

## Appetizers

### Hummus

Traditional Hummus, Sprinkled with Za'atar, Served with Grilled Flat Bread & Cucumbers 11.50

### Calamari

Cajun Tartar Sauce 12.75

### Oysters on the Half Shell

Mignonette Sauce \* 19.75

### Spinach Artichoke Dip 13.50

### Shrimp Cocktail 19.75

### Jumbo Lump Crab Cake

Beurre Blanc Sauce 18.50

### Seared Ahi Tuna Sashimi \* 18.75

### Steak Tartare \* 17.75

## Soup & Salads

### Lobster Bisque lg. Bowl 11.00

### Mixed Field Greens 10.00

### Caesar Salad 11.00

### The Grill Wedge

Iceberg, Bleu Cheese, Bacon, Tomatoes and Bleu Cheese Dressing 12.75

### Spinach Salad

Warm Bacon Vinaigrette 10.50

## Beverages

### Soft Drinks or Iced Tea 3.75

### Bottled Root Beer 3.75

### Fresh Squeezed Hand Shaken Lemonade 4.00

### Arnold Palmer or Strawberry Lemonade 4.00

### Pellegrino or Panna (16 oz.) 6.00 (33 oz.) 9.00

### Regular or Decaf Coffee Organic 4.50

### Hot Tea 3.75      Milk 3.50

### Red Bull or Sugar Free Energy Drink 5.50



## Sandwiches

Served with French Fries or Peanut Cole Slaw

### The Grill Chop House Burger

Fresh Ground 100% USDA Chuck, Served with LTO, Cheddar Cheese, Sliced Pickle and Thousand Island \* 16.50

#### Enhance Your Burger

Crispy Bacon • Sautéed Mushrooms • Fried Egg • Sliced Avocado 2.00 Each

### Santa Fe Chicken Wrap

Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers & Queso Fresco with a Chipotle Aioli 16.75

### Cobb Club Sandwich

Chicken Breast, Bacon, Lettuce, Tomatoes, Bleu Cheese, Avocado, Scallions & Bleu Cheese Mayo 16.75

### Dagwood Reuben Sandwich 16.50

### California Turkey Melt

Grilled with Jack Cheese & Avocado 16.75

### Pan-Seared Salmon Burger

Arugula, Sliced Tomato & Remoulade Sauce \* 16.50

## Entree Salads

### Cobb Salad with Soup

Choice of Small Bowl of Soup 17.75

### The Grill Cobb Salad 19.75

### Grilled Lime Chicken Salad

Chopped Vegetables, Tossed with Citrus Vinaigrette 19.50

### Filet Steak Salad

Greens, Asparagus, Red Peppers, Bleu Cheese, Avocado, Crostini & Balsamic Vinaigrette \* 27.75

### Lobster Salad

Maine Lobster, Bibb Lettuce, Bleu Cheese, Roasted Walnuts, Fresh Dill, Tomatoes, Tossed in Akvavit Dressing 29.75

\* 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.

## The Grill Specials

### Ahi Fish Tacos

Peanut Cole Slaw \* 17.75

### Brick Chicken 23.75

### Steak Poblano Quesadilla

Cajun Seasoned Filet, Roasted Chiles, Cheddar Cheese and Caramelized Onions, Served with Caesar Salad \* 19.50

### Chicken Pot Pie 18.75

### Grilled Herb Chicken

Grilled Vegetables & Balsamic Glaze 21.50

### Chicken Milanese

Breaded Herb Chicken Breast on Wild Mushroom Risotto with Lemon Butter Caper Sauce 22.50

### Grilled Shrimp Pomodoro

Angel Hair Pasta 23.50

## Steaks & Seafood

### Fish and Chips

Beer Battered Cod Fillet & French Fries 18.75

### Trout Amandine

Idaho Trout with Toasted Almonds and Lemon Butter Sauce 23.75

### Pan-Seared Faroe Islands Salmon

Shiitake Mushroom Beurre Blanc Sauce \* 26.75  
(Simply Grilled Upon Request)

### Skirt Steak

Special House Marinade \* 27.50

### Petite Filet Mignon (9 oz.)

USDA Beef, Finest Available \* 48.75

### Petite New York Steak (12 oz.)

USDA Prime Beef, Finest Available, Aged 28 Days \* 48.75

## Sides

### French Fried Potatoes 6.00

### Braised Brussels Sprouts 11.00

### Loaded Mac & Cheese

Three Cheeses, Mushrooms, Double Smoked Bacon 11.00

### Jumbo Onion Rings 10.00

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

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