

# The Grille Room

HERITAGE BAY GOLF & COUNTRY CLUB

## DINNER MENU

### Starters & Small Plates

Soup Du Jour <i>Chef's Choice - Soup of The Day</i> Cup 5 / Bowl 8	
Parmesan Truffle Fries <b>V</b> <i>Shoestring Fries Tossed in White Truffle Oil</i> <i>Topped with Grated Parmesan Cheese</i>	6
Bavarian Pretzel <b>V</b> <i>Pimento Cheese and Brown Grain Honey Mustard</i>	8
Bruschetta <b>VG</b> <b>GF</b> <i>Grilled Baguette, Fresh Tomatoes, Basil &amp; Garlic</i> <i>EVOO &amp; Balsamic Drizzle</i>	10
Shrimp Cocktail Martini <b>GF</b> <b>GF</b> <i>Chilled Six Jumbo Shrimp, Celery Heart Bloody Mary</i> <i>Tomato Horseradish Sauce</i>	13
Pork & Vegetable Egg Rolls <i>Asian Peanut Dipping Sauce</i>	10
Asian Steak Bao Buns <i>Grilled Pineapple-Soy Marinated Flank Steak, Kimchi</i> <i>Hoisin Sauce &amp; (3) Steamed Bao Buns</i>	14
Italian Meatballs <i>Marinara Sauce, Parmesan &amp; Basil</i>	12

### Salads

Classic Caesar <b>V</b> <i>Romaine Hearts, Shaved Parmesan Cheese</i> <i>Garlic Herb Croutons and Caesar Dressing</i> Small 8 / Large 12
Garden Salad <b>GF</b> <b>V</b> <i>Artisan Greens, Seedless Cucumbers, Grape Tomatoes</i> <i>Carrot, Radish, Shredded Cheddar Cheese, Red Onion</i> <i>Croutons &amp; Your Choice of Dressing</i> Small 8 / Large 12
Grilled Peach & Mozzarella Salad <i>Arugula, Tomatoes, EVOO &amp; Balsamic Drizzle</i> Small 14 / Large 18
Summer Cauliflower Salad <b>VG</b> <b>GF</b> <i>Chopped Romaine, Strawberries, Red Onion, Cucumber</i> <i>Pumpkin Seeds &amp; Your Choice Of Dressing</i> Small 10 / Large 14
Add On Salad Enhancements: <b>GF</b> <i>Half Avocado / 2</i> <i>Grilled Chicken Breast / 5</i> <i>5 Grilled Shrimp / 7</i> <i>Salmon or Grouper / 10</i>
Your Choice of Dressing: <i>Buttermilk Ranch, Bleu Cheese, 1000 Island</i> <i>Honey Mustard, Citrus Vinaigrette</i> <i>Balsamic Vinaigrette &amp; Raspberry Vinaigrette</i> <i>Honey Soy Vinaigrette</i>

## Chef's Features

Features Include  
Chef's Selection of Starch & Vegetable Du Jour

"Napa Valley" Tournedos <i>Two 4 Oz. Beef Tenderloin Medallions</i> <i>Topped with Wine-Poached Grapes &amp; Boursin Fondue</i>	32
Roasted Mediterranean Branzino <i>Fennel, Orange &amp; Red Onion Salad</i>	30
Lamb Chop Lollipops <i>Chargrilled &amp; Served with Roasted Potatoes</i> <i>Brussel Sprouts &amp; Sautéed Apples</i> <i>Minted Mustard Sauce</i> No Choice of Side	36
Penne Shrimp Alla Vodka <i>Flambéed with Vodka and Tomato Sauce with a</i> <i>Touch of Cream</i> No Choice of Side	28
Seared Filet of Salmon <b>GF</b> <i>Simply Seared &amp; Topped with Tropical Fruit Salsa</i>	29

Wagyu Derby Burger <i>Grilled to Perfection &amp; Topped with Bourbon Onions</i> <i>Applewood Bacon &amp; Pimento Cheese</i>	18
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### Homestyle Classics

Meatloaf <i>Topped with Mushroom Gravy</i>	22
Chicken Pot Pie <i>Roasted Chicken &amp; Vegetables in a Creamy Sauce</i> <i>Topped with Crispy Puff Pastry</i> No Choice of Side	22
Spaghetti & Meatballs <i>Tossed in Marinara Sauce</i> <i>Topped With Shredded Parmesan &amp; Fresh Basil</i>	18

 Items with this icon are less than 600 calories and are Blue Zone Certified

**GF** Gluten Free

**V** Vegetarian

**VG** Vegan

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten is present in our breads, rolls, salad dressings, crackers, and several condiments unless specified.