

APPETIZERS

BAVARIAN PRETZEL BITES

Freshly cooked, tossed in hickory smoked sea salt and served with warm melted cheese dip and smoked ale mustard sauce **9**

TUNA TARTAR TACOS*

Finely chopped Sushi grade yellow fin tuna served in three crispy wonton shells served with Asian slaw tossed Peanut wasabi dressing with a side of sesame ginger sauce **12**

MEATBALL AND RICOTTA SKILLET

Homemade meatballs, marinara and mozzarella topped with Ricotta, Parmesan, and fresh basil served with garlic bread **10**

HOUSE-MADE POTATO CHIPS

Hand cut and fried fresh, then dusted with ranch seasoning and served with ranch and blue cheese **7**

SAN ANTONIO NACHOS

Pulled pork, queso, corn tortilla chips, black bean and corn salsa, pickled jalapeños, charred tomato salsa and chipotle drizzle **12**
Substitute Blackened Chicken for Pulled Pork upon request

FRIED PICKLES

Marinated Mount Olive pickle chips lightly fried and served with creole mustard sauce **8**

COCONUT SHRIMP

Six black tiger shrimp coated in shredded coconut and lightly fried, drizzled with raspberry glaze, served with Orange Marmalade dipping sauce **13**

CHIPOTLE CHICKEN TAQUITOS

Chicken simmered in chipotle sauce, mixed with pepperjack, cheddar and mozzarella, rolled in soft flour tortillas and lightly fried served with homemade salsa and sour cream **11**
Add fresh Guacamole 1

CHIPS AND DIP

Homemade fire roasted salsa, fresh guacamole and melted queso dip, served with warm crispy tortilla chips **11**

GRILLED VEGETABLE QUESADILLA

Mushrooms, baby spinach, roasted peppers, zucchini, squash, goat cheese and mozzarella cheese on a whole wheat flour tortilla served with homemade salsa and sour cream **11**

VILLAGE GRILL WING CORNER

Served with baby carrots, celery sticks, and your choice of ranch or blue cheese dressing.

Traditional | **Boneless**
8 wings **10** | 15 wings **16** | 10 boneless **10**

Mild, Hot Buffalo, Homemade BBQ, Parmesan Caesar, Buff-A-Que, Ghost Chili, Thai Chili Sauce or Sesame Ginger

SOUPS & SALADS

FIVE ONION SOUP GRATIN

Served with a garlic crouton, topped with mozzarella, swiss and fresh scallions **7**

BISON AND BEEF CHILI

Homemade, slow cooked and seasoned to perfection - topped with melted cheddar cheese, and scallions **7**
Jalapeños and sour cream available upon request

SOUP OF THE DAY

Chef's creation using fresh quality ingredients served with something crunchy **5**

HOUSE SALAD

Mixed greens, fresh tomato, red onion, cucumber, cheddar cheese, garlic croutons. Served with your choice of dressing **8**

QUICHE AND SALAD PLATE

Your choice of tomato-basil and mozzarella Quiche or Quiche Lorraine, (bacon, caramelized onion and Swiss cheese) baked on a homemade buttery crust and paired with a house or Caesar salad or bowl of soup of the day **13**

WARM GOAT CHEESE SALAD

Mixed greens, roasted beets, roasted red peppers and fresh green beans tossed in a lemon vinaigrette and topped with warm herb crusted goat cheese medallion **12**

SESAME CRUSTED TUNA*

Sesame crusted Sushi grade yellow fin tuna cooked rare and thinly sliced served over a Napa cabbage and romaine lettuce salad tossed in Peanut wasabi dressing topped with crispy wonton strips **16**

Substitute grilled shrimp or chicken for no charge

PRETZEL CRUSTED CHICKEN COBB

Crispy pretzel crusted chicken, romaine, blue cheese crumbles, egg, bacon, tomato, cucumber, guacamole, choice of dressing **16**

CHICKEN SALAD PLATE

Shredded white meat chicken with sundried cranberries and celery in a light dressing. Served with fruit, mini mixed green salad with balsamic vinaigrette and crackers **14**

SOUTHWEST CAESAR

Chopped Romaine tossed in Chipotle Caesar, topped with fresh black bean and corn salsa, shredded cheddar, fresh tomatoes, guacamole and crispy tortilla strips **11**

WRAP IT UP

Choose any of our Entrée Salads and have it wrapped in a whole wheat tortilla with a house side for only 1.99

ADD TO ANY SALAD

Grilled or Blackened Chicken, Pretzel Crusted Chicken, Homemade Chicken Salad, Sliced Fresh Roasted Turkey Breast **\$4**

Black Bean and Veggie Patty **\$4**

Grilled or Blackened Shrimp, Grilled or Blackened Salmon*, Blackened or Sesame Crusted Yellow Fin Tuna* (served Rare) **\$6**

8 oz Grilled N.Y. Strip Steak* cooked to your liking **\$10**

HOUSE-MADE DRESSINGS

Caesar, Ranch, Blue Cheese, Balsamic Vinaigrette, Fresh Lemon Vinaigrette, Fat Free Raspberry, Honey Mustard, Southwest Caesar, Peanut Wasabi

HOUSE SIDES / \$4

French Fries • Side Salad • Side Caesar • Mashed Potatoes • Cajun Fries • Jasmine Rice • Soup of the Day • Homemade Ranch Potato Chips • Roasted Vegetables • Chilled Black Bean and Corn Salad • Garlic and Herb Roasted Potatoes • Fresh Coleslaw

PREMIUM SIDES / \$6

Sweet Potato Steak Fries • Green Bean Almondine • Mac and Cheese Gratin • Fresh Fruit • Crock of Chili • Five Onion Soup • Asian Broccoli

MINI SALADS / \$6

Southwest Caesar • Skinny Spinach • Goat Cheese • Cobb (no chicken)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

CLEAR CONSCIENCE

Dishes that are light, healthy, and still delicious.

SKINNY SPINACH SALAD

Spinach, pineapple, cantaloupe, strawberries, crunchy granola, almonds, goat cheese, fat-free raspberry vinaigrette **12**

BLACK BEAN BURGER

Housemade black bean and veggie patty, lettuce, tomato, fresh guacamole served on a brioche bun with chipotle mayo, served with your choice of House Side **13**

BLACKENED SALMON

6oz salmon filet served over grilled vegetables and topped with baby spinach, diced fresh tomatoes, pesto, and a balsamic reduction **16**

PALEO BURGER*

Ground Angus Beef served bunless over lettuce and tomatoes. Topped with an over-easy fried egg, smoked bacon, guacamole and served with a side salad with your choice of dressing **15**

SHRIMP STIR-FRY

Sauteed black tiger shrimp, mushrooms, broccoli, roasted peppers sauteed in a Ginger, Teriyaki, and Peanut sauce tossed with baby spinach and Napa cabbage all served over Jasmine rice **19**

THAI CHICKEN LETTUCE WRAPS

Finely chopped chicken breast, celery, and carrots sauteed in a Thai chili and Soy glaze served with Asian slaw in a Peanut wasabi vinaigrette, with fresh lettuce wraps, and crispy Chinese noodles **14**

*Substitute chopped Shrimp for an additional **3***

BLACKENED CHICKEN

Blackened all natural chicken breast served over a bed of grilled vegetables topped with baby spinach, fresh tomato, Pesto, and Balsamic reduction **16**

TUNA STACK

Finely chopped Raw sushi grade Yellow fin tuna, layered with fresh made guacamole and diced ripe tomatoes, drizzled with a Teriyaki-ginger sauce, served with sliced English cucumbers **13**

PINEAPPLE CHICKEN

Grilled all natural chicken breast glazed with our Teriyaki ginger glaze served over Jasmine rice and steamed broccoli then topped with Maria's fresh pineapple salsa **17**

BURGERS & SANDWICHES

Served with your choice of house side

VILLAGE GRILL BURGER*

Ground Angus Beef topped with lettuce, tomato, red onion, and pickles **11**

CHEF'S BURGER*

The Village Grill Burger topped with pepper jack cheese, sauteed onion, mushrooms, bacon, Buff-A-Que glaze **15**

BREAKFAST BURGER*

The Village Grill Burger topped with grilled ham, bacon, Swiss and an over easy fried egg **15**

NC BISON BURGER*

Fresh and lean Buffalo patty, topped with lettuce, tomato, onion, and pickle chips **16**

MEMPHIS SMOKEHOUSE BURGER*

The Village Grill Burger topped with pulled pork, bbq sauce, smoked bacon, cheddar cheese and crispy fried onion straws **15**

Substitute grilled or fried chicken breast to any burger for no additional charge

ADD TO ANY BURGER

Caramelized Onions, Sauteed Mushrooms, Bacon, Jalapeño Bacon, Fried Egg, Fresh Avocado, Chili, Pulled Pork BBQ, Cheddar, Blue Cheese Crumbles, Pepper Jack, Mozzarella, Swiss, White American **\$1 / each**

PULLED PORK SANDWICH

Tender pulled pork with our homemade BBQ sauce, coleslaw, pickles and crispy fried onions piled high on a toasted roll **13**

CHICKEN SALAD BLT WRAP

Our delicious chicken salad, romaine, bacon, tomatoes, and ranch dressing wrapped up in a whole wheat tortilla **13**

ANGRY B.L.T.

Grilled multigrain bread with melted pepperjack cheese, homemade Jalapeño bacon, lettuce, tomato, and chipotle mayo **14**

TURKEY B.L.T

Sliced fresh roasted turkey breast, crispy smoked bacon, lettuce, tomato, and a cranberry mayo on toasted multi grain bread **14**

PRETZEL CORDON BLEU

Crispy pretzel crusted chicken, lightly fried with melted swiss, grilled ham, and smoked ale mustard sauce **14**

MEATBALL HOAGIE

Homemade meatballs, marinara, Mozzarella and Parmesan, on a toasted hoagie topped with fresh basil **13**

BLACKENED TUNA WRAP

Thinly sliced Blackened Yellow fin tuna, baby spinach, Napa cabbage, cucumbers, peanut dressing, wrapped in a whole wheat tortilla **16**

HOUSE SPECIALTIES

Add Soup of the Day, House or Caesar Salad for \$4

CEDAR PLANK SALMON

Fresh salmon filet roasted (and served) on a Cedar plank with roasted beets, garlic roasted potatoes, wilted baby spinach in warm lemon vinaigrette **19**

AVOCADO CHICKEN

Boneless chicken breast seared, then simmered in a avocado cream sauce. Served over jasmine rice with roasted vegetable medley **17**

SHRIMP SCAMPI

Black tiger shrimp sauteed with toasted garlic, simmered in a light white wine, lemon, and butter sauce tossed with fresh spinach and spaghetti served with garlic bread **19**

GRILLED YELLOWFIN TUNA*

Sushi grade Yellowfin Tuna Char grilled rare and served sliced thin over Jasmine rice with a side of our Asian broccoli **22**

NY STRIP STEAK*

16oz Hand Cut USDA Choice Strip Steak cooked to your liking and served with creamy mashed potatoes, roasted garden vegetables, toasted garlic bread, and homemade Horseradish Steak Sauce **26**

SPAGHETTI AND MEATBALLS

Spaghetti simmered in fresh Marinara then topped with a generous portion of our homemade meatballs. Served with toasted garlic bread, Parmesan, and Ricotta **16**

→ Remember to ask your server about our delicious homemade desserts.