

October Grille Room Features

All October: Loaded Chips – Corn chips with house chili, beer cheese, salsa, and sour cream – 13.25 – Other toppings available for an additional charge

Tuesday:

Double Stack J Burger – Twin patties, stacked with American cheese, lettuce, tomato, and Seven Oaks sauce, served with house French fries – 13.25

Wednesday:

Dine In Only – Wing Wednesday

10 wings for \$10 – Traditional club flavors, served with celery, carrots, and ranch

All flats will be an additional charge.

New wing sauce, sriracha hot honey!

Thursday:

Tuscan Thursday - Five pastas to choose from each week – 20

- Fettuccine with shrimp and puttanesca sauce
- Spaghetti and meatballs in red sauce
- Orecchiette with sausage, broccoli, and garlic butter sauce
- Tortellini with chicken, broccoli, and alfredo sauce
- Penne with bolognese sauce
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Friday:

Mahi-Mahi and Shrimp - Glazed with an orange butter sauce, served with Chef accompaniments, and your choice of soup or salad - 23

Chef's Creative Seafood Specials

Will change weekly, price at market value

Saturday:

Veal Night – Three styles to choose from each week – 24.50

Veal Marsala – Mushrooms, onions, peppers, demi marsala, and wine

Veal Parmesan – House red sauce, and melted cheese

Veal Piccata – Lemon, capers, and white wine

Includes two sides and your choice of soup or salad

Sunday:

Homie Night

Meatloaf – Served with mashed potatoes, house vegetables, onion gravy, and your choice of soup or salad – 16.95

Swiss New York Strip – Grilled to perfection, topped with mushrooms, grilled onions, and melted Swiss cheese, served with your choice of soup or salad - 23