

GOLFSIDE GRILL

Weekly Features

MONDAY, MARCH 3RD - SUNDAY, MARCH 9TH

OMELET OF THE WEEK

GREEK OMELET

\$19

Omelet Filled with Sautéed Gyro Meat, Onions, Sun-Dried Tomatoes, Wilted Spinach, Olive Medley, and Feta Cheese. Served with Home Fried Potatoes and Your Choice of Toast.

SALAD OF THE WEEK

GRILLED SHRIMP & GRAIN SALAD BOWL

\$18 | \$15 PETITE

Citrus Infused Grilled Gulf Shrimp, Steamed Quinoa, Roasted Broccoli Florets, Edamame, Heirloom Tomatoes, Granny Smith Apples, and Sun-Dried Cranberries Over Artisan Lettuce. Served with Cinnamon Dressing.

SANDWICH OF THE WEEK

FRISCO PATTY MELT

\$18

Grilled Beef Patty with Sautéed Onions, American Cheese, Swiss Cheese, and Tangy Frisco Sauce on Griddled Rye Bread. Served with Your Choice of Side.

PIZZA OF THE WEEK

THE 5TH AVENUE PIZZA

\$24

Our House-Made Dough Topped with Pizza Sauce, Shredded Mozzarella Cheese, Pepperoni, Salami, Italian Sausage, Sautéed Onions, Black Olives, and Green Bell Peppers. Garnished with Basil Chiffonade.

DINNER FEATURES

Available Daily from 5:00 p.m. - 8:00 p.m.

ENTRÉES OF THE WEEK

WILD MUSHROOM RAVIOLI WITH GRILLED CHICKEN

\$28 | \$24 PETITE

Mushroom Ravioli with Medley of Wild Mushrooms, Marinated Grilled Chicken Breast, and Porcini Cream Sauce. Finished with Shredded Parmesan Cheese, Fresh Herbs, and Truffle Oil. Served with a House-Made Garlic Knot.

TURKEY POT PIE

\$26

Cast Iron Crock Filled with Slow Cooked Turkey, Peas, Celery, Carrots, Onions, and Turkey Giblet Gravy. Topped with Puff Pastry. Served with Whipped Potatoes & Seasonal Vegetables.

SEARED ARCTIC CHAR

\$33

Pan-Seared Arctic Char, Amaretto Brown Butter, Sherry Lobster Sauce, Shrimp and Herb Risotto, and Seasonal Vegetables.

SUSHI APPETIZER OF THE WEEK

SEASIDE ROLL

\$24

Sushi Roll Filled with Tempura Shrimp, Cream Cheese, Avocado, and Cucumber. Topped with Ahi Tuna, Salmon Sashimi, Sweet & Spicy Sauce, and Tempura Crisps.