

BEVERLY HILLS LUNCH 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, Citronge, 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	16.75
Lobster Martini	23.75
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	9.25
Hearts of Lettuce	9.25
Caesar Salad	9.75
The LG Salad	9.75
Iceberg Wedge, Tomatoes, Red Onion, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.75
The Grill Cobb Salad	17.75
Vine Ripened Tomatoes and Sweet Onions	11.75
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	14.75

MAIN COURSE SALADS

Caesar Salad with Charbroiled Chicken	15.50
Iceberg Wedge Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	13.50
The Grill Cobb Salad	20.75
The Grill Nicoise Salad	21.50
Nicoise Salad with Fresh Ahi Tuna	26.75
Blackened Ahi Tuna Salad	26.75
Grilled Steak Salad	25.95
Grilled Lime Chicken Salad with Chopped Vegetables	18.75
Shrimp Louie	25.50
Dungeness Crab Louie	27.75

SANDWICHES

The Grill Hamburger and Cheese	16.75
The Grill Chicken Burger	15.50
New York Steak Sandwich	29.50
Reuben Sandwich	15.75
Grilled Cheese and Canadian Bacon	12.50
Sliced Chicken Breast Sandwich	14.50
Cobb Club Sandwich	15.75

EGG DISHES

Joe's Omelette	15.75
Eggs Benedict	17.75
Thick Sliced Bacon and Three Eggs	17.75
Prime New York Steak (12 oz.) and Three Eggs	31.50

VEGETABLES

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

THE GRILL SPECIALS

Meat Loaf	19.50
Joe's Special with Chicken	19.75
Joe's Special	19.75
Chicken Hash	18.75
Corned Beef Hash	19.75
Chicken Pot Pie	19.50
Braised Short Rib with Broccoli	23.50
Calf's Liver, Onions and Bacon	21.75
Calf's Liver, Sauce Bordelaise	21.75
Fresh Ground Plank Steak	21.75
Steak Tartare	20.50
Grilled Vegetable Plate	16.75

CHARBROILED FISH

Lake Superior Whitefish	28.50
Scottish Salmon	25.75
Dinner Size	31.75
Ahi Tuna	33.75
Eastern Swordfish	32.75

SEAFOOD

Baked Whitefish	28.50
Pan Fried Whitefish	28.50
Pan Fried Dover Sole	43.75
Pan Fried John Dory	37.75
Poached Scottish Salmon	25.75
Dinner Size	31.75
Cold Poached Scottish Salmon	25.75
Sauteed Shrimp Scampi	27.75
Dungeness Crab	37.50
Steamed Littleneck Clams	25.75
Jumbo Lump Crab Cake	22.75

CHICKEN

Chicken Marsala	20.75
Chicken Piccata	20.75
Broiled Boneless Breast of Chicken with Herbs	20.50

STEAKS AND CHOPS

Aged Prime Meats	
Fresh Chopped Beef Steak with Grilled Onions	21.75
Petite Filet Mignon (8 oz.)	34.50
Prime New York Steak	35.75
Double Cut Kurobuta Pork Chop	27.75
Single Cut Colorado Lamb Chop	29.75

PASTA

Angel Hair Pasta Pomodoro	18.50
Grilled Shrimp Pomodoro with Angel Hair Pasta	26.75
Linguini and Clams	24.50

POTATOES AND ONIONS

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

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

GIN

Beekeepers	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