

Soup and Salad

Soup of the Day bowl 4
French Onion bowl 5
Crab bisque bowl 6
Bay Shrimp Gazpacho 7
Pillar Rock House Salad 4
Caesar Salad 4
Spinach Salad hot bacon vinaigrette 5
Soup of The Day and Salad
caesar, house or spinach with baguette 6

Entree Salads

Mandarin Chicken Salad grilled curried chicken, asian cabbage, onions, papaya, cucumbers, pineapple, crispy wonton strips, sesame vinaigrette 13

Iceberg Wedge smoked bacon, red onion, eggs, blue cheese and apple 9

Shrimp Louis bay shrimp, mixed greens, thousand island dressing 12

***Steak House Cobb** sautéed mushroom, tomato, caramelized onion, blue cheese crumbles, garlic sirloin steak, chopped romaine 15

Caribbean Prawns red apple, pears, grilled pineapple, mixed greens, dried cherries, cranberries, coconut, citrus tropical mango vinaigrette 16

***Traditional Caesar** romaine, hard boiled egg, croutons, caesar parmesan dressing 7

choice of: chicken 6, crab 8, sirloin 7, Salmon 7

***Sesame Ahi** Ahi, cabbage, pear, cucumber, red onion, tomato, ginger, wasabi peppercorn dressing 15

Chopped Salad chicken breast, romaine, tomato, almonds, cucumber, dried cranberries, granny smith apples, sweet potato, bleu cheese chop house dressing 13

Steaks

Choice of soup, salad, wilted spinach or Caesar salad

***Top Sirloin** 8oz 19

***New York** 8oz /14oz 20/31

*** Rib Eye** 10oz/16oz 22/32

***Filet Mignon** 4oz/8oz 16/31

***Shoulder Tender** 10oz 17

***Tri Tip** 8oz 18

***Prime** 12oz 29 (served Friday only)

Our steaks are severed with choice of roasted garlic mashed, sour cream, red or baked potato

Complementary Steak Enhancement

Sautéed mushrooms Caramelized Onions
Blue Cheese Crust Battered Jalapeño Straws
Teriyaki Glaze Pepper Corn
Cajun with hay stacks

Add to any Entree

Two crab cakes 9

8oz Lobster Tail 25

Three Shrimp Scampi 8

Three bacon Wrapped Scallops 11

Seafood

Choice of soup, salad, wilted spinach or Caesar salad

Lobster slow roasted with drawn butter and lemon served with red potatoes 31

Scallops macadamia nut encrusted scallops over pan seared truffle cauliflower with wild mushroom mashed potatoes 29

Sole prosciutto wrapped Dover sole, stuffed with crab and gouda cheese, lobster cream sauce, wild rice blend 19

Cod seared with fresh ginger, pineapple relish, steamed rice 17

Salmon grilled wild sockeye salmon, sundried tomato, chardonnay sauce, roasted red pepper orzo 26

***Tuna** sashimi grade Ahi, dusted with Cajun spices, mango salsa, steamed rice 18

Specialty Entrees

Choice of soup, salad, wilted spinach or Caesar salad

Chicken Picatta parmesan encrusted pan fried chicken breast topped with lemon caper sauce over steamed spinach served with wild rice blend 18

Stuffed Chicken baked with mozzarella Italian sausage pesto stuffing, served with sweet potato croquettes and marinara sauce 20

Chicken Oscar grilled chicken breast topped with crab meat and asparagus, béarnaise sauce, served with whipped potato 22

***Lamb Chops** New Zealand chops, rosemary garlic, bourbon dijonnaise cream sauce, served with mashed potatoes 34

***Pork Chop** house smoked pork crown, southern comfort BBQ glaze, served with roasted red potato and crispy jalapeño stack 21

Pastas

Choice of soup, salad, wilted spinach or Caesar salad

Ravioli Aragosta lemon butter cream, roasted corn, sundried tomatoes, lobster stuffed ravioli, topped with half crab stuffed lobster tail 33

Shrimp Carbonara bacon wrapped prawns, green peas, carbonara sauce, with spinach fettuccine 24

***Steak Pomodoro** cracked black pepper bistro tenderloin, mushroom, asparagus, tomatoes, butter herb demi over egg noodle 19

Chicken Saltimbocca basil infused chicken skewers, shitake mushroom, over roasted red peppers pesto cream sauce with caper parmesan cheese orzo 18

Sausage Bolognese sautéed Italian sausage with fresh fennel, green and red peppers, onion, kalamato olives, portabella mushrooms, mozzarella, bolognese sauce, over linguine penne pasta 17

19TH HOLE

***Western Burger** bacon, jalapeño, onion rings, cheddar cheese, served with french fries 9

***Black Jack Burger** blackened, pepper jack, Cajun aioli, served with french fries

***Bistro Steak** 6oz New York steak, sautéed vegetable 13

***Smoked House Chop Steak** ham, bacon, cheddar cheese and fried egg, served with cottage cheese and steamed vegetables 12

Pecan Chicken chipotle raspberry sauce, served with steamed rice 13

Chicken Tender tatter tots served with fruit 11

Chicken Parmesan lightly buttered, marinara sauce, served with mashed potatoes 14

Smoked Pork Chop black berry BBQ sauce, served with sautéed vegetables 10

Fish and Chips Alaskan cod, breaded, coleslaw served with french fries 12

Fried Shrimp beer battered and fried with cup of soup and house salad 13

Junk Yard Reuben rye bread smoked gouda, swiss cheese, coleslaw, haystack onions, bacon and corned beef served with onion rings 11

Pillar Rock Club pretzel bun, peppered mayonnaise, turkey, brie cheese, spinach, avocado, served with house salad 11



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.

Orders to-go
(509) 765-8131



Visit us online www.pillarrockgrill.com

Revised 4/14/2015

Welcome
To



DINNER