

THE GRILL

P U B

Eva Claros-Melara, Chef de Cuisine

SOUP DU JOUR

cup or bowl 6/8

FIRECRACKER SHRIMP

fried shrimp, bang bang sauce 18

CHEESE QUESADILLA

flour tortilla, cheese blend, seasonings, salsa, sour cream, guacamole 13 **V**

CHICKEN WINGS

buffalo, bbq or sweet chili sauce, blue cheese dressing, celery 18

Choice of breaded or fresh

¼ LB NATHAN'S HOT DOG

served with beer-battered fries, potato bun 12

SOUTHWEST FAJITA SALAD

corn and black bean salsa, avocado, cheddar, pepper jack, tortilla strips, cilantro lime and jalapeño dressing 15 **G V**

*Add fajita shrimp, chicken or steak for additional charge**

19TH HOLE BURGER*

all-natural brandt beef, lettuce, tomato, onion, potato bun 17

Choice of cheese, bacon, mushroom, caramelized onions

CLASSIC NEAPOLITAN PIZZE

san marzano tomato sauce, fiore di latte, basil, sea salt, olive oil 15 / 19 **V**

Individual or large

G *Gluten-Free* **V** *Vegetarian*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food / cross-contact allergies or dietary restrictions.