



PBCC Grill Room

APPETIZERS

Fried Cauliflower-Cauliflower florets dipped in a tempura batter deep fried, then tossed in hoisin sauce <14>

Pimento Cheese Dip- House Made Cheddar and Pimento Cheese Dip with Assorted Crackers. <10>

Coconut Shrimp – 5 Hand breaded coconut shrimp served with a sweet chili dipping sauce. <16>

Butternut Squash Ravioli- Savory Butternut squash Ravioli with Chorizo and a garlic sage cream. <16>

Bistro Fries- Hand cut parmesan truffle bistro fries with a truffle hot ranch dipping sauce. <14>

Chicken Wings- Ten fresh wings served with your choice of Teriyaki, Garlic parmesan, BBQ, or Buffalo sauce. <18>

SALAD

Caesar Salad – Romaine lettuce tossed in Caesar dressing, shaved parmesan cheese and seasoned croutons. < 14> Add Protein < 24 >

Cobb Salad – Grilled chicken, chopped egg, avocado, blue cheese crumbles, cherry tomatoes, bacon and ranch dressing. < 20 >

Grilled Asparagus Salad-Mixed greens, cherry tomatoes, grilled asparagus, feta cheese, potato straws and parmesan ranch dressing < 14> Add Protein < 24 >

Mixed Berry Salad – Mixed Berries, Red Onion, Feta cheese crumbles on bed of Mixed Greens. <14> Add Protein <24>

(Protein Choices are Salmon, Tuna filet, Shrimp and Chicken Breast)

FLATBREAD (Regular Crust, Cauliflower Crust)

Pepperoni Flatbread – Pepperoni with house marinara, mozzarella cheese, < 15 >

Margarita Flatbread – Fresh tomatoes, mozzarella, garlic oil, fresh basil and a Balsamic glaze. <15>

Robs Way Flatbread- Pepperoni, Bacon on flatbread with red sauce, Banana Peppers, onions, Balsamic Glaze and Mozzarella Cheese. <16>

BBQ Pork, Onion, Cheddar-BBQ Sauce, Shredded Pork, Julienne Red Onions and Cheddar Cheese. <17>

Smoked Salmon and Cucumber- Dill Cream, Flaked Smoke Salmon, Red Onions, Tomatoes with Feta cheese and Olive Oil Drizzle <18>

Please let us know of any dietary restrictions that you may have; We will be happy to meet your needs.

***Food Allergy Notice**- Please be advised that food prepared here may contain, milk, eggs, wheat, tree nuts, peanuts, fish or shellfish.

***Consuming raw or undercooked meats increases chance of foodborne illness**



SANDWICHES

BBQ Pork Sliders- 2 Hawaiian Rolls filled with Barbeque Pulled Pork, Onion Rings, Bacon and Cheddar < 15>

Chicken Breast Capicola- Grilled Chicken Breast topped with thin sliced Hot Capicola Ham, Provolone and Caesar salad <16>

Burger Your Way – 8oz. custom blend ground beef topped with your choice of cheese lettuce, tomato, onion and pickle. < 16> Beyond Burger. <16>

Jerk Seared Tuna Brioche-Jerk Seared Soku Tuna filet on Grilled Brioche bun with Mango Salsa, Lettuce, tomato, Onions and Cilantro Ranch. <19>

Salmon Filet BLT- Grilled Salmon Filet on a Brioche bun with lettuce, tomato and bacon with a remoulade sauce. <19>

Perch Sandwich- Fried Perch on a brioche bun with lettuce, tomato, pickle and tartar sauce. < market price >

ENTRÉE'S

Fettuccini and Sauce- Fettuccini pasta tossed in a Diablo or Alfredo sauce. <15> Add Protein<25>

Beef Tournedos– Two 4-ounce center cut filets, with smashed fingerling potatoes, grilled Broccolini, wild mushrooms, demi glaze < 48> Single filet-<24>

Chicken Piccata- Sautéed, Chicken breast with Lemon and Caper Wine sauce. On Bed of fettuccini, accompanied by Grilled Asparagus <28>

Braised Short Ribs – Garlic mashed potatoes, fried Brussel sprouts, crispy onions and a Red wine demi glaze< 38>

Chicken Angelo- Spring onion pesto risotto, topped with artichoke hearts, mushrooms, olives, garlic, basil, sautéed in a white wine butter sauce-<28>

Shrimp and Sweet Corn Risotto- Creamy Sweet Corn risotto topped with Blackened Shrimp, Chorizo and Green Onions <26>

Cedar Plank Salmon- Asparagus risotto, honey glazed heirloom carrots, fried leeks. < 36 >

Fish and Chips- Atlantic cod dipped in a beer batter, deep fried and served with our house made bistro fries. <26>

Jerk Pork Tenderloin with Mango Salsa- Two Pork Tenderloin Medallions dusted in Jerk Spices and Broiled Topped with Mango Salsa and served with Sweet Potato Timbales and Broccolini. <29>

Fried Perch Platter – Deep fried perch with coleslaw, and your choice of a side. < Market price >

SIDES

Baked Russet / Onion Rings/Fresh Cut Fries/ Sweet Potato Fries or Timbales/Cottage Cheese/ Coleslaw. (\$2.00 more Side Salad / Asparagus)

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