
PBCC Grill Room

APPETIZER

Fried Cauliflower-Cauliflower florets dipped in a tempura batter deep fried and tossed in hoisin sauce <10> (GF)

Potato and Cheese Perogies-House made perogies pan seared topped with caramelized onion and sour cream < 10 >

Coconut Shrimp – 5 Hand breaded coconut shrimp served with a sweet chili dipping sauce. <13>

House Chips-Topped with cheddar cheese, bacon and scallions, with sour cream. <8> (GF)

Pretzel Crusted Smoked Gouda Cheese Sticks- Served with a honey dipping sauce mustard. <10>

Chicken Wings- Ten fresh wings served with your choice of Teriyaki, Garlic parmesan, BBQ, or Buffalo sauce. <13> (GF)

SALAD

Caesar Salad – Romaine lettuce tossed in Caesar dressing, shaved parmesan cheese and seasoned croutons. < 8 > < 12 >

Iceberg Wedge Salad- Bacon, cherry tomatoes, pickled red onion, blue cheese and chives with a green goddess dressing <12> (GF)

Cobb Salad – Grilled chicken, chopped egg, avocado, blue cheese crumbles, cherry tomatoes, bacon and ranch dressing. <9> < 16 >

Mixed Green Salad- Shaved apple, fennel, bacon, candied pecans, toasted goat cheese, with an apple cider vinaigrette < 8 > < 12 > (GF)

ADD: Chicken < 5 > / Shrimp < 7 > / Salmon < 7 >

FLATBREAD (Thin Crust, Regular Crust, Cauliflower Crust)

Pepperoni Flatbread – Pepperoni with house marinara, mozzarella cheese, garlic oil and fresh basil < 12 >

Margarita Flatbread – Fresh tomatoes, mozzarella, garlic oil, fresh basil and a Balsamic glaze. <10>

Forest Pizza – Confit garlic, charred rosemary, mixed forest mushrooms, white sauce, arugula, fried shallots. <14>

Chicken Pesto Pizza- White sauce, spinach, artichoke hearts, sundried tomatoes, pesto chicken and goat cheese<14>

SANDWICHES/WRAPPS

Ruben Panini – House cooked corned beef with sauerkraut, swiss cheese, and 1000 island dresser on marble rye. < 13 >

Burger Your Way – 8oz. custom blend ground beef topped with your choice of cheese lettuce, tomato, onion and pickle. < 13 >

Sub Vegetarian Beyond burger < 13 >

Crispy Chicken- Tempura chicken, swiss cheese, country ham, honey mustard, on Ciabatta Bread <13>

Perch Sandwich – Fried Perch on a brioche bun with lettuce, tomato, pickle and tartar sauce. < 17 >

ENTRÉE'S

Beef Tournedos– Two 4-ounce center cut filets, with smashed fingerling potatoes, grilled broccolini, wild mushrooms, demi glaze < 38> Single filet-<18>

Moroccan Chicken- Moroccan couscous, kalamata olives, capers, sundried tomatoes, and a citrus beurre blanc -<18>

Pretzel Crusted Halibut – Fresh Halibut crusted with Pretzels with wilted spinach, mashed potatoes and a whole grain mustard Ivory sauce. < 28 >

Cedar Plank Salmon- Asparagus risotto, honey glazed heirloom carrots, fried leeks. < 28 > (GF)

Fried Perch Platter – Deep fried perch with coleslaw, and your choice of a side. < 28 >

Braised Short Ribs – Chive mashed potatoes, fried Brussel sprouts, crispy onions and a demi glaze< 28 > (GF)

Pasta Diablo-Penne pasta tossed in a red cream sauce with caramelized onions and crushed tomatoes. <12>

ADD: Chicken < 5 > / Shrimp < 7 > / Salmon < 7 >

SIDES

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF- Gluten Free