

Starters

SPINACH ARTICHOKE DIP | 13

House made, with dipping bread.

GRILLED SHRIMP SKEWER | 17

Jumbo shrimp with a horseradish sauce.

JUMBO SMOKED WINGS | 16

Mild, Medium, Hot or BBQ.

WHISKEY BATTERED ONION RINGS | 10

Served with Chipotle ranch dipping sauce.

BACON WRAPPED SCALLOPS | 18

On saffron infused risotto, drizzled chimichurri.

GOAT CHEESE STUFFED MUSHROOMS | 15

Baby Portobella Mushrooms Stuffed with Goat Cheese and Drizzled with Balsamic Glaze.

PULLED PORK NACHOS | 15

Served with Pulled Pork, Salsa and More.

Soup & Salad

FRENCH ONION SOUP | 9

Provolone au gratin and croutons.

HOUSE SALAD | 7

Fresh greens and vegetables in rhythm with the season. Add chicken 5 | Add shrimp 10

SOUP OF THE DAY | 7

Ask your server for today's creation.

CAESAR SALAD | 9

Crisp romaine tossed with dressing, parmesan, and croutons. Add chicken 5 | Add shrimp 10

Sandwiches

SANDWICHES ARE SERVED WITH CHOICE OF FRIES OR HOUSE MADE SLAW.

Add american, swiss, cheddar, provolone, pepperjack cheese, fried onions or bacon to any sandwich: \$1.25

PEBBLE BAY CHEESEBURGER | 16

1/2 pound of beef with choice of cheese, lettuce, onion, tomato, pickle, and sauce.

Make it the Paul Bunyan: Add Burnt Ends: 4

BRISKET SANDWICH | 17

Slow smoked in house, drizzled with chipotle ranch and piled with onion straws.

PULLED PORK SANDWICH | 15

In our signature BBQ sauce, drizzled with chipotle ranch and piled with onion straws.

THE PBC TRIPLE PIG | 18

Pulled pork, pepper bacon and smoked ham, chipotle ranch, onion straws on a brioche bun.

BLACKENED CHICKEN SANDWICH | 13

Marinated blackened chicken with melted cheddar, corn relish and accompaniments.

GRILLED CHICKEN SANDWICH | 13

Herb marinated chicken with lettuce, tomato, pickles, and garlic aioli.

BURNT END SANDWICH | 16

Sweet & spicy bourbon sauce, drizzled with chipotle ranch and piled with onion straws.

BRISKET FRENCH DIP | 19

Sliced brisket piled on rustic grilled bread with peppers, onions, provolone, served with au jus.

Smokehouse Classics

SERVED W/TWO SIDES: FRIES, SLAW, POTATO SALAD, BRUSSELS SPROUTS, ONION RINGS, SEASONAL VEGETABLE

ST. LOUIS RIBS

Slow smoked and basted with our signature BBQ sauce. Full slab **32** | Half slab **22**

SWEENEY'S SLOPPY SLAB

St. Louis style rib smothered with Joe's homemade BBQ sauce and pepper infused honey, then caramelized to perfection. Full slab **34** | Half slab **24**

Bistro Selections

SERVED WITH APPROPRIATE SEASONAL ACCOMPANIMENTS PER THE CHEF'S INSPIRATION.

RIGATONI BOLOGNESE | 24

Rigatoni Pasta enveloped in a rich, creamy Rose sauce with ground Italian sausage and beef.

BONE IN PORK CHOP | 27

10 oz chop grilled to perfection accented with a smoked apple chutney.

12 OZ RIBEYE | 37

Gently seasoned and grilled to your liking. Add Garlic Butter 1.50 | Blue Cheese Fondue 2.50 Grilled Shrimp 10 | The Works 12

8 OZ FILET MIGNON | 46

Gently seasoned and grilled to your liking. Add Garlic Butter 1.50 | Blue Cheese Fondue 2.50 Grilled Shrimp 10 | The Works 12

GRILLED ATLANTIC SALMON | 26

Peppered maple drizzle.

WHITE TRUFFLE INFUSED SEAFOOD MAC | 30

Jumbo shrimp & scallops in a creamy swiss cheese sauce accented with white truffle oil.

Sweet Endings | 13

ASK ABOUT OUR AWESOME DESSERTS

Ask Your Server
About Today's Desserts

Kids Menu | 7

CHICKEN TENDERS
CHEESEBURGER
HAMBURGER
MAC & CHEESE
GRILLED CHEESE
FLATBREAD PIZZA

Thank You for Dining at
Pebble Bay Club Grill

We Appreciate
Your Business!





PEBBLE BAY CLUB GRILL

WINTER & EARLY SPRING MENU

Signature Drinks

THE PEBBLE | 12

Deep Eddy Vodka, Blue Curacao, fresh squeezed lemon, white cranberry juice.

SUNSET SOUR | 13

Jameson Whiskey, blood orange juice, fresh sour.

HOLE-IN-ONE HIGBALL | 9

Absolut Mandarin Vodka, fresh squeezed lemon, club soda.

ALMOND COVE | 14

Amaretto and fresh cream, topped with cola and a cinnamon stick.

COBBLER OLD FASHION | 16

Maker's Mark bourbon, fresh peach puree and bitters, served over a big cube and topped with spiced cherry and orange peel.

IRISH COFFEE | 13

Jamison Irish Whiskey, Irish Cream and topped with Whipped Cream.

KAHLUA & COFFEE | 13

Kahlua Liqueur, Irish Cream and topped with Whipped Cream.

Wine

REDS

BONANZA CABERNET | 13 / 38

BELLE GLOS PINOT NOIR | 107

CAYMUS CABERNET | 100

MEIOMI PINOT NOIR | 50

RODNEY STRONG MERLOT | 40

UNSHACKLED CABERNET | 45

WHITES

CAKEBREAD CHARDONNAY | 85

CAPOSALDO MOSCATO | 24

KIM CRAWFORD SAUVIGNON BLANC | 38

KENDALL JACKSON CHARDONNAY | 12 / 32

SANTA MARGHERITA PINOT GRIGIO | 45

CANS | 5

MILLER LITE
CORONA EXTRA
COORS LIGHT
BUD LIGHT
BUD SELECT 55
BUSCH
BUSCH LIGHT
BUSCH NA
BUDWEISER ZERO

CANS | 5.5

YUENGLING FLIGHT
YUENGLING LAGER
BLUE MOON
GOOSE ISLAND IPA
SPACE DUST IPA
GUINNESS
MANGO WHITE CLAW
NEUTRL ASSORTED FLAVORS

DRAFT BEER (DOMESTIC) | 5
PREMIUM DRAFT BEER | 5.5

SOFT DRINKS

PEPSI, DIET PEPSI, DR. PEPPER, STARRY,
MOUNTAIN DEW, LEMONADE, TONIC, JUICE,
UNSWEETENED TEA, SWEETENED TEA,
COFFEE 3.5 CLUB SODA 2

Weekday Happy Hour Specials: 4 to 6 pm
Ask Your Server About Happy Hour Specials

SIGNATURE DRINKS (WEEKDAY HAPPY HOUR 4-6 PM)

THE PEBBLE | 10

SUNSET SOUR | 10

HOLE-IN-ONE HIGBALL | 8

ALMOND COVE | 12

COBBLER OLD FASHION | 13

IRISH COFFEE | 12

KAHLUA & COFFEE | 12

CANS AND DRAFT BEER (DOMESTIC) | 4.5

CANS AND PREMIUM DRAFT BEER | 5

Restaurant Manager and Chef Rob Meacher

Proprietors: Michelle and Joe Sweeney

Welcome You to Pebble Bay Club Grill

Dining@PebbleBayClub.com ■ 573.317.4999

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