

## Appetizers

### Ahi Tuna Tartare

Avocado, Mango and Cucumber \* 19.75

### Oysters on the Half Shell

Mignonette Sauce \* 19.75

### Shrimp Cocktail 21.50

### Jumbo Lump Crab Cake

Beurre Blanc Sauce 19.75

### Seared Ahi Tuna Sashimi \* 18.75

### Steak Tartare \* 18.50

### Garlic Cheese Bread 10.00

## Soup & Salads

### Lobster Bisque lg. Bowl 11.00

### Mixed Field Greens 10.00

### Caesar Salad 12.00

### The Grill Wedge

Iceberg, Bleu Cheese, Bacon, Tomatoes  
and Bleu Cheese Dressing 13.50

### Spinach Salad

Warm Bacon Vinaigrette 11.00

### Lobster Salad

Maine Lobster, Bibb Lettuce, Bleu Cheese, Roasted Walnuts,  
Fresh Dill, Tomatoes, Tossed in Akvavit Dressing 20.75

### Filet Steak Salad

Greens, Asparagus, Red Peppers, Bleu Cheese, Avocado,  
Crostitini & Balsamic Vinaigrette \* 28.75

\* Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs,  
or any other food cooked to order may increase your risk of foodborne illness.

Not all ingredients are listed on the menu.  
Please let your server know if you have food allergies or other preferences.



## Steaks & Chops

The Grill Serves USDA Prime Beef,  
Finest Available, Aged 28 Days.

### Filet Mignon (14 oz.) \* 53.75

### Petite Filet Mignon (9 oz.) \* 48.75

### New York Steak (18 oz.) \* 54.50

### Petite New York Steak (12 oz.) \* 48.75

### Kansas City Steak (18 oz.) \* 59.75

### Cowboy Rib Eye Steak (20 oz.) \* 64.75

### Double Cut Australian Lamb Chops

Roasted Garlic Mint Sauce \* 46.50

#### ADDITIONS

Sliced Mushrooms 4.00    Pepper, Bacon & Onion 5.00  
Green Peppercorn Sauce 6.00    Béarnaise Sauce 6.00  
Bleu Cheese Herb Crust 6.00    Truffle Butter 10.00  
Jumbo Shrimp (3) 12.00    Oscar Style 13.00  
Half Lobster Tail 16.75

#### STEAK TEMPS

RARE	Very Red, Cool Center
MEDIUM RARE	Red, Warm Center
MEDIUM	Pink Center
MEDIUM WELL	Slightly Pink Center
WELL DONE	No Pink, Hot Center

#### DINNER HOURS

Monday - Thursday	5 PM - 10 PM
Friday & Saturday	5 PM - 11 PM
Sunday	5 PM - 9 PM

## Seafood

Fresh Fish Delivered Daily, Filleted in House

### Lake Superior Whitefish

Broiled or Pan-Fried, with Fresh Lemon Butter Sauce 31.50

### Pan-Seared Faroe Islands Salmon

Shiitake Mushroom Beurre Blanc Sauce \* 36.75  
(Simply Grilled Upon Request)

### Pan-Fried Dover Sole 52.50

### Jumbo Lump Crab Cakes 35.50

### Twin Lobster Tails (16 oz.) MKT

## The Grill Specials

### Braised Short Ribs

Braised Kosher Cut Ribs, Topped with Carrots,  
Celery & Turnips 46.75

### Brick Chicken 29.75

### Grilled Shrimp Pomodoro

Angel Hair Pasta 30.75

## Sides for the Table

### Braised Brussels Sprouts 11.00

### Creamed Spinach 10.00    Grilled Asparagus 12.00

### Sauteed Mushrooms 10.00    Baked Potato 10.00

### Jumbo Onion Rings 10.00    Shoestring Potatoes 10.00

### Loaded Mac & Cheese 11.00

### Lobster Mashed Potatoes 19.50

The Grill respects and embraces the value of  
sustainability and its impact on the environment.

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