Sunch at TRIBROOK GRILL

· SOUP & SALAD

Add Grilled / Blackened Chicken 5, Shrimp 7, Salmon 10

Soup du Jour Soup of the day Cup 5 / Bowl 7

Add grilled cheese 5

Spinach Cobb

Spinach and arugula blend, cucumber, onion, tomato, hard boiled egg, bacon, and avocado. Choice of dressing 12 Arugula & Spinach 🛛 🚜

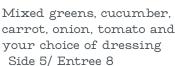
With blueberries, strawberries, mandarin oranges, red onion, toasted pecan, and feta. Served with apple cider vinaigrette 13



Fresh chopped romaine, croutons, shaved parmesan with Classic Caesar dressing Side 5 / Entree 10

House V 🚯





· SHAREABLES · SHA

Hot Bavarian Pretzel 💟 Soft baked pretzel, with your choice of salted and stoneground mustard or cinnamon sugar 10

Caprese 🚜 🗸 🚯



Fresh mozzarella balls, grape tomatoes, basil and balsamic reduction 12

Asian Coconut Shrimp Panko battered and fried, served with a sweet Asian dipping sauce 14

Mini Crab cakes &

Home-made mini crab cakes served with lemon wedges and Cajun remoulade 16

Irish Nachos 📈

Pot Roast on a bed of crispy French fries topped with beer cheese, tomatoes, pickled onions, lettuce and sour cream 14

Wings your Way Chicken wings fried to perfection tossed in your choice of sauce or dry rub. Buffalo, BBQ, Asian zing, Cajun or Ranch (6) 12 / (12) 19

Hummus Plate 🛡 🔊 Home-made hummus de jour, grilled naan bread, carrot, cucumber and pickled onion 10

· HANDHELDS · ·

Choice of traditional or sweet potato fries, onion rings, potato salad, or side salad Add bacon 2, egg 2, sauteed mushrooms 1

The Bogey Burger

8oz chuck patty served with lettuce, tomato, onion, pickles, and cheese on brioche bun 14

Birdie Burger 🕬

8oz chuck patty, caramelized onion maple bacon jam, chipotle aioli, sauteed mushrooms and Swiss on brioche bun 16

Southern Swine Burger 🔊

8oz chuck patty with pulled pork piled high, coleslaw, pickled onion and cheddar on brioche bun 16

Hot Dog

Plain or served with your choice of chili, cheese, relish or sauerkraut 11

Classic Reuben

Corned beef served with sauerkraut, swiss cheese, and homemade thousand islands dressing on marble rye 14

Grilled Chicken Club

Grilled seasoned chicken breast, lettuce, tomato, pickles, bacon, Swiss cheese with garlic aioli and local hot honey on ciabatta bun 13

Pulled Pork Sandwich

House made pulled pork shoulder tossed in Carolina gold bbq sauce topped with coleslaw and pickled onion on brioche bun 13

Chicken Salad Wrap

With fresh spring mix on sun-dried tomato wrap 10

Hummus and Vegetable Wrap & ••

Hummus du jour, blend of roasted vegetables, feta, spring mix, balsamic glaze on sun-dried tomato wrap

Build Your Own Sandwich 📈 Choice of ham, turkey, roast beef and cheese on white, wheat, marble rye, or chiabatta bun 11

Dinner at TRIBROOK GRILL

· SOUP & SALAD

Add Grilled / Blackened Chicken 5, Shrimp 7, Salmon 10

Soup du Jour Soup of the day Cup 5 / Bowl 7 Add grilled cheese 5

House **V G** Mixed greens, cucumber, carrot, onion, tomato and your choice of Arugula & Spinach V & With blueberries, strawberries, mandarin oranges, red onion, toasted pecan, and feta. Served with apple cider vinaigrette 13

cucumber, onion, tomato, hard

boiled egg, bacon, and avocado.

Choice of dressing 12

Spinach Cobb

dressing Side 5/ Entree 8

Caesar V Spinach and arugula blend,

Fresh chopped romaine, croutons, shaved parmesan with Classic Caesar dressing Side 5 / Entree 10

· SHAREABLES.

Hot Bavarian Pretzel Soft baked pretzel, with a choice of salted and stone-ground mustard or cinnamon sugar 10

Irish Nachos & Pot Roast on a bed of crispy French fries topped with beer cheese, tomatoes, pickled onions, lettuce and sour cream 14

Caprese 🚜 🗸 🕕 Fresh mozzarella balls, grape tomatoes, basil and balsamic reduction 12

Asian Coconut Shrimp Panko battered and fried, served with a sweet Asian dipping sauce 14

Hummus Plate V & V Home-made hummus de jour, grilled naan bread, carrot, cucumber and pickled onion 10

Wings your Way & Chicken Wings fried to perfection tossed in your choice of sauce or dry rub. Buffalo, BBQ, Asian zing, Cajun, or Ranch (6) 12 / (12) 19

Mini Crab cakes 🕬 House made mini crab cakes served with lemon wedges and Cajun remoulade 16

·ENTREES ·

Filet Mignon

8 oz tenderloin topped with au poivre sauce, garlic mashed potatoes, vegetable of the day 39

Add 4 oz Lobster 8, (3) Shrimp 4

Apple Brined Pork Chop 12 oz apple cider brined, bone-in, center cut pork chop with apple cider demi-glace. Served upon a bed of mashed potatoes with a choice of asparagus or brussel sprouts 29

New York Strip

12 oz strip steak chargrilled and topped with red wine demi glace, garlic yukon gold mashed potatoes, vegetable of the day 34

Add 4 oz Lobster 8, (3) Shrimp 4

Pappardelle Pasta 🔊

Tossed with garlic, shallot, red pepper flake, white wine, spinach, tomato, mushroom served with choice of house made parmesan cream sauce or marinara. Topped with shaved parmesan and basil 20

Add Chicken 5

Roasted Half Chicken Basted with herb butter and topped with sauce velouté, rice pilaf, vegetable of the day 27

Rainbow Trout 🔊 Lightly floured and pan-fried topped with lemon dill beurre blanc, rice pilaf and vegetable of the day 25

Dijon Bearnaise Salmon 🔊 8 oz pan seared or grilled salmon, Dijon Bearnaise, rice pilaf, vegetable of the day 28

· DESSERT · ASS

· SIDES·

Vegetable du Jour

Sautéed Mushrooms

Mashed Potatoes

Side Salad

Onion Rings

New York Cheesecake

Silky cheesecake served with caramel sauce and fresh fruit 9

Chocolate Torte Flourless chocolate torte served with raspberry sauce and fresh fruit 9

Tribrook Cobbler Seasonal cobbler served a la mode 10

Crème brulee 🔊 Crème brulee served with whipped cream and fresh fruit 10