

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, Fresh Mint, Fresh Berries 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Blood Orange Martini

Grey Goose L'Orange, Morin Blood Orange, Freshly Squeezed Orange Juice 14.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

BEVERAGES

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| Soft Drinks | 3.25 |
| Iced Tea | 3.25 |
| Fresh Squeezed Handshaken Lemonade | 3.95 |
| Arnold Palmer | 3.95 |
| Pellegrino (16 oz.) 4.50 (33 oz.) 8.50 | |
| 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 | 2.95 |
| Red Bull or Sugar Free Energy Drink | 4.75 |

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

APPETIZERS

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| Shrimp Cocktail | 17.75 |
| Dungeness Crab Cocktail | 17.75 |
| Oysters on the Half Shell* | 17.50 |
| Clams on the Half Shell | 13.50 |
| Jumbo Lump Crab Cake | 17.75 |
| Steak Tartare* | 17.75 |
| Gravlaaks | 15.50 |
| Fresh Ahi Sashimi* | 17.50 |
| Steamed Littleneck Clams | 15.50 |
| Garlic Cheese Bread | 9.00 |
| Half Order | 7.00 |

SOUPS

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

STARTER SALADS

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| The Grill Mixed Green Salad | 9.00 |
| Romaine Hearts | 9.50 |
| Caesar Salad* | 9.75 |
| Caesar Salad (for two)* | 17.50 |
| The Grill Chop Salad | 9.75 |
| Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing | |
| Endive, Spicy Pecans, Romaine | 10.75 |
| with Gorgonzola Cheese | |
| Iceberg Wedge | 13.50 |
| Tomato, Bacon, Crumbled Bleu Cheese & Vinaigrette | |
| 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 | 14.75 |
| and Buffalo Mozzarella with Fresh Basil | |

MAIN COURSE SALADS

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| 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

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| 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 |
| Garlic Mashed Potatoes | 6.50 |
| Yukon Gold Mash | 6.50 |
| Garlic Spinach Mashed Potatoes | 7.00 |
| Baked Potato | 6.00 |

VEGETABLES

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| 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 |

House Special

Prime Filet (Bone-In)* 53.75

STEAKS AND CHOPS

Aged 28 Days Prime Angus
Midwestern Corn Fed Beef

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| Prime New York Steak* | 43.75 |
| Prime New York Pepper Steak* | 44.75 |
| Filet Mignon | 41.50 |
| with Boef Onions and Bordelaise Sauce* | |
| Petite Filet Mignon (8 oz.)* | 37.50 |
| Double Cut Colorado Lamb Chops | 42.75 |
| Double Cut Kurobuta Pork Chop | 29.75 |
| with Washington Blackberry Sauce | |
| Fresh Chopped Beef Steak* | 29.75 |
| with Grilled Onions | |
| Porterhouse Steak (24 oz.)* | 49.75 |

Steaks Available with Bordelaise,
Roquefort, Bearnaise or Green Peppercorn Sauce

CHARBROILED FISH

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| Lake Superior Whitefish | 29.75 |
| Ahi Tuna* | 36.50 |
| Atlantic Salmon* | 31.75 |

SEAFOOD

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| 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 |
| Baked Parmesan Crusted Chilean Sea Bass | 39.75 |
| Poached Atlantic Salmon* | 31.75 |
| Cold Poached Atlantic Salmon* | 31.75 |
| Steamed Littleneck Clams | 25.75 |

THE GRILL SPECIALS

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| Chicken Pot Pie | 23.75 |
| Braised Short Ribs | 33.75 |
| Peppered Filet Medallions | 41.50 |
| with Roquefort Sauce | |
| Calf's Liver, Onions and Bacon | 27.50 |
| Calf's Liver, Sauce Bordelaise | 27.50 |
| Steak Tartare* | 23.50 |
| Angel Hair Pasta Pomodoro | 19.75 |
| Grilled Shrimp Pomodoro | 28.75 |
| with Angel Hair Pasta | |
| Grilled Vegetable Plate | 19.75 |

CHICKEN

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| Chicken Marsala | 25.75 |
| Chicken Piccata | 25.75 |
| Roasted Brick Chicken | 25.50 |

EGG DISHES

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

The Grill Features an Extensive List of Wines Including many Selections in Each Varietal which are Available by the Glass. Please Ask Your Server

LIQUOR LIST

VODKA

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| 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

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

SCOTCH

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

TEQUILA

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| 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 |

RUM

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| Bacardi | Bacardi Flavors | Bacardi Añejo |
| 10 Cane | Captain Morgan | |
| Mt. Gay | Myers Dark | |

COGNAC - CALVADOS - GRAPPA

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| Calvados Daron | |
| Courvoisier VS | Courvoisier VSOP |
| Delamain | Hennessy Paradis |
| Hennessy VSOP | Hennessy XO |
| Martel Cordon Bleu | |
| Remy Martin VSOP | Remy Martin XO |
| Grappa Castella Banfi | |

BEER LIST

BOTTLES

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| Samuel Adams Boston Lager | 6.00 |
| Pilsner Urquell | 6.50 |
| Guinness Extra Stout | 6.75 |
| Amstel Light | 6.25 |
| Heineken | 6.25 |
| Beck's | 6.25 |
| Bohemia | 6.25 |
| Stella Artois | 6.25 |
| Sierra Nevada Pale Ale | 6.25 |
| Budweiser or Bud Light | 5.50 |
| Miller Lite | 5.50 |
| Buckler (Non-Alcoholic) | 5.50 |

Ask your Server for Other Bottled Beer Selections

* These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.