

Monday - Saturday One Hour after the Dinning Room Cl

LATE NIGHT

Snachs

EDAMAME....\$8.00 steamed edamame with sea salt and sesame seeds

PRETZEL BITES....\$11 with beer cheese dipping sauce

PIGS IN A BLANKET.....\$9
Burke's gourmet hot dogs wrapped in
puff pastry and baked served with a
spicy Dijon mustard sauce

TATER TOTS.....\$11

cheesy bacon tater tots served with sour cream

CAULIFLOWER POPCORN.....\$11 cauliflower florets fried in rice flour and served with a honey-sriracha aioli

SOUTHWEST CHICKEN EGG ROLLS....\$11

loaded with black bean & corn salsa, pepper jack cheese served with an asian dipping sauce

CRAB DIP.....\$14 lump crabmeat, Old Bay, cream cheese, grilled pita bread

CHICKEN WINGS
7 wings \$14 | 11 wings \$20
fresh jumbo chicken wings, Asian BBQ sauce,
bleu cheese dipping sauce

FRENCH FRIES.....\$5.25 SIDEWINDER FRIES....6.25 ONION RINGS.....\$8.00 POTATO SALAD.....\$4.00

LATE NIGHT PLATES

THE GRILL BURGER....\$18

brisket-chuck blended ground beef, onion jam, Applewood smoked bacon, swiss cheese with lettuce and tomato, brioche roll, fries

GRILLED SALMON "B.L.T."....\$21

grilled rustic Italian bread, bacon, lettuce, tomato, and mayonnaise served with grilled asparagus

BISTRO FILET....\$25

a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries

CHICKEN BITES 10

chicken bites in a country-style batter fried and served with fries and honey mustard sauce

CAULIFLOWER PARMESAN.....\$18

cauliflower steaks dipped in vegan egg batter and bread crumbs fried then served with marinara sauce and melted mozzarella cheese finished with grana padano cheese and served with garlic bread

BROWN ALE DUCK NACHOS.....\$ 22

pulled duck meat braised with Monument City American Brown Ale layered with Utz tortilla chips, white cheddar cheese, Calabrian chilis, crispy shallots, and feta cheese crumbles

CHICKEN EMPANADAS....\$20

three empanadas stuffed with chicken and served with Peruvian aji verdi sauce and black beans and rice



CHEESECAKE OF THE DAY....\$9

a slice of a New York style cheesecake flavored to match the season

CRÈME BRÛLÉE....\$9

traditional silky vanilla custard topped with a caramelized brown sugar crust

ICE CREAMS AND SORBETS....\$9

Vanilla Ice Cream

Pistachio Ice Cream

Sorbet of the Day