PBCC Grill Room

APPETIZER

Coconut Shrimp – 6 Coconut breaded shrimp deep fried and served with sweet chili sauce. < 10 >

Eggplant Stack - Eggplant fried in an Italian breading covered in marinara sauce and mozzarella cheese. < 9 >

SALAD

Caesar Salad – Crunchy romaine lettuce tossed in Cesar dressing, shaved parmesan cheese and seasoned croutons. < 6 > < 10 >

House Salad – Lettuce blend with cherry tomatoes, red onion, cucumber, dried cranberries, and seasoned croutons. < 5 > < 8 >

Cobb Salad – Grilled chicken, chopped egg, diced avocado, blue cheese crumbles, diced tomato, and bacon bits on chopped romaine. < 9 > < 14 >

Asparagus Salad – Lettuce blend with potato straws, grilled asparagus, tomato and feta cheese with your choice of dressing < 6 > < 10 >

Add: Chicken < 5 > / Shrimp < 7 > / Salmon < 7 > Dressings: Ranch / Bleu Cheese / French / Parmesan Ranch / Italian / 1000 Island / Raspberry Vinaigrette / White Balsamic

SOUP

Soup of the Day – Cup < 3.50 > / Bowl < 5 >

FLATBREADS

Pepperoni Flatbread – Pepperoni with pizza sauce and mozzarella cheese. < 12 >

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

SANDWICHES

Buffalo Chicken Wrap – Crispy chicken tenders tossed in buffalo ranch with shredded cheddar, lettuce, tomato and pickle in a flour tortilla. < 10 >

Chicken Caesar Wrap – Grilled chicken with Cesar dressing, shaved parmesan, romaine lettuce, and croutons in a flour tortilla. < 10 >

Ruben Panini – Tender corned beef with sauerkraut, swiss cheese, and 1000 island dresser on marble rye. < 10 >

Burger Your Way – 8oz. Ground beef, brisket, and short rib burger grilled to your temperature with toppings and cheeses you want on a brioche bun. < 12 > Sub Vegetarian Black Bean Burger < 9 >

Perch Sandwich – Fried Perch on a brioche bun with lettuce, tomato, pickle and tartar sauce. < 16 >

*All Sandwiches served with one side. Add \$3.00 for house salad, \$2.50 for a cup of soup, \$2.00 asparagus



Pasta Diablo – Penne pasta tossed in a la vodka diablo sauce with caramelized onions and crushed tomatoes. < 12 >

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

8oz. Faroe Salmon – Grilled with lemon and herbs served with baked potato and seasonal vegetable. < 25 >

12oz. **Strip Steak**- Served with a baked potato, seasonal vegetable, with a red wine shallot demi-glace. < 34 >

Fried Perch Platter – Deep fried perch with baked potato, coleslaw, and seasonal vegetable. < 26 >

SIDES

Baked Potato / French Fries / Sweet Fries / Onion Rings Seasonal Vegetable / Cottage Cheese / Fruit Cup Coleslaw / Side Salad / Asparagus

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