

THE SOUTH SIDE GRILLE

at Seven Lakes Golf Club

910-673-1100

Thursday & Friday 5:00 – 8:00 PM

STARTERS

Black Tiger Shrimp — \$ 17.00

Twelve Shrimp, Grilled or Fried, tossed in your choice of Boom-Boom Sauce, Honey Garlic Glaze or Cajun Seasoning.

WING SAUCE & DRY RUBS

Buffalo, BBQ, Garlic Parmesan, Sweet Thai Chili, Teriyaki, Cajun (Dry), Jamaican Jerk (Dry), or Lemon Pepper (Dry).

Boneless Wings — Half \$ 8.00, Full \$ 13.00

Boneless Wings tossed in your choice of sauce.

Served with Carrots and Celery.

+ Comes in Half Order of 6 and Full Order of 12.

Chicken Wings — Half \$ 13.00, Full \$ 18.00

Chicken Wings tossed your choice of sauce. Served with Carrots and Celery.

+ Comes in Half Order of 6 and Full Order of 12.

SALADS

Apple Salad — \$ 14.00

Mixed Greens, Walnuts, Apples, Dried Cranberries, and Goat Cheese.

+Add 8 oz Chicken \$5, 5 Shrimp \$6, or 8 oz Salmon \$8.

Caesar Salad — \$ 10.00

Romaine Lettuce, Parmesan Cheese, and Croutons.

+Add 8 oz Chicken \$5, 5 Shrimp \$6, or 8 oz Salmon \$8.

Fiesta Salad — \$ 13.00

Grilled 8oz BBQ Chicken, Romaine, Corn, Black Beans, Tomatoes, Tortilla Strips, and Spicy Ranch.

Chef Salad — \$ 11.00

Romaine, Cheddar Cheese, Croutons, Carrots, Cucumbers, Tomatoes, and Boiled Egg.

+Add 8 oz Chicken \$5, 5 Shrimp \$6, or 8 oz Salmon \$8.

DRESSINGS : Ranch, Italian, Caesar, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, 1000 Island, Apple Cider Vinaigrette

HAND HELDS

SERVED WITH YOUR CHOICE OF 1 SIDE.

CHEESE OPTIONS

American, Cheddar, Swiss, Provolone or Pepper Jack.

ADD ON OPTIONS

Add Bacon	\$ 2.25
Add Chili	\$ 0.75
Add Coleslaw	\$ 0.50
Add Jalapenos	\$ 0.50
Add Grilled Onions	\$ 0.50

Chicken Sandwich — \$ 13.00

Your choice of Grilled or Fried Chicken, topped with Lettuce, Tomato, Onion, and your choice of Cheese.

***Double Patty Smash Burger — \$ 16.00**

Two Burger Patties topped with Lettuce, Tomato, Onion, Burger Sauce, and your choice of Cheese.

ENTREES

SERVED WITH CHOICE OF TWO SIDES

***Glazed Salmon — \$ 24.00**

8 oz Atlantic Salmon Filet with choice of Sweet Thai Chili Glaze, Teriyaki Glaze or Jamaican Jerk Seasoning.

***Ribeye — \$ 29.00**

15 oz rich USDA Prime Beef.

Chicken Christopher — \$ 22.00

8 oz Chicken Breast, Hand Breaded and Fried to a crispy golden brown. Topped in a Garlic Cream Sauce.

Fried Shrimp Platter — \$ 19.00

10 Shrimp Breaded and Fried to golden brown.

Fried Flounder Platter — \$ 22.00

Two Fried Flounder Filets served with Tartar or Cocktail Sauce.

SIDES

Vegetable of the Day, Pub Fries, Garlic Red Skin Mashed Potatoes, Homemade Mac N Cheese, Baked Potato, or Salad Bar.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PASTA DISHES

SERVED WITH YOUR CHOICE OF SIDE.

Shrimp Alfredo — \$ 23.00

8 Black Tiger Shrimp served on a bed of Linguine with House Made Alfredo Sauce.

Chicken Parmesan — \$ 22.00

8 oz Hand Breaded Chicken Breast fried to a golden brown served over Linguine with Marinara.

KIDS MENU

Mini Mac — \$ 6.00

Generous Bowl of Mac-N-Cheese.

Kids Dog — \$ 5.00

Choice of Chili, Cheese, Slaw or Onion on top with a choice of one side.

Double Bogey — \$ 8.00

Two Sliders with a choice of one side.

Baby Birdie — \$ 8.00

Chicken Tender Basket with a choice of one side.

The Tee Time Sandwich — \$ 6.00

Grilled Cheese with a choice of one side.

DESSERT

Fudge Brownie — \$ 6.00

Served warm with a scoop of Vanilla Ice Cream, Chocolate Syrup and Whipped Cream.

Cheesecake — \$ 6.00

New York Style Cheesecake topped with Strawberry Sauce or Chocolate Sauce.

BEER

Rotating Drafts

*Ask your server about current draft options.

Domestic \$ 4.00

Bud Light

Budweiser

Coors Light

Miller Light

Michelob Ultra

Yuengling

Import/ Craft \$ 5.00

Corona Light

Corona Extra

Pernicious IPA

Pernicious Hazy IPA

Southern Pines Man of Law IPA

Modelo

Blue Moon

Landshark

White Claw

Bold Rock Apple Cider

N/A Options Available – Ask your server what the current selection is.

WINE

House Bubbly \$ 7.00

Zonin Prosecco

House Whites \$ 5.00

Rock Nest Chardonnay

Nicolas Sauvignon Blanc

Rock Nest Pinot Grigio

Rock Nest Moscato

Rock Nest Rose

House Reds \$ 5.00

Rock Nest Cabernet Sauvignon

Rock Nest Merlot

Rock Nest Pinot Noir

Hahn \$ 9.00

Pinot Gris

Cabernet Sauvignon

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