

# THE VILLAGE GRILLE

## APPETIZERS

### **BANG BANG SHRIMP**

*Hand breaded shrimp, sriracha aioli, green onions,  
sesame seeds*

\$13

### **½ DZ. CHICKEN WINGS**

*Tossed in buffalo, lemon pepper BBQ or jerk sauce with celery,  
served with ranch, blue cheese, honey mustard or jalapeno  
ranch dressing*

\$12

### **CHICKEN QUESADILLA**

*Two-cheese blend, peppers, onions, black beans, grilled corn,  
salsa, sour cream, flour tortillas*

\$16

### **STEAK QUESADILLA**

*Two-cheese blend, peppers, onions, black beans, grilled corn,  
salsa, sour cream, grilled flour tortilla*

\$17

### **BBQ CHICKEN FLATBREAD**

*Ranch dressing, caramelized peppers & onions, bbq chicken,  
mozzarella, scallions*

\$15

### **SOUTHWEST CHICKEN EGGROLLS**

*Black beans, peppers, jack cheese, jalapeno ranch dressing*

\$14

### **½ DZ. RAW OYSTERS \***

*Served with cocktail sauce, mignonette, lemon & saltine  
crackers*

\$16

### **MEAT & CHEESE BOARD**

*Chefs selection cured meats and cheeses served with baguette  
croutons, artisinal jam, dijon mustard & assorted pickles*

\$18

### **PEEL & EAT SHRIMP COCKTAIL**

*½ half lb. Shrimp, Chipotle-lime cocktail sauce,*

\$14

### **LOADED POTATO SKINS**

*Bacon, scallion, jalapeno & pimento cheese  
served with salsa & sour cream*

\$14

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# THE VILLAGE

## GRILLE

### SOUP & SALAD

#### **PRIME RIB & BLACK BEAN CHILI**

*Roasted poblanos, black beans, prime rib, ground beef chili topped with sour cream, cheddar cheese & green onions served with saltine crackers*  
Cup \$12

#### **APPETIZER HOUSE SALAD**

*Iceberg & field green salad with grape tomatoes, radishes, cucumbers, red onions, garlic croutons with your choice of dressing*  
\$9

#### **APPETIZER CAESAR SALAD**

*Chopped romaine, garlic croutons, parmesan cheese & creamy Caesar dressing*  
\$9

#### **COBB SALAD**

*Iceberg & field green salad with grape tomatoes, avocado, bacon, ham, turkey, hard boiled egg, blue cheese & red onions with your choice of dressing*  
\$16

#### **BLACKENED SALMON BISTRO SALAD \***

*Blackened 6 oz. salmon fillet served over field greens, with toasted pecans, grape tomatoes, red onions, feta cheese & champagne vinaigrette*  
\$18

#### **GRILLED CHICKEN CAESAR**

*8 oz. grilled chicken breast served over chopped romaine, with garlic croutons, parmesan cheese & creamy Caesar dressing,*  
\$17

#### **CAPRESE SALAD**

*Heirloom tomatoes, fresh mozzarella cheese, basil, pickled red onions, arugula, balsamic glaze*  
\$13

#### **FRIED CHICKEN SALAD**

*Iceberg & field green salad with cucumbers, hard boiled egg, cheddar cheese, garlic croutons with your choice of dressing*  
\$16

### DRESSINGS

*Ranch, Jalapeno-Ranch, Italian, Blue Cheese, Honey Mustard, 1000 Island, Champagne Vinaigrette, Balsamic Vinaigrette, Green Goddess*

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## SANDWICHES

### DOUBLE SMASH BURGER

*2 beef patties, cheddar, lettuce, tomato, onion, 1000 island dressing, toasted brioche roll w/ fries*

\$16

### PRIME RIB FRENCH DIP

*Thin sliced prime rib, smoked gouda, toasted hoagie roll, herb au jus w/ fries*

\$18

### VILLAGE GRILLE CLUB SANDWICH

*Ham, turkey, bacon, swiss, cheddar, black pepper mayonnaise, lettuce, tomato, grilled sourdough w/ fries*

\$16

### CORNED BEEF REUBEN

*Carraway & mustard sauerkraut, 1000 island dressing, swiss cheese, toasted marble rye w/ fries*

\$17

### BUFFALO CHICKEN WRAP

*Hand breaded buffalo chicken tenders, lettuce, cheddar, ranch dressing w/ fries*

\$15

### FRIED FISH SANDWICH

*Hand breaded white fish, lettuce, tomato, onion, dill tartar sauce, toasted hoagie roll w/ fries*

\$15

### PRIME RIB PHILLY CHEESE STEAK

*Peppers, onions, Swiss cheese, toasted hoagie roll w/ fries*

\$19

### CHICKEN PHILLY

*Peppers, onions, Swiss cheese, toasted hoagie roll w/ fries*

\$16

### GRILLED CHICKEN SANDWICH

*Bacon, avocado, cheddar, Swiss, lettuce, tomato, onion, black pepper mayonnaise, toasted brioche roll w/ fries*

\$16

### CHICKEN CAESAR WRAP

*Grilled chicken breast, bacon, chopped romaine, parmesan cheese, creamy Caesar dressing w/ fries*

\$16

### MONTE CRISTO

*Beer battered sourdough sandwich with ham, turkey and Swiss cheese topped with powdered sugar, served with strawberry preserves & fries*

\$17

## SIDES

**APPLE COLESLAW, FRUIT, FRIES, ONION RINGS, RANCH CHIPS,  
PASTA SALAD, GRILLED VEGETABLES**

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## ENTREES

### FISH & CHIPS

*Hand battered white with our house made dill sauce,  
apple-slaw, hush puppies & lemon*

\$19

### CHICKEN TENDER PLATE

*Half pound hand breaded chicken tenders served with  
fries & honey mustard*

\$16

### TASSO SHRIMP & GRITS

*Blackened shrimp & Tasso ham, jalapeno-cheddar grits,  
bloody mary crole sauce*

\$19

### BBQ BACON MEATLOAF

*Bacon wrapped beef & pork bbq meatloaf served over our  
mashed red potatoes with grilled seasonal vegetables*

\$19

### CAJUN SHRIMP & CHICKEN PASTA

*Blackened shrimp & chicken, andouille sausage, roasted  
pepper & onion Cajun cream sauce*

\$20

### CHICKEN GENOVESE PASTA

*Grilled chicken with sun-dried tomatoes, artichoke hearts  
& walnut pesto cream sauce*

\$19

### SHRIMP PLATTER

*Hand battered shrimp with our house made cocktail  
sauce, apple-slaw, hush puppies & lemon*

\$19

### FRESH CATCH OF THE DAY \*

*Daily selection of fresh seafood  
\$Mkt Price*

### PORK SCHNITZEL

*Poblano-corn gravy, mashed red potatoes,  
grilled seasonal vegetables*

\$19

### ST. LOUIS BBQ RIBS

*Served with fries, grilled seasonal vegetables, coleslaw*

\$24

## DESSERTS

### PECAN PIE W/ VANILLA BEAN ICE CREAM

\$12

### WHITE CHOCOLATE BANANA BREAD PUDDING W/ VANILLA BEAN ICE CREAM & CARAMEL

\$13

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