Suite Service Dining Menu

Please Dial Extension 5015 for Service



Available Daily 5:00pm - 10:00pm

Appetizers		Salads	
		Jakada	
Carrot & Harissa Hummus Board (GF, V) Fresh Vegetables, Fried Chickpeas, Pita	\$13.00	Green Goddess (GF, V) Cabbage, Green Onions, Apples, Cucumbers, Feta, Sunflower Seeds, Avocado, Green Goddess Dressing Cashew Crunch (VG) Carrot, Edamame, Green Onion, Cabbage, Cilantro, Chow Mein Noodles, Ginger Dressing	\$15.00
Culinary Cornbread Skillet (V) Pimento Cheese, Sweet Potato Butter, Candied Jalap	\$14.00 enos		\$1 5.00
A Wing Thing (GF*) (8) Wings tossed in your choice of sauce: Buffalo,	\$19.00		
Garlic Parmesan, or Korean BBQ. Served with Carrots, Cele Ranch or Bleu Cheese		Bird of Rome (GF*) 6oz. Grilled Chicken, House-made Caesar Dressing,	\$17.00
Figs In A Blanket (V) Marinated Figs, Cream Cheese, Wrapped in Dough	\$16.00	Romaine, Parmesan, Crouton Puffs	
Seoul Bites Asian Marinated Korean Short Rib, Pickled Carrots, Celery, Green Onions	\$20.00	Handhelds	
		All handhelds are served with fries or chips	
Cheese Curds (V) Beer Battered, Chipotle Ranch (Add Hot Honey +\$2.00)	\$14.00	Fried Bologna Sandwich (GF*) Mayo, American Cheese, Lettuce, Potato Chips	\$15.00
		Chick This Out Hand-Breaded Chicken Cutlet, Basil, Marinara, Burra	\$17.00 ta
10" Pizzas		Culinary Underdog (GF*) Wagyu All-Beef Hot Dog, Chicago Slaw, Truffle Aioli	\$15.00
Bolognese (GF*) House-made Italian Meat Sauce, Mozzarella, Ricotta, Parmesan	\$15.00 Basil,	Pimento Bacon Burger (GF*) Two 4oz. Patties, Pimento Cheese, Bacon, Brioche Bu	\$19.00 In
Prosciutto (GF*) Burrata, Parmesan, Arugula, Balsamic Glaze	\$15.00	O.G. Burger (GF*) Two 4oz. Patties, American Cheese, Bacon, Lettuce,	\$18.00
Raging Redhead 2.0 (GF*) Marinara, Mozzarella, Pepperoni, Hot Honey	\$15.00	Tomato, Onion Ring, Chipotle Aioli, Brioche Bun	
		Thanksgiving Leftovers (GF*) Sliced Turkey, Cranberry Sauce, Brie Cheese, Arugula Sourdough Bread	\$17.00 a,
		Not Grandma's Meatloaf	\$16.00

Thick-Cut Meatloaf, Caramelized Onion, Pomegranate Ketchup, Texas Toast

Entrees		Dessert	
Lowcountry Shrimp & Grits (GF) Ancho-Seasoned Shrimp, White Cheddar Grits, Cho	\$24.00 ow Chow	Skillet Cobbler (V) Ask Us For Today's Selection	\$9.00
Meat & Potato (GF) 12oz. Ribeye, Hasselback Potatoes, Grilled Asparaç Confit Pearl Onions, Blackened Butter	\$35.00 gus,	Stout Chocolate Cake (VG) Rich Chocolate Cake with Stout & Coffee, Served with Coconut Sorbetto	\$9.00
Not Just Friday Fish Fry Beer-Battered Cod, Potato Pancakes, Coleslaw, Tartar Sauce, Lemon	\$21.00	Creme Brulee (V, GF) Classic Vanilla, Fresh Berries, Whipped Cream	\$9.00
Cluck Yeah (GF) Roasted Half Chicken, Sweet Potato Puree, Green Be	\$24.00 eans,	Soft Drinks	
		Coke products are available in the can.	
Potato Pillows (V) Tuscan Butter Gnocchi, Creamy Cherry Tomato Sau Spinach, Basil (Add Chicken +\$10.00)	\$23.00 uce,	Coke Diet Coke Sprite	\$3.00 \$3.00 \$3.00
Kid's Menu		Bottled Beer	
Niu 5 Meliu		Miller Lite	\$4.00
Kid's Sides: French Fries, Seasonal Fruit Cup, or Raw Vegetables		Bud Light	\$4.00
Chicken Tenders All-White Meat Tenders and Choice of Side	\$10.00	Heineken Lagunitas IPA Corona Stella Artois	\$6.00 \$6.00 \$6.00 \$7.00
Kid's Burger* 4oz. Burger with Cheese and Choice of Side	\$10.00		
Cheese Pizza (V) 10" Pizza with Marinara Sauce and Mozzarella	\$12.00		
Grilled Cheese (V) American Cheese and Choice of Side	\$10.00	Wine By The Glass or Bottle	
Grilled Peanut Butter & Jelly (VG) Grape Jelly and Choice of Side	\$10.00	Rodney Strong Cabernet \$12.00 Medium-bodied Black Fruit, Cedar, & Red Fruit	\$44.00
		William Hill Chardonnay \$10.00 Medium-bodied Oak, Apple, & Citurs	\$36.00
		Kim Crawford Sauvignon Blanc \$12.00	\$44.00

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free (GF*) Can Be Made Gluten-Free

Most items can be substituted for dietary needs, ask your server for special requests and notify us of any food allergies.

Medium-bodied | Citrus, Pineapple, & Lemon

Trinity Oaks Pinot Grigio \$9.00 | \$34.00

Medium-bodied | Grapefruit, Pear, & Melon