

# Lunch at TRIBROOK GRILL

## · SOUP & SALAD ·

Add Grilled / Blackened Chicken 5, Shrimp 7, Salmon 10

### Soup du Jour <sup>NEW</sup>

Soup of the day  
Cup 5 / Bowl 7

Add grilled cheese 5

### Arugula & Spinach <sup>NEW</sup> **V**

With blueberries, strawberries, mandarin oranges, red onion, toasted pecan, and feta. Served with apple cider vinaigrette 13

### Caesar **V**

Fresh chopped romaine, croutons, shaved parmesan with Classic Caesar dressing  
Side 5 / Entree 10

### Spinach Cobb

Spinach and arugula blend, cucumber, onion, tomato, hard boiled egg, bacon, and avocado. Choice of dressing 12

### House **V** **GF**

Mixed greens, cucumber, carrot, onion, tomato and your choice of dressing  
Side 5/ Entree 8

## · SHAREABLES ·

### Hot Bavarian Pretzel **V**

Soft baked pretzel, with your choice of salted and stone-ground mustard or cinnamon sugar 10

### Mini Crab cakes <sup>NEW</sup>

Home-made mini crab cakes served with lemon wedges and Cajun remoulade 16

### Wings your Way <sup>NEW</sup>

Chicken wings fried to perfection tossed in your choice of sauce or dry rub. Buffalo, BBQ, Asian zing, Cajun or Ranch (6) 12 / (12) 19

### Caprese <sup>NEW</sup> **V** **GF**

Fresh mozzarella balls, grape tomatoes, basil and balsamic reduction 12

### Irish Nachos <sup>NEW</sup>

Pot Roast on a bed of crispy French fries topped with beer cheese, tomatoes, pickled onions, lettuce and sour cream 14

### Hummus Plate **V** <sup>NEW</sup>

Home-made hummus de jour, grilled naan bread, carrot, cucumber and pickled onion 10

## · HANDHELDS ·

Choice of traditional or sweet potato fries, onion rings, potato salad, or side salad.  
Add bacon 2, egg 2, boursin cheese 2, sautéed mushrooms 1

### The Bogey Burger

8oz chuck patty served with lettuce, tomato, onion, pickles, and cheese on brioche bun 14

### Grilled Chicken Club <sup>NEW</sup>

Grilled seasoned chicken breast, lettuce, tomato, pickles, bacon, Swiss cheese with garlic aioli and local hot honey on ciabatta bun 13

### Birdie Burger <sup>NEW</sup>

8oz chuck patty, caramelized onion maple bacon jam, chipotle aioli, sauteed mushrooms and Swiss on brioche bun 16

### Pulled Pork Sandwich <sup>NEW</sup>

House made pulled pork shoulder tossed in Carolina gold bbq sauce topped with coleslaw and pickled onion on brioche bun 13

### Southern Swine Burger <sup>NEW</sup>

8oz chuck patty with pulled pork piled high, coleslaw, pickled onion and cheddar on brioche bun 16

### Chicken Salad Wrap <sup>NEW</sup>

With fresh spring mix on sun-dried tomato wrap 10

### Hot Dog

Plain or served with your choice of chili, cheese, relish or sauerkraut 11

### Hummus and Vegetable Wrap <sup>NEW</sup> **V**

Hummus du jour, blend of roasted vegetables, feta, spring mix, balsamic glaze on sun-dried tomato wrap 10

### Classic Reuben

Corned beef served with sauerkraut, swiss cheese, and homemade thousand islands dressing on marble rye 14

### Build Your Own Sandwich <sup>NEW</sup>

Choice of ham, turkey, roast beef and cheese on white, wheat, marble rye, or chiabatta bun 11

# Dinner at TRIBROOK GRILL

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Soup of the day Cup 5 / Bowl 7

Add grilled cheese 5

### Spinach Cobb

Spinach and arugula blend, cucumber, onion, tomato, hard boiled egg, bacon, and avocado.

Choice of dressing 12

### House <sup>V</sup> <sup>GF</sup>

Mixed greens, cucumber, carrot, onion, tomato and your choice of dressing Side 5/ Entree 8

### Arugula & Spinach <sup>V</sup> <sup>NEW</sup>

With blueberries, strawberries, mandarin oranges, red onion, toasted pecan, and feta. Served with apple cider vinaigrette 13

### Caesar <sup>V</sup>

Fresh chopped romaine, croutons, shaved parmesan with Classic Caesar dressing Side 5 / Entree 10

## · SHAREABLES ·

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Soft baked pretzel, with a choice of salted and stone-ground mustard or cinnamon sugar 10

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Home-made hummus de jour, grilled naan bread, carrot, cucumber and pickled onion 10

### Wings your Way <sup>NEW</sup>

Chicken Wings fried to perfection tossed in your choice of sauce or dry rub. Buffalo, BBQ, Asian zing, Cajun, or Ranch (6) 12 / (12) 19

## · ENTREES ·

### Filet Mignon

8 oz tenderloin topped with au poivre sauce, garlic mashed potatoes, vegetable of the day 39

Add 4 oz Lobster 8, (3) Shrimp 4

### New York Strip <sup>NEW</sup>

12 oz strip steak chargrilled and topped with red wine demi glace, garlic yukon gold mashed potatoes, vegetable of the day 34

Add 4 oz Lobster 8, (3) Shrimp 4

### Roasted Half Chicken <sup>NEW</sup>

Basted with herb butter and topped with sauce velouté, rice pilaf, vegetable of the day 27

### Apple Brined Pork Chop <sup>NEW</sup>

12 oz apple cider brined, bone-in, center cut pork chop with apple cider demi-glace. Served upon a bed of mashed potatoes with vegetable of the day 29

### Pappardelle Pasta <sup>NEW</sup>

Tossed with garlic, shallot, red pepper flake, white wine, spinach, tomato, mushroom served with choice of house made parmesan cream sauce or marinara. Topped with shaved parmesan and basil 20

Add Chicken 5

### Rainbow Trout <sup>NEW</sup>

Lightly floured and pan-fried topped with lemon dill beurre blanc, rice pilaf and vegetable of the day 25

### Dijon Bearnaise Salmon <sup>NEW</sup>

8 oz pan seared or grilled salmon, Dijon Bearnaise, rice pilaf, vegetable of the day 28

## · SIDES ·

Mashed Potatoes  
3

Vegetable du Jour  
4

Sautéed Mushrooms  
4

Side Salad  
5

Onion Rings  
4

Traditional or Sweet  
Potato Fries  
4

## · DESSERT ·

New York Cheesecake  
Silky cheesecake  
served with caramel  
sauce and fresh fruit 9

Tribrook Cobbler <sup>NEW</sup>  
Seasonal cobbler served  
a la mode 10

Chocolate Torte <sup>NEW</sup>  
Flourless chocolate  
torte served with  
raspberry sauce and  
fresh fruit 9

Crème brulee <sup>NEW</sup>  
Crème brulee served  
with whipped cream  
and fresh fruit 10