



DINNER

MAIN COURSE

**FILET 6OZ	\$36.00
WHIPPED POTATOES, GREEN BEANS, AND GARLIC PARMESAN BUTTER	
**RIBEYE 12OZ	\$32.00
HERB AND PORCINI CRUSTED, PAN ROASTED FINGERLING POTATOES, BURGUNDY GLAZE	
**CATCH OF THE DAY	\$MKT
PAIRED WITH SEASONAL SIDES	
AIRLINE CHICKEN	\$24.00
LEMON HERB MARINATED, GREEN BEANS, GARLIC WHIPPED MASH, NATURAL JUIS	
**BONE IN PORK CHOP	\$26.00
ASIAN GLAZED, PINEAPPLE SALSA, SEASONED RICE, AND BROCCOLI	
MUSHROOM PASTA	\$16.00
SEARED PORTOBELLO AND DOMESTIC MUSHROOMS, LINGUINE, CHARDONNAY BUTTER, AND TRUFFLE OIL	
CLASSIC CLUB	\$14.00
HAM, TURKEY, BACON, CHEDDAR, SWISS, LETTUCE, TOMATO ON TOASTED PULLMAN	
**GRAYMERE BURGER	\$13.00
CHEDDAR, HOUSE PICKLES, SHREDDED LETTUCE, AND TOMATO	

SIDES

FRENCH FRIES
SWEET POTATO FRIES
ONION RINGS
GREEN BEANS
BROCCOLI
SEASONAL FRUIT

DESSERT

SEASONAL CRÈME BRÛLÉE	\$12.00
MULETOWN MOUSSE	\$12.00
CHOCOLATE BUNDT CAKE	\$10.00

ASK ABOUT OUR DESSERT FEATURES!

SALADS

HOUSE SALAD	\$9.00
CAESAR SALAD	\$9.00
WEDGE SALAD	\$10.00
COLUMBIA COBB	\$11.00

ADD ON PROTEIN

*STEAK, * SALMON, CHICKEN, SHRIMP

APPETIZERS

CHICKEN SALAD	\$14.00
PULLED CHICKEN, CREAMY MAYO, CRISP CELERY, ONION, AND HERBS	
WATERMELON SALAD	\$13.00
FRESH WATERMELON, CUCUMBER, FETA, HONEY LIME DRIZZLE	
SHRIMP COCKTAIL	\$15.00
LARGE WHITE SHRIMP, COCKTAIL SAUCE, LEMONS	
CHAR-GRILLED WINGS	\$12.00
TOSSED IN YOUR CHOICE OF BUFFALO, BBQ, OR GARLIC PARMESAN	
GOAT CHEESE QUESADILLA	\$13.00
CHORIZO, GOAT CHEESE, CUMIN ONIONS AND PUMPKIN SEEDS	
PRETZEL BITES	\$11.00
BEER CHEESE AND GRAIN MUSTARD	
MOZZARELLA STICKS	\$9.00
DEEP FRIED, SERVED WITH MARINARA	
PORK POT STICKERS	\$10.00
SERVED WITH A SWEET CHILI SOY GLAZE	

KIDS

KIDS PASTA (MARINARA OR BUTTER)	\$6.00
HOT DOG	\$6.00
GRILLED CHEESE	\$6.00
CHICKEN TENDERS	\$8.00
CORN DOG	\$7.00
HAMBURGER	\$8.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS