

DILLAR ROCK grill



BAR MENU & Drink List

APPETIZERS

Prawns cocktail

6 chilled prawns, house cocktail sauce~13

*Steamed Clams

One Pound of Steamed Clams served with Drawn Butter \$14

Crab Cakes

Served with Lemon Garlic Aioli \$14

Grilled Ahi

Slices of ahi served extra rare with an assortment of rice crackers, wasabi, and soy sauce \$14

*Calamari

Served with a curry saffron aioli \$11

Beef Carpaccio

Thinly shaved raw beef tenderloin drizzled with olive oil and lemon, topped with mustard aioli and crushed capers \$15

*Baby Back Ribs

BBQ pork ribs served with home made potato chips \$12

*Bruschetta

Classic style with roma tomatoes, balsamic vinaigrette, and mozzarella cheese \$8

Buffalo Chicken Wings

Served with Bleu Cheese Dressing & Celery \$10

Nachos

Choice of Chicken or Beef \$10

*Chicken Quesadilla

Grilled chicken, corn, black beans, peppers, serve with salsa and sour cream \$10

*Potato Skins

Stuffed with cheddar cheese, mozzarella cheese, bacon bits, onions, olives, and corn, served with salsa and sour cream \$8

Homemade Potato Chips

Our homemade chips served with curry aioli & a warm bleu cheese sauce \$7.00

Asian Trio

Pot stickers, egg rolls, teriyaki beef strips served with asian slaw \$15

PUB STYLE ITEMS

Margarita Pizza

Fresh roman tomatoes, garlic, mozzarella cheese, pesto, on grilled flatbread, served with caesar salad~8

Fish & Chips

Hand breaded halibut served with French Fries \$10

Chicken Fried Steak

House made, served with mashed potatoes, chicken gravy, and a biscuit \$12

Par Burger

1/2 Pound all beef patty grilled, with lettuce, pickle tomatoes, with choice of sautéed mushrooms, onions, bacon, ham, cheese. Add \$1.00 for each topping \$8

* appetizers half price from 4:00 to 6:00 Monday thru Friday

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

PILLAR ROCK MARTINIS

Kitty Cosmo Grey Goose Vodka, Grand Marnier, Fresh Lime Juice, Cranberry Juice \$10

Limoncello Drop Absolut Citron, Limoncello, Fresh Lemon Juice, Rock Candy Syrup, in a Sugared Rim \$10

All Fruits Ripe Hpnotiq, Malibu Mango, Bacardi Light, Chambord, Lemonade \$10
~Inspired By Terry Moore & Tom Willner~

X-Rated Martini X-Rated Liquor, Smirnoff Vodka \$8

Pillar Rock Manhattan Makers Mark Bourbon, Bitters, Sweet Vermouth, Cherrie Juice \$8

Chocolate Almond Martini Stoli,s Vanilia, Disaronno's, Baileys Irish Cream, Godiva Chocolate Liqueur \$9

Classic Gin Beefeaters Gin, Dry Vermouth \$6

Classic Vodka Smirnoff Vodka, Dry Vermouth \$6

SPECIALTY DRINKS

Mojito Caribbean Rum, Fresh Muddled Mint, Fresh Squeezed Lime Juice, Soda \$8

Cucumber Mojito 10 Cane Rum, Fresh Muddled Mint and Cucumber, Fresh Squeezed Lime Juice \$9

Premium Long Island Tanqueray Ten Gin, Stoli Vodka, Bacardi Lt. Grand Marnier, Fresh Made Sweet & Sour, splash of cola \$10

Blue Lagoon Hpnotiq Liqueur, Malibu Rum, Pineapple Juice \$7

Hole in One Absolut Citron, Orange Liqueur, Peach Schnapps, OJ, Pineapple, Splash of Sweet & Sour \$7

Pillar Rock Margarita Patron Tequila, Grand Marnier, Fresh Made Sweet & Sour, Lime Juice \$10

Tea Time Absolut Citron, Peach Schnapps, Monin Acai, Lemonade, Iced Tea \$8.00

Happy Hour

**Pillar Rock Grill Happy Hour offered from
4:00pm to 6:00 pm Monday Thru
Friday & 2:00pm to 4:00pm Saturday &
Sunday : \$2.50 Domestic Pounders, \$3.50
Specialty Pounders, \$3.50 well drinks, \$5.50
house wines**