn tortilla chips, roasted corn,
green onions, tomatoes,
and pepper jack mornay
\$8

Pan Seared Jumbo Lump Crab Cake

jicama cucumber slaw
grain mustard beurre blanc
\$10

Warm Pimento Cheese Dip

grilled crostinis
\$6

Crisp Fried Calamari

sundried tomato aioli
\$10

Salads

Grille Room House Salad

mixed greens, tomatoes, onions,
bacon and sliced egg
\$4

Traditional Cobb Salad

mixed greens, chopped bacon, diced
tomato, chicken breast, sliced egg,
and crumbled blue cheese
\$10

Crisp Baby Mixed Greens

crumbled goat cheese, toasted pecans,
and cracked black pepper strawberry vinaigrette
\$5

Asian Chicken Salad

mixed greens, mandarin oranges,
toasted cashews, green onions,
tempura fried chicken, crisp won ton strips,
and citrus soy vinaigrette
\$12

Roasted Pear Salad

mixed greens, toasted walnuts,
dried cranberries, blue cheese crumbles,
and sliced shallots in a light vinaigrette

Classic Caesar Salad

Sandwiches & Burgers

includes one side item

Idle Hour Burger

8 oz. black angus burger on a kaiser roll
with your choice of american, swiss,
cheddar and bacon
\$8

Grilled Hamburger Club

smoked gouda cheese, honey chipotle mayo,
and applewood bacon
\$8.50

Honey Spiced Chicken Panini

candied bacon, provolone cheese, and sundried
tomato aioli on toasted foccacia bread
\$8

Grilled Salmon Burger Quesadilla

dill and caper cream cheese spread, sliced red onions,
chiffonade of iceberg lettuce, and vine ripe tomatoes
\$7.50

♥ Skillet Blackened Turkey Burger

chiffonade of iceberg lettuce, vine ripe tomatoes,
and mango jerk sauce
\$7.50

Hot Pastrami Melt

whole-grain mustard aioli, muenster cheese,
sauerkraut, and sliced dill pickles
on toasted rye bread
\$7.50

Smoked BBQ Beef Brisket Sandwich

creole bbq sauce, onion bacon relish, and smoked
gouda cheese on a toasted hoagie roll
\$9

Entrees

Entrees include chef's selection of fresh seasonal vegetables.

Bacon Wrapped Pork Tenderloin Medallions

apricot bordelaise
smoked gouda and scallion whipped potatoes
\$11

Grilled 12 oz. Ribeye

peppered brandy mushroom bordelaise
smoked gouda and scallion whipped potatoes
\$21

Grilled Filet Mignon

peppered brandy mushroom bordelaise
smoked gouda and scallion whipped potatoes
6 oz. \$19 or 8 oz. \$23

Chicken and Wild Mushroom Crepes

sherry parmesan cream sauce
dirty rice pilaf
\$11

Coconut Crusted Tilapia

strawberry tomato relish
dirty rice pilaf
\$13

Oven Baked Scallop Rockefeller

applewood bacon florentine sauce