
comfort classics

Starters

Butternut Squash Bisque candied walnuts and grills herbs 6.95/9.95

Warm Sundried Tomato-Feta Dip warm, house-made dip served with crisp garlic crostini's 11.95

Sandwiches *served with fries, ask your server to sub sweet potato fries, soup, or salad*

Gobbler Sandwich* thick sliced turkey breast slow roasted with garlic butter, traditional stuffing, swiss cheese, cranberry sage mayo, served on a grilled ciabatta 15.95

Meatloaf Sandwich* grilled house made meatloaf, pickle, cheddar cheese, Onion rings, bourbon mustard sauce, served on grilled ciabatta 15.95

Entrees *start with a cup of our Butternut Bisque, mixed greens or Caesar salad 3.95*

Pot Roast* slow braised, served with a roasted root vegetable medley and garlic mashed potatoes 17.95

Beef Stroganoff* egg noodles, slow braised pot roast, sour cream, grills herbs 17.95

Autumn Salad* mixed greens tossed in a lemon vinaigrette, diced chicken breast, apple, candied walnuts, strawberry, and blue cheese crumbles 16.95

Turkey Dinner* thick sliced turkey breast slow roasted with garlic butter served with a traditional stuffing, garlic mashed potatoes, roasted root vegetable medley, turkey gravy, and cranberry sauce 16.95

*** Turkey Dinner Lite* for the lighter appetite**

4oz turkey breast slow roasted with garlic butter served with a traditional stuffing, garlic mashed potatoes, roasted root vegetable medley, turkey gravy, and cranberry sauce 13.95

Mignon Medallions* beef tenderloin medallions, simply grilled, sherry mushroom ragout, garlic mashed potatoes, roasted root vegetable medley, grills herbs 19.95

Honey Fried Chicken* three-piece honey fried chicken, fried and tossed in a honey thyme sauce, garlic mashed potatoes, coleslaw, and a biscuit 16.95

Impossible Swedish Meatballs plant-based meatballs, mixed with garlic and herbs, topped with a vegan mushroom gravy, garlic mashed potatoes, and roasted root vegetable medley 18.95

Dessert

Pumpkin Pie classic pumpkin pie served with whipped cream 9.95

Rum Raisin Bread Pudding house-made apple bread pudding with rum soaked golden raisins and served with a warm vanilla sauce 6.95

Grills Rewards!!

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