

# CHI 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, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

### Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 13.00

### Ultimat Martini

Chilled Ultimat Vodka 14.00

### C.E.O. Martini

Chopin Vodka, Extra Olives 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

### Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 13.00

### Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

### Espresso Martini

Absolut Vanilia 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

### Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 13.00

### New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice 14.00

### Daily Bull

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

### 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

Soft Drinks	2.95
Iced Tea	2.95
Bottled Root Beer	3.75
Fresh Squeezed Handshaken Lemonade	3.95
Arnold Palmer	3.95
Strawberry Lemonade	3.95
Pellegrino or Panna (16 oz.)	4.50 (33 oz.) 8.50
Regular or Decaf Coffee	2.95
Hot Tea	2.95
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

## APPETIZERS

Calamari with Cajun Tartar Sauce	10.95
Popcorn Shrimp, Cajun Tartar Sauce	11.95
Spinach Artichoke Dip with Grilled Crostini	12.50
Oysters on the Half Shell with Mignonette Sauce	16.50
Shrimp Cocktail	16.75
Seared Ahi Tuna Sashimi	15.50
Jumbo Lump Crab Cake with Beurre Blanc Sauce	15.50
Steak Tartare	16.50
Trio of Hummus	9.50
Onion Rings	8.50
Garlic Cheese Bread	8.50

## SOUPS

Soup of the Day	lg. Bowl 6.75
Manhattan Clam Chowder	6.75
Lobster Bisque Soup	8.00

## STARTER SALADS

The Grill Mixed Green Salad	8.75
Caesar Salad	9.75
The Grill Chop Salad Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	9.50
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.95
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	13.75

## MAIN COURSE SALADS

Iceberg Wedge Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	12.50
The Grill Cobb Salad	19.95
Blackened Ahi Tuna Salad	22.75
Shrimp & Crab Combo Louie	25.75

## POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) Blend of Cheddar, Gruyere & Danish Fontina Cheese	8.50
Shoestring Potatoes	5.75
Lyonnais Potatoes	6.50
Garlic Mashed Potatoes	6.50
Yukon Gold Mash	5.75
Garlic Spinach Mashed Potatoes	6.50
Baked Potato	6.00
Jasmine Rice	5.00

## VEGETABLES

Glazed Carrots	5.25
Broccoli or Spinach, Steamed	4.75
Spinach, Creamed	5.75
Sauteed Mushrooms	8.00
Zucchini, Sautted with Onions and Apples	6.00
Grilled Asparagus	9.00
Grilled Vegetables with Balsamic Glaze	8.00

### MAJOR CREDIT CARDS ACCEPTED

For your convenience, an 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary

## STEAKS AND CHOPS

The Grill Serves the Finest in USDA Prime Corn Fed Beef Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Charbroiled Skirt Steak	25.95
Rib Eye Steak (18 oz.) Blackened Upon Request	38.95
Filet Mignon (12 oz.) with Boef Onions and Bordelaise Sauce	39.95
Petite Filet Mignon (8 oz.)	35.75
Prime New York Steak (18 oz.)	39.95
Prime New York Pepper Steak (18 oz.)	40.95
Double Cut Australian Lamb Chop with Spinach Mashed and Fresh Mint Sauce	34.75
Braised Short Ribs Braised Kosher Cut Ribs, Carrots, Celery, Turnips, Yukon Gold Mash and Brown Sauce	29.50

Steaks Available with Choice of Bordelaise, Bearnaise or Green Peppercorn Sauce

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

### Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Pan-Fried Whitefish Topped with Fresh Lemon Butter Sauce	24.95
Pan-Seared Idaho Trout Amandine Topped with Fresh Lemon Butter Sauce	21.75
Broiled Lake Superior Whitefish Served with Fresh Lemon Butter Sauce	24.95
Cedar Plank Salmon with BBQ Citrus Glaze (Simply Grilled Upon Request)	28.75
Jumbo Lump Crab Cakes with Fennel Spring Salad & Beurre Blanc Sauce	33.75

## CHICKEN

Chicken Pot Pie Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	18.50
Chicken Marsala	23.50
Chicken Piccata with Lemon Butter Caper Sauce	23.95
Roasted Brick Chicken Served with Grilled Vegetables	23.95

## DESSERTS

Chef's Featured Dessert Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream	8.00
"The Grill" Fudge Brownie Pie Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	8.00
Strawberry Shortcake Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	8.00
Key Lime Pie Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest	8.00
Double Chocolate Layer Cake Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Whipped Cream	8.50
Fresh Seasonal Berries Topped with a Dollop of Creme Fraiche	8.00

### Prime Rib 31.95

16 oz. Prime Rib, Served off the Bone with Creamed Spinach, Baked Potato, Au Jus and Creamy Horseradish

## THE GRILL SPECIALS

Chicken Tenders with BBQ Sauce and Ranch Dressing	13.95
Chicken Caesar Salad	15.95
Reuben Sandwich	13.75
Prime Rib Quesadilla	15.95
Fish and Chips Tilapia Fillet and Shoestrings	16.95
Chicken Parmigiana Seasoned Chicken Breast on a Bed of Angel Hair Marinara with Melted Mozzarella Cheese	15.50

Grilled Shrimp Pomodoro with Angel Hair Pasta	22.75
Grilled Vegetable Plate with Jasmine Rice	14.95

The Grill Cheeseburger Certified Angus Beef™ with Double Cheddar Cheese, Served with Onion Rings 15.95

Prime Rib Sandwich (12 oz.) Blackened, Topped with Onion Rings, Served with Creamy Horseradish Sauce 22.95

## DRAFT BEERS

Samuel Adams Boston Lager	6.50
Goose Island	6.50
Miller Lite	5.75
Pilsner Urquell	6.50
Guinness Extra Stout	6.50

Ask for Manager's Special Draft Beers

## BOTTLED BEERS

Amstel Light	6.00
Heineken	6.00
Corona	6.00
Stella Artois	6.00
Sierra Nevada Pale Ale	6.00
Newcastle Brown Ale	6.00
Budweiser or Bud Light	5.50
Coors Light	5.50
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

## LIQUOR LIST

### VODKA

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

### GIN

Beefeater Boodles Bombay Sapphire  
Bombay Hendrick's  
Tanqueray Tanqueray No.Ten

### HANDCRAFTED TEQUILA

Patrón Reposado Patrón Silver  
Sauza Hornitos Sauza Tres Generaciones  
Cuervo La Reserva de la Familia

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