

Lunch at TRIBROOK GRILL

· SOUP & SALAD ·

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

Soup du Jour ^{NEW}

Soup of the day
Cup 5 / Bowl 7

Add grilled cheese 5

Arugula & Spinach ^{NEW} **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 ^{NEW}

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

Wings your Way ^{NEW}

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 ^{NEW} **V** **GF**

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

Irish Nachos ^{NEW}

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

Hummus Plate **V** ^{NEW}

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

Asian Coconut Shrimp

Panko battered and fried, served with a sweet Asian dipping sauce 14

· HANDHELDS ·

Choice of traditional or sweet potato fries, onion rings, potato salad, or side salad
Add bacon 2, egg 2, sauteed mushrooms 1

The Bogey Burger

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

Grilled Chicken Club ^{NEW}

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

Birdie Burger ^{NEW}

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

Pulled Pork Sandwich ^{NEW}

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

Southern Swine Burger ^{NEW}

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

Chicken Salad Wrap ^{NEW}

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 ^{NEW} **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 ^{NEW}

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

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· 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

Apple Brined Pork Chop ^{NEW}

12 oz apple cider brined, bone-in, center cut pork chop with apple cider demi-glace. Served upon a bed of mashed potatoes with a choice of asparagus or brussel sprouts 29

New York Strip ^{NEW}

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

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Pappardelle Pasta ^{NEW}

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

Roasted Half Chicken ^{NEW}

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

Rainbow Trout ^{NEW}

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

Dijon Bearnaise Salmon ^{NEW}

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

· DESSERT ·

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

Tribrook Cobbler ^{NEW}
Seasonal cobbler served a la mode 10

Chocolate Torte ^{NEW}
Flourless chocolate torte served with raspberry sauce and fresh fruit 9

Crème brulee ^{NEW}
Crème brulee served with whipped cream and fresh fruit 10