



1050

# Grill

## FOR THE TABLE

<b>Lobster BLT Pizza</b>	<b>15</b>
<i>Cold water lobster tail, Dijon sauce, applewood smoked bacon, fresh tomatoes, baby greens</i>	
<b>Chicken Wings GF</b>	<b>7.5</b>
<i>Choice: Buffalo, Cajun, lemon pepper, teriyaki, BBQ</i>	
<b>Philly Cheese Steak Nachos</b>	<b>11</b>
<i>Shaved beef with peppers and onions topped with Philly cheese sauce</i>	
<b>Cajun BBQ Shrimp GF</b>	<b>12</b>
<i>Seared in Creole butter and dark beer, scallions, served with warm baguette</i>	
<b>BBQ Pork Dumplings</b>	<b>9.5</b>
<i>Dumplings in Asian BBQ glaze, toasted peanuts</i>	

## SOUPS

<b>1050 Grill Chili GF</b>	cup <b>4</b> / bowl <b>6.5</b>
<b>Soup of the Day ★ GF</b>	cup <b>4</b> / bowl <b>6.5</b>
<b>She Crab Soup</b>	cup <b>6</b> / bowl <b>8</b>
<b>Soup of Day &amp; House Salad</b>	<b>7.5</b>
<i>Served with a muffin.</i>	

## house-made dressings

Balsamic vinaigrette • Italian vinaigrette,  
Raspberry vinaigrette • Bleu cheese • Ranch



## SALAD

### Add-ons:

Chicken, **4.50** • Shrimp, salmon or steak, **6.50**

<b>House Salad GF</b>	half <b>4</b> / full <b>8</b>
<i>Baby lettuce, grape tomatoes, sweet onions &amp; shaved carrots</i>	
<b>Classic Caesar Salad</b>	half <b>4</b> / full <b>8</b>
<i>Romaine, Caesar dressing, croutons &amp; Parmesan</i>	
<b>Guacamole Bowl GF</b>	<b>15</b>
<i>Grilled shrimp or chicken, Romaine lettuce, chopped tomato, black beans, red quinoa, sweet onion, avocado, cilantro lime dressing</i>	
<b>New Kale Salad GF</b>	<b>11</b>
<i>Chopped kale, Manchego cheese, pepitos, sun-dried cherries, spicy honey vinaigrette</i>	
<b>Clubhouse Chicken Salad ★ GF</b>	<b>11</b>
<i>Grapes, candied pecans, currant, field greens &amp; fruit</i>	
<b>Vietnamese Noodle Bowl with Lemongrass Pork</b>	<b>14</b>
<i>Rice noodles, carrots, cucumbers, peanuts, cilantro, nuoc cham dressing, fresh herbs</i>	
<b>Autumn Cobb Salad</b>	<b>14</b>
<i>Maple-glazed chicken, local apples, bacon, egg, onion, pecans, smoked blue cheese, corn bread croutons</i>	
<b>*Tuna Crunch Salad ★ GF</b>	<b>15.5</b>
<i>Ahi tuna over baby greens with sesame ginger dressing, cucumbers, crispy wontons</i>	
<b>*Bistro Filet Wedge GF</b>	<b>15.5</b>
<i>Iceberg wedge, tomatoes, bleu cheese, crispy bacon, grilled bistro filet</i>	

\*The consumption of raw or undercooked meats or seafood can be harmful to your health.



## WOOD-GRILLED SANDWICHES

- \*Open Fire Burger** 12  
*Club seasoning, choice of cheese, local bun, garden & one side*
- Herb-Marinated Chicken Sandwich** 12  
*ciabatta, bacon, Swiss, herb aioli & one side*
- Oyster Po' Boy** 13.5  
*Crispy fried gulf oysters, shaved lettuce, tomato, pickles with comeback sauce*
- Bang Bang Shrimp Tacos** 13  
*Crispy shrimp in a chili aioli with shredded lettuce and tomato in a flour tortilla*



## GRIDDLED & TOASTED

- Swirl Rye Reuben** 12.5  
*Corned beef or turkey, sauerkraut, Swiss, 1000 island & one side*
- The Georgia Club** ★ 13  
*Turkey, ham, bacon, Cheddar, Swiss, lettuce, tomato, mayo & one side*
- Quesadilla du Jour** 12.5  
*Ever-changing quesadilla... ask your server for details.*
- Fall Quiche** 13  
*Black Forest ham, roasted mushrooms, spinach and Swiss cheese*



## WOOD FIRE GRILL

- \*Herb-Seared Salmon** GF 24  
*Creamy forest mushroom risotto, fresh herbs, wilted spinach*
- Blackened Red Fish** GF 26  
*Roasted root vegetables, green beans & a herbed buerre fondue*
- \*Cider House Pork Loin** GF **One Loin, 19.5 | Two, 29**  
*Wood grill with apple cider glaze, roasted butternut squash tossed with Brussels sprouts, onion & apple*
- \*Teriyaki Beef** 18  
*Steamed #1 sushi rice, veggie spring roll, scallions*
- Braised Short Ribs** 26  
*Beef ribs braised with red wine, carrots, sweet onions in a rich stock served with mashed potatoes and topped with oregano*
- Veggie Quinoa Stir-fry** 14.5  
*Local veggies tossed with quinoa and a light sesame soy sauce*



## PAN-SEARED & PASTA

- Everything Paella** GF 26  
*Shrimp, chorizo, mussels, chicken, saffron broth, peppers onions & herbs*
- Chicken Tetrazzini** 19  
*Bucatini pasta, grilled chicken, fall mushroom cream, topped with seasoned bread crumbs & Parmesan*
- Jambalaya** GF 22  
*Grilled chicken, andouille sausage, holy trinity, white shrimp in rice & rich tomato broth*
- Chicken Scaloppini** 17.5  
*Lemon caper butter, mushrooms, mashed potatoes, asparagus*
- Chicken Mozzarella** 19  
*Bites of fried chicken breast tossed with bucatini, fresh mozzarella, basil & sugo*
- House-made Lasagna** 15.5  
*Italian sausage and ground beef, ricotta cheese, mozzarella cheese, herbed tomato sauce, garlicky bread*

## sides

Fried brussels • Mashed potatoes • Grilled asparagus • Baked potato • Mac & cheese  
• Green beans • French fries • Sweet potato fries • Fruit • chips • Side salad

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