



Lunch Menu

Served until 3:00 p.m.



SOUPS

Hearty Chili Cup 3.75 Bowl 4.50
Served with Red Onion, shredded Cheddar & dollop of Sour Cream

Soup Du Jour Cup 3.75 Bowl 4.50

LIGHTER FARE

IMG Caesar 6.50
with marinated Chicken Breast 10.00
with char-grilled Salmon 11.00

Bayside Chopped Salad 9.00
Chicken, Tomatoes, Cucumbers, Red Onions, Feta Cheese, Kalamata Olives finished with our own Roma Dressing

Chicken Cobb Salad 9.00
Thinly shredded Romaine Hearts layered with chopped Bacon, Tomatoes, Baby Corn, Cucumber, Bleu Cheese Crumbles and marinated grilled Chicken

Steakhouse Wedge 6.50
Fresh Iceberg Lettuce, Chopped Eggs, Bacon, Green Onions, Tomatoes, shredded Carrots and toasted pecans topped with Bleu Cheese Dressing

House Salad 5.00
Fresh Spring mix with Iceberg Lettuce topped with Grape Tomatoes, Cucumber, Red Onion and shredded Carrots
Choice of Dressings: Italian, Balsamic, Ranch, Bleu Cheese or Honey Mustard

Fins and Feathers 8.50
Generous scoop of our homemade Chicken Salad and Albacore Tuna Salad served on a bed of fresh Greens and a side of fresh Fruit

Create Your Own Omelet 6.95
Cheese: Swiss, Cheddar or Feta Crumbles
Toppings: Onions, Peppers, Mushrooms, Tomato, Spinach, diced Honey Ham and Sausage

SANDWICHES

Served with choice of French Fries, Potato Chips, Cole Slaw or Fresh Fruit
Choice of Bread: White, Wheat or Marbled Rye

The Corner Deli Half 4.00 Whole 7.00
Choose from Honey Sliced Ham, Oven-Roasted Turkey Breast, Corned Beef, Tuna Salad, Chicken Salad, BLT or Grilled Cheese with Bacon & Tomato



The consumption of raw or undercooked meat, eggs, poultry and shellfish may increase the risk of food born illness.





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Chef's Club Sandwich	9.00
Three layers of toasted Bread, thinly sliced Honey Ham, Oven-Roasted Turkey, crisp Bacon, Lettuce, Tomato and Whole Grain Mustard Aioli	
Char Grilled Hot Dog	6.00
All Beef Hot Dog on Toasted Bun served with Onion, Pickle and Relish	
Add a cup of Chili	Additional 2.00
Grille Room Burger	7.95
Half pound Angus Beef grilled & served on a Butter toasted Bun with Lettuce, Tomato & Red Onion	
Add Cheese: Choice of American, Provolone, Swiss or Cheddar	8.95
Add Bacon or Bleu Cheese	Additional 2.00
Pesto Chicken Panini	8.00
Grilled marinated Chicken Breast, Lettuce, Tomato and Red Onion on pressed Ciabatta; served with Pesto Mayo on the side	
Beer Battered Fish Sandwich	9.00
Fresh Atlantic Cod fried golden brown with Lettuce, Tomato, Red Onion on a Butter Toasted Hoagie Roll; served with Caper Remoulade on the side	
Also available Blackened, Grilled or Broiled	
Classic Reuben	8.00
Prepared New York style with Sauerkraut, Swiss Cheese and topped with Thousand Island Dressing	

CHILDREN'S MENU SERVED WITH SOFT DRINK, JUICE OR MILK Under 12

Chicken Fingers served with French Fries	6.00
Cheeseburger served with French Fries	7.00
Macaroni & Cheese	6.00
Grilled Cheese served with French Fries	5.00
Pasta tossed with Marinara Sauce or Butter	6.00

ASK YOUR SERVER FOR OUR DESSERT SPECIALTY OF THE DAY.

For your convenience a service charge has been added to your check.
Additional gratuity at your discretion.





Dinner Menu



STARTERS

Crunchy Fried Green Tomatoes	8.00
Three Tomatoes layered with creamy Goat Cheese, Tomato Relish, stacked on Sweet Corn Puree	
Jumbo Lump Crab Cake	9.00
Pan seared jumbo Lump Crab Cake served on a Winter Vegetable Succotash; served with a Roasted Pepper Coulis and a Mango Horseradish Cream	
Beef Tenderloin Bruschetta	8.00
Sauteed Beef Tenderloin, Baby Portabella Mushrooms and Garlic in a Veal Demi-Glace served on a toasted Crustini topped with crumbled Bleu Cheese and crispy Shallots	
Shrimp Cocktail	9.00
Five Jumbo Shrimp served chilled with a tropical Cocktail Sauce and roasted Garlic Aioli on a bed of fresh Greens	

SALADS

House Salad	6.50
Fresh Spring mix with Iceberg Lettuce topped with Grape Tomato, Cucumber, Red Onion and shredded Carrots Choice of Dressings: Italian, Balsamic, Ranch, Bleu Cheese or Honey Mustard	
IMG Caesar	6.50
with marinated Chicken Breast	10.00
with char-grilled Salmon	11.00

ENTREES

All entrees are accompanied by Chef's selection of fresh Vegetable			
Dinner size Caesar Salad, House Salad or cup of Soup Du Jour is also available		Additional	2.50
Filet Mignon		6 oz.	23.00
Char-grilled Beef Tenderloin with a Pinot Noir reduction; served with roasted Garlic Yukon Gold Potatoes		8 oz.	27.00
New York Strip		8 oz.	21.00
Brushed with fresh Pesto Sauce and seared to perfection then topped with Prosciutto, caramelized Shallots and sautéed Mushrooms; served with Herb roasted New Potatoes		12 oz.	25.00



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Hawaiian Barramundi		23.00
Herb encrusted Filet, pan seared with a Shrimp and Champagne Buerre Blanc; served with Parmesan Saffron Grits and garnished with Sweet Potato Pomme Frites		
Veal Saltimbocca		18.00
Lightly pounded Veal sautéed with Port Wine, fresh Sage topped with thinly sliced Prosciutto; served with Sweet English Pea Risotto		
Pork Porterhouse		18.00
Thick 10 oz. Pork Porterhouse seared and topped with caramelized Apple Jam and Cinnamon toasted Almonds; served with Sweet Potato Mousse		
Braised Lamb Shank		17.00
A tender 14 oz. Lamb Shank with fresh Mint Demi-Glace garnished with Lemon Gremolata; served with crispy Shallot studded Potatoes		
Cedar Planked Salmon		6 oz. 16.00 8 oz. 19.00
Oven-roasted Atlantic Salmon topped with caramelized Leeks and sweet Bourbon Glaze; served with Herbed Red Skin Potatoes		
Seafood Puttanesca		Half 12.00 Full 18.00
Sautéed Tiger Shrimp, Sea Scallops, Crab, Kalamata Olives and Anchovies served with Bowtie Pasta and tossed in a fresh Tomato Sauce; served with Garlic Breadsticks		
French Breast		16.00
Airline cut Chicken Breast stuffed with soft Brie Cheese, fresh Raspberries with a Chablis Cream; served with Thyme infused Jasmine Rice		
Chef's Classic Chicken Piccata		15.00
Chicken Breast dusted with Flour, pan roasted and topped with Artichoke Hearts and Capers in a Lemon Dill Buerre Blanc; served on Jasmine Rice Pilaf		
Chicken Gemelli		Half 10.00 Full 16.00
Grilled Chicken Breast tossed with Sun-Dried Tomatoes, Baby Portobella Mushrooms, Garlic, Feta Cheese, Gemelli Pasta and a Chardonnay Parmesan Sauce		

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CHEF'S FAVORITES!



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