

19TH HOLE

*WICKED TUNA 13

cajun Ahi fillet, asian slaw, pickled ginger, wasabi aioli,
french bread with shoe string fries

JUNK YARD REUBEN 11

corned beef, spicy coleslaw, swiss cheese, smoked
gouda, bacon, haystack onions, marbled rye bread
with side of onion rings

SHRIMP LOUIS 12

bay shrimp, mixed greens, thousand island dressing

*FIRE HOUSE BURGER 11

cream cheese stuffed jalapeño, tangy chipotle bbq,
sweet haystack onions with side of french fries

*CLASSIC BURGER 9

lettuce, tomatoes, onion
add: \$1 each additional topping, sautéed pepper, bacon,
ham, haystack onions, avocado, or cheese
with side of french fries

FISH AND CHIPS 12

choice of grilled or panko fried cod, coleslaw, fries

*BBQ PORK 11

bacon wrapped pork tenderloin over mashed potatoes

PILLAR ROCK CLUB 11

pretzel bun, peppered mayonnaise, turkey, brie cheese,
spinach, avocado, served with house salad

FRIED SHRIMP 13

beer battered and fried, with cup of soup and house
salad

*RICE BOWL 12

choice of teriyaki glazed salmon, chicken or steak over
steamed rice & stir fried vegetable

PARMESAN CHICKEN 14

Lightly buttered, marinara sauce, served
with penne pasta

*Notice: *Consuming raw or undercooked meats, poultry, seafood, or eggs
may increase your risk of food born illness, especially if you have
certain medical conditions.*



DINNER MENU

EST 2006

STARTERS

CRAB BISQUE

cup 4 bowl 6

STEAMED CLAMS 14

white wine, butter, fresh herbs, garlic bread

CALAMARI 12

served with chili sauce

*AHI TARTARE TOWER 15

avocado crème, cucumber, crostinies

*STEAK FRITTO 14

bistro tender, peppercorn sauce, parmesan pommes frites

FLAT BREAD PIZZA 10

choice of italian sausage, pesto chicken, margarita or pepperoni

SEAFOOD SHACK 19

bacon wrapped scallops, crab cakes and shrimp stuffed mushrooms.

BRUSCHETTA 8

roma tomatoes, balsamic vinaigrette, mozzarella cheese, toasted baguette bread

All entrees include choice of soup du jour, garden, wilted spinach or caesar salad

STEAKS

*80Z TRI TIP 18

*80Z FILET MIGNON 34

*120Z RIB EYE 29

*100Z NEW YORK 26

*80Z/120Z PRIME RIB 25/31

we offer slow roasted prime rib every Friday night

Final Touches

Enhance your steak with one of these toppings

Boursin Cheese crust

Bearnaise

Cabernet Demi glaze

Creamy peppercorn

Gongonzola

Teriyaki glaze,

Sautéed Onions

Sautéed mushrooms.

Pillar Rock Potatoes

choice of:

Steak Fries

Sour cream red potato

Loaded baked potato

Garlic mashed potatoes

SALADS

*CAESAR SALAD

romaine, hard boiled egg, croutons, tomatoes,

Caesar Parmesan dressing 7

choice of: Chicken 6 Crab 8 Sirloin 7 Salmon 7

PECAN CHICKEN SALAD 13

pecan encrusted chicken, sun dried cherries, cranberries, apricot, mixed greens, Raspberry Maple Vinaigrette

*STEAK COBB 13

beef tenderloin, mushrooms, bacon, avocado, egg,

bleu cheese, tomato, romaine,

Cabernet Sauvignon Vinaigrette

All entrees include choice of soup du jour, garden, wilted spinach or caesar salad

SPECIALTIES & COMBOS

*SOUTHERN STRIP 31

rosemary smoked New York, bacon wrapped prawns, southern comfort bbq sauce, jalapenos and cheddar cheese potatoes

*TOP ATLANTIS 27

top sirloin and a bed of chilean crab meat, béarnaise sauce, lobster risotto

*TOURNEDOS ROQUEFORT 35

beef tenderloin medallions, mushrooms, bleu cheese, potato croquet, pino noir jus

*LAND AND SEA 33

petite filet mignon and half butter poached lobster tail, roasted red potatoes

*PORK TENDERLOIN 19

bistro tender, peppercorn sauce, parmesan pommes frites

ORZO CAPRESE CHICKEN 18

creamy orzo, fresh basil, tomatoes, mozzarella, prosciutto, lemon chicken

HARVEST CHICKEN 18

honey glazed, butternut squash, apples, dried cherries, walnut, wild rice

CHICKEN ROCOCO 18

breaded chicken breast, ham, swiss cheese cream sauce, mashed potatoes

*VEAL MARSALA 17

fresh herb butter, capers, shallots, artichoke, tomatoes, lemon peppered capellini primavera

PILLAR ROCK GRILL ENTREES

All entrees include choice of soup du jour, garden, wilted spinach or caesar salad

SEAFOOD

SEARED SEA SCALLOPS 27

whole mustard seed, fennel citrus butter, caramelized leek jam, seared cauliflower steak, white truffle oil

*MARION BERRY SALMON 19

wild sockeye, port berry reduction, lemon zest risotto

NORTHWEST CIOPPINO 29

prawns, clams, salmon, cod, scallops, light tomato broth, fresh herbs, julienne vegetables, red potatoes

RED SNAPPER 18

pecan dusted, andouille sausage, spinach, cream corn butter, wild rice

ROASTED COD 19

porcini encrusted, fennel potato pancetta hash, steamed clams, chimichurri

GARLIC PRAWNS 22

capers, parmesan, cherry tomatoes, fresh basil, linguine, baguette bread