

BEVERLY HILLS DINNER MENU

HAND CRAFTED MARTINIS, COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Blue Mojito
10 Cane Rum, Freshly Squeezed Lime Juice, Mint Leaves, Fresh Berries 13.00

Orange Blossom
Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 12.00

Whiskey Sour
Crown Royal, Freshly Squeezed Lemon and Lime Juice, Sweetened to Your Liking 12.00

Blood Orange Martini
Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 13.00

Basil Drop Martini
Skyy Citrus Infused Vodka, Campari, Fresh Lemon & Lime Juice and Basil 12.00

Marked Manhattan
Maker's Mark Bourbon, Sweet Vermouth 11.00

Ultimate Martini
Chilled **Ketel One** Vodka 14.00

Green Apple Martini
Skyy Vodka, DeKuyper Sour Apple Pucker 11.00

Cosmopolitan
Stolichnaya Vodka, Cointreau, Cranberry and Freshly Squeezed Lime Juice 11.00

C.E.O. Martini
Chopin Vodka, Extra Olives 13.00

Ruby Red Lemon Drop Martini
Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon and Lime Juice, Sugared Rim 12.00

Side Car Martini
Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 12.00

Pretty as a Peach Martini
Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 11.00

Flirtini Martini
Finlandia Vodka, Chambord, Pineapple Juice 11.00

Perfect Pear
Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 12.00

Espresso Martini
Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 13.00

Mint Julep
Woodford Reserve Bourbon, Fresh Mint 13.00

19th Tea
Our Classic Arnold Palmer, Ketel One Vodka 11.00

Bramble Martini
Hendrick's Gin, Chambord, Fresh Lemon Juice 12.00

New Level Collins
Level Vodka, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

Daily Bull
Red Bull Energy Drink, Ketel One Citroen, Club Service 13.00

Lemon Vanilla Martini
Belvedere Vodka, Navan Vanilla Liqueur, Fresh Lemon Juice 12.00

<p>Patrón Pom Margarita Patrón Tequila, Citrónge, Pomegranate Juice, Freshly Squeezed Lime Juice 13.00</p> <p>The Grill Signature Margarita Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 11.00</p>

BEER LIST

BOTTLES	
Samuel Adams Boston Lager	5.75
Pilsner Urquell	6.25
Guinness	6.50
Amstel Light	6.00
Bass Ale	6.00
Heineken	6.00
Beck's	6.00
Bohemia	6.00
Stella Artois	6.00
Sierra Nevada Pale Ale	6.00
Budweiser or Bud Light	5.25
Miller Lite	5.25
Buckler (Non-Alcoholic)	5.00
Ask your Server for Other Bottled Beer Selections	
Reading Glasses Available Upon Request	

APPETIZERS

Shrimp Cocktail	16.75
Dungeness Crab Cocktail	17.75
Oysters on the Half Shell	15.50
Clams on the Half Shell	13.50
Jumbo Lump Crab Cake	17.75
Lobster Martini	24.75
Steak Tartare	17.75
Gravlaaks	15.50
Fresh Ahi Sashimi	16.75
Steamed Littleneck Clams	15.50
Half Cracked Dungeness Crab	19.75
Garlic Cheese Bread	9.00
Half Order	7.00

SOUPS

	Sm. Bowl	Lg. Bowl
Soups of the Day	5.75	6.75
Chilled Gazpacho Soup	5.75	6.75

STARTER SALADS

The Grill Mixed Green Salad	9.00
Romaine Hearts	9.50
Caesar Salad	9.75
Caesar Salad (for two)	17.50
The LG Salad	9.75
Iceberg Wedge, Tomatoes, Red Onion, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	10.75
with Gorgonzola Cheese	
The Grill Cobb Salad	16.50
Vine Ripened Tomatoes and Sweet Onions	12.75
Vine Ripened Tomatoes	14.50
with Sweet Onions and Crumbled Roquefort Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	14.75
Iceberg Wedge	13.50
Tomato, Bacon, Crumbled Bleu Cheese & Vinaigrette	

MAIN COURSE SALADS

Chicken Caesar Salad	19.75
The Grill Cobb Salad	24.75
Blackened Ahi Salad	27.50
Shrimp Louie	26.75
Dungeness Crab Louie	29.75

POTATOES AND ONIONS

Fried Onions	7.00
Shoestring Potatoes	7.50
The Grill Combo	9.00 (for 4) 12.50
French Fried Potatoes	7.00
Lyonnais Potatoes	7.50
O'Brien Potatoes	7.50
Hashed Brown Potatoes	7.00
Au Gratin Potatoes	7.50
Garlic Mashed Potatoes	6.50
Yukon Gold Mashed Potatoes	6.50
Garlic Spinach Mashed Potatoes	7.00
Baked Potato	6.00
Steamed New Potatoes	5.00

VEGETABLES

Creamed Spinach	7.00
Broccoli or Carrots, Steamed	5.00
Green Beans, Steamed	7.00
Zucchini, Sauteed with Onion	6.50
Spinach, Steamed	6.00
Sauteed Mushrooms	7.00
Sauteed Spinach and Garlic	6.00
Grilled Asparagus	8.75

<p>House Special Prime Filet (Bone-In) 47.75</p>
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STEAKS AND CHOPS

Aged 28 Days Prime Angus Midwestern Corn Fed Beef	
Prime New York Steak	41.75
Prime New York Pepper Steak	41.75
Filet Mignon	39.75
with Boef Onions and Bordelaise Sauce	
Petite Filet Mignon (8 oz.)	34.50
Double Cut Colorado Lamb Chops	38.75
Double Cut Kurobuta Pork Chop	29.75
with Washington Blackberry Sauce	
Fresh Chopped Beef Steak	29.75
with Grilled Onions	
Veal Chop	42.50
Porterhouse Steak (24 oz.)	48.75
Steaks Available with Bordelaise, Roquefort, Bearnaise or Green Peppercorn Sauce	

CHARBROILED FISH

Lake Superior Whitefish	29.75
Ahi Tuna	35.75
Scottish Salmon	31.75
Eastern Swordfish	33.75

SEAFOOD

Jumbo Lump Crab Cakes	33.75
Baked Whitefish	29.75
Pan Fried Whitefish	29.75
Pan Fried Dover Sole	43.75
Pan Fried John Dory	37.75
Poached Scottish Salmon	31.75
Cold Poached Scottish Salmon	31.75
Steamed Littleneck Clams	25.75
Dungeness Crab	37.75

THE GRILL SPECIALS

Chicken Pot Pie	23.75
Braised Short Ribs	32.50
Peppered Filet Medallions	39.75
with Roquefort Sauce	
Fresh Ground Plank Steak	28.50
Calf's Liver, Onions and Bacon	27.50
Calf's Liver, Sauce Bordelaise	27.50
Steak Tartare	23.50
Grilled Vegetable Plate	19.75

CHICKEN

Chicken Marsala	25.75
Chicken Piccata	25.75
Broiled Garlic Herb	
Half Chicken	22.50
Broiled Boneless Breast	
of Chicken with Herbs	25.50

PASTA

Angel Hair Pasta Pomodoro	19.75
Grilled Shrimp Pomodoro	28.75
with Angel Hair Pasta	
Linguini and Clams	27.50

EGG DISHES

Joe's Special with Mushrooms	22.00
Chicken Hash	19.50
Double Thick Sliced Bacon	18.75
and Three Eggs	
Prime New York Steak (12 oz.)	33.50
and Three Eggs	

WINES BY THE GLASS

SPARKLING WINE
Chandon Brut Classic, California N.V. . . . SPLIT 11.00

CHAMPAGNE
Moet & Chandon, White Star, Epernay N.V. . . 14.50

CHARDONNAY
Clos Du Bois, North Coast 2007 8.50
Markham, Napa Valley 2006 10.50
Ferrari-Carano "Tre Terre" Russian River 2006 14.00

WHITE ZINFANDEL
Beringer, California 2007 7.00

PINOT GRIGIO
Maso Canali, Trentino 2007 10.50

SAUVIGNON BLANC
Raymond Reserve, Napa Valley 2007 9.00
Cade by PlumpJack, Napa Valley 2007 15.00

PINOT NOIR
Chalone Vineyard, Monterey County 2007 . . . 10.00
Summerland "Vintners Select" Santa Maria 2006 15.00

CABERNET SAUVIGNON
Chateau Ste. Michelle, Columbia Valley 2005 10.50
Wild Horse, Paso Robles 2006 14.00
Arbios, Alexander Valley 2003 15.00
Vinifera Vineyards, Napa Valley 2005 18.50

MERLOT
Rodney Strong, Sonoma County 2005 9.50
Rutherford Hill, Napa Valley 2004 13.00

ZINFANDEL
Simi, Sonoma County 2005 13.50

CHIANTI CLASSICO
Castello D'Albola, Tuscany 2005 11.00

SPECIAL WINE LIST IS AVAILABLE WITH
SOME EXTRAORDINARY SELECTIONS
Ask Your Server

LIQUOR LIST

VODKA
Absolut Absolut Flavors Belvedere
Chopin Finlandia
Grey Goose Grey Goose L'Orange
Ketel One Ketel One Citroen Level
Skyy Skyy Citrus Smirnoff
Stolichnaya Vox

BOURBON AND WHISKEY
Baker's Basil Hayden's
Booker's Jack Daniel's Single Barrel
Knob Creek Maker's Mark
Wild Turkey Rare Breed Woodford Reserve

SCOTCH
Chivas Cragganmore Dalmore
Dalwhinnie Dewar's
Glenfiddich Glenkinchie Glenlivet
Glenmorangie Highland Park Lagavulin
Johnnie Walker Black or Red
Macallan 12 Macallan 18 Talisker

TEQUILA
Cazadorez Chinaco Reposado
Corralejo Reposado Corralejo Añejo
Cuervo 1800 Cuervo Reserva de la Familia
Don Julio Blanco Don Julio Añejo
Patrón Silver Patrón Añejo
Porfidio Sauza Hornitos

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Beefeaters Bombay Bombay Sapphire
Boodle's Citadelle Gordon's
Hendrick's Tanqueray Tanqueray 10

BEVERAGES

Soft Drinks	3.25
Iced Tea	3.25
Fresh Lemonade	3.50
Arnold Palmer	3.50
Pellegrino or Panna	(16 oz.) 4.50 (33 oz.) 8.50
Fresh Brewed Coffee	3.00
Fresh Brewed Decaf	3.00
Hot Tea	3.00
Espresso	3.75
Cappuccino	4.25
Milk	2.75
Red Bull or Sugar Free Energy Drink	4.50