

# BEVERLY HILLS SATURDAY 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, Morin 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

### Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 13.00

### The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 11.00

## 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 . . . . .	9.75
with Gorgonzola Cheese	
The Grill Cobb Salad . . . . .	17.75
Vine Ripened Tomatoes and Sweet Onions . . . . .	11.75
Vine Ripened Tomatoes . . . . .	14.75
and Buffalo Mozzarella with Fresh Basil	

## MAIN COURSE SALADS

Caesar Salad . . . . .	15.50
with Charbroiled Chicken . . . . .	19.50
Iceberg Wedge . . . . .	13.50
Tomato, Bacon, Crumbled Bleu Cheese & Vinaigrette	
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 . . . . .	18.75
with Chopped Vegetables	
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.) . . . . .	31.50
and Three Eggs	

## 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 . . . . .	21.75
with Grilled Onions	
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 . . . . .	26.75
with Angel Hair Pasta	
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
Lyonnaised Potatoes . . . . .	7.00
O'Brien Potatoes . . . . .	7.00
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 . . . . .	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

Cazadarez	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