



Appetizers

Crispy Chicken Wings / 895-1000 CAL
Served with carrots and celery. Your choice of sauce Buffalo, BBQ, or Honey Siracha. \$16.00

Chicken Strips / 980 CAL
Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$14.00

Quesadilla / 1000 CAL
Your choice of steak, shrimp or chicken in a tortilla with peppers, onions and cheese blend. \$16.00

Asian Chicken Lettuce Wraps / 422 CAL
Honey soy ground chicken lettuce wraps topped with vegetable slaw, avocado, and hoisin dipping sauce. \$13.00

Margherita Flatbread / 580 CAL
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle. \$14.00

Queso & Pretzel Bites / 940 CAL
Tex-Mex Queso, Pico de Gallo. \$13.00

Firecracker Shrimp / 850 CAL
Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$17.00

Hummus & Pita / 1650 CAL
Seasoned with sea salt, lemon and topped with pesto and served with warm pita wedges, vegetables, feta, and green olives. \$13.00

Sliders / 1340 CAL
Three bite-sized burgers topped with crisp bacon and cheddar cheese served with a side of our house-made pub chips. \$15.00

Shrimp Tacos / 1220 CAL
Grilled shrimp, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$17.00



Salads

Caesar Salad / 650 CAL
Crisp romaine lettuce, shaved Parmesan cheese, and croutons tossed in a Caesar dressing. \$13.00
Add Grilled Chicken. \$6.00 / 310 CAL
Add Shrimp or Steak. \$7.00 / 112-286 CAL
Add Salmon. \$8.00 / 408 CAL

Grilled Sirloin Salad / 530 CAL
Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes, and red onion tossed with balsamic vinaigrette. \$19.00

Southwest Chopped Salad / 490 CAL
Grilled chicken, mixed greens, roasted corn, avocado, fresh Pico de Gallo, and a blend of cheeses tossed with chipotle ranch dressing. \$17.00

Soup and Salad Combo / 850 CAL
Bowl of Soup combined with a side salad and choice of dressing. \$16.00
Add Crispy Chicken. \$6.00

TK GRILLE

11:00 A.M. to 2:00 P.M. LUNCH HOURS

5:00 P.M. to 10:00P.M. DINNER HOURS



Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with one side.

Citrus Grilled Salmon / 610 CAL
A fillet of salmon finished in a citrus, white wine butter sauce. \$25.00

Pasta Primavera / 1200 CAL
Seasoned vegetables tossed with penne pasta in a pesto cream sauce. \$14.00
Add Grilled Chicken. \$6.00
Add Shrimp or Steak. \$7.00

Apple Barbecue Pork Chop / 870 CAL
8 oz. grilled pork chop served with an apple barbecue sauce. \$19.00

Breaded Fish & Chips / 1120 CAL
Breaded fish filets accompanied with tarter suace, pub chips, and coleslaw. \$15.00

Ribeye / 960 CAL
A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$35.00

Monterey Grilled Chicken / 550 CAL
Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$19.00

Create Your Own Pizza / 1140 CAL
Rich tomato sauce blended with your choice of toppings and mozzarella cheese on an oven-baked crust. \$18.00

Pesto & Tomato Lavosh / 900 CAL
Large cracker topped with pesto, tomato, and Havarti cheese. \$22.00



Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

Classic Burger / 680 CAL
8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$15.00

Build Your Own Burger / 770+ CAL
8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sauteed mushrooms, jalapeno peppers and fresh Pico de Gallo. \$17.00
Add bacon for an additional \$2.00

Shrimp Po’Boy / 700 CAL
Popcorn Shrimp, lettuce, tomato, creole lime sauce, on a grilled hoagie bun. \$16.00

BLT Club Wrap / 1300 CAL
Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses, wrapped in a flour tortilla. \$15.00

Tuscan Chicken Sandwich / 1140 CAL
Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens, and sliced tomato served on ciabatta with pesto mayonnaise. \$16.00

Beef Dip / 600 CAL
Shaved roast beef and Swiss cheese melted on a toasted panini roll served with a flavorful demi au jus. \$17.00

Grilled Salmon BLT / 1100 CAL
Maple glazed salmon fillet, seasoned and served on Ciabatta with Dijon mustard, bacon, lettuce, and tomato. \$19.00

Desserts

Brownie Sundae \$8.00 / 1010 CAL

NY Cheesecake \$8.00 / 800 CAL

Blueberry Cheesecake \$8.00 / 800 CAL

Apple Crisp \$7.00 / 530 CAL

Room Service Dial Ext. 611

A \$3.00 delivery charge, a 20% gratuity charge, and applicable sales tax will be added to the price of all items.

Sides

French Fries \$5.00 / 280 CAL

Red Skin Mashed Potatoes \$5.00 / 200 CAL

Rice Pilaf \$5.00 / 210 CAL

Pub Chips \$5.00 / 540 CAL

Seasonal Vegetables \$5.00 / 200 CAL

Cole Slaw \$5.00 / 290 CAL

Onion Rings \$6.00 / 600 CAL

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

For parties of 6 or more, a 20% gratuity charge will be automatically added to the bill. 2,000 calories aday is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



Bar Hours 4:00 P.M. to 11:00 P.M. 7 DAYS A WEEK



Beers

Craft

- Blue Moon Light Sky** / \$6.00 / 95 CAL
- Goose Island IPA** / \$6.00 / 240 CAL
- Sam Adams** / \$6.00 / 170 CAL
- Carbliss** / \$5.00 / 100 CAL
- High Noon Peach** / \$6.00 / 100 CAL
- Angry Orchard** / \$6.00 / 180 CAL

Domestic

- Corona Extra** / \$6.00 / 148 CAL
- Heineken** / \$6.00 / 149 CAL
- Stella Artois** / \$6.00 / 150 CAL
- Modelo Especial** / \$6.00 / 143 CAL
- Guinness** / \$6.00 / 125 CAL
- Heineken 0.0** / \$6.00 / 69 CAL

Domestic

- Bud Light** / \$5.00 / 192 CAL
- Coors Light** / \$5.00 / 102 CAL
- Budweiser** / \$5.00 / 192 CAL
- Busch Light** / \$4.00 / 149 CAL
- Miller Lite** / \$5.00 / 110 CAL
- Michelob Ultra** / \$5.00 / 128 CAL

Draft

- Sam Adams Seasonal** / \$7.00 / 150 CAL
- Yuengling** / \$7.00 / 140 CAL
- Blue Moon** / \$7.00 / 228 CAL
- Dogfishhead IPA** / \$7.00 / 150 CAL
- Coors Light** / \$6.00 / 102 CAL



Handcrafted Cocktails

Bloody Mary / 240 CAL
Smirnoff Vodka, house made Bloody Mary mix \$12.00

Old Fashioned / 240 CAL
House whiskey, simple syrup, Ahgostura Bitters, orange peel. \$12.00

Margarita / 240 CAL
Corazon Blanco Tequila, Cointreau, fresh-squeezed lime juice. \$12.00

Noble Paloma / 240 CAL
Casa Noble Reposado Tequila, grapefruit juice, agave nectar, fresh squeezed lime juice, club soda. \$14.00

Classic Martini / 240 CAL
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist. \$13.00

Manhattan / 240 CAL
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$11.00

Moscow Mule / 148 CAL
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$10.00

Mimosa / 240 CAL
La Marca Prosecco and chilled orange juice. \$10.00



White Wines

	GLASS	BOTTLE
Rose , <i>Llama Argentina</i>	\$10.00	\$36.00
Riesling , <i>Dr. Loosen, Germany</i>	\$11.00	\$40.00
Sauvignon Blanc Whitehaven , <i>New Zealand</i>	\$12.00	\$44.00
White Zinfandel <i>Buehler, California</i>	\$10.00	\$32.00
Moscato <i>Uno 1, Italy</i>	\$10.00	\$36.00
Chardonnay <i>Walt, Napa</i>	\$14.00	\$50.00



Red Wines

	GLASS	BOTTLE
Cabernet Sauvignon , <i>Liberty School Reserve, California</i>	\$15.00	\$54.00
Pinot Noir , <i>Boen Russian River Valley, California</i>	\$13.00	\$48.00
Shiraz The Y Series , <i>Australia</i>	\$11.00	\$40.00
Merlot , <i>Boomtown, Washington</i>	\$11.00	\$36.00
Cabernet Kith & Kin , <i>Califonia</i>	\$17.00	\$64.00
Owners Choice , <i>Varies</i>	\$15.00	\$58.00

Drinks

- Coffee**, \$3.00 / 0 CAL
- Tea**, \$4.00 / 0 CAL
- Milk**, \$4.00 / 150 CAL
- Assorted Soft Drinks**, \$4.00 / 0-160 CAL

