

CHI 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, 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 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

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 (16 oz.)	4.50 (33 oz.) 8.50
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

Trio of Hummus	8.95
Calamari with Cajun Tartar Sauce	9.95
Popcorn Shrimp, Cajun Tartar Sauce	10.50
Chicken Tenders	9.75
Spinach Artichoke Dip with Grilled Crostini	10.95
Oysters on the Half Shell	14.95
Shrimp Cocktail	16.50
Seared Ahi Tuna Sashimi	14.95
Jumbo Lump Crab Cake with Beurre Blanc Sauce	14.50
Steak Tartare	14.50
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

Soup of the Day	sm. Bowl 5.50	lg. Bowl 6.75
Manhattan Clam Chowder	5.50	6.75
Chilled Gazpacho Soup	5.50	6.75

STARTER SALADS

The Grill Mixed Green Salad	6.95
Caesar Salad	7.95
The Grill Chop Salad	9.50
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.50
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	12.50

SOUP AND SALAD COMBOS

The Grill Chop Salad	11.50
Served with a Small Bowl of Soup	
Grill Half Cobb Salad	13.95
Served with a Small Bowl of Soup	
Chicken Caesar Salad	12.95
Half Caesar Salad and a Small Bowl of Soup	

MAIN COURSE SALADS

Iceberg Wedge	11.95
Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
Parmesan Crusted Chicken Caesar	12.95
Chicken Caesar Salad	13.95
The Grill Cobb Salad	14.95
Grilled Lime Chicken Salad with Chopped Vegetables	14.95
Spinach Salad with Blackened Shrimp	18.95
Blackened Ahi Tuna Salad	18.75

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	7.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
French Fried Potatoes	4.75
Lyonnais Potatoes	5.50
Garlic Mashed Potatoes	5.50
Yukon Gold Mash	4.75
Garlic Spinach Mashed Potatoes	5.50
Jasmine Rice	4.00

MAJOR CREDIT CARDS ACCEPTED

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

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

SPECIALTY SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit

The Grill Cheeseburger	10.95
with Lettuce, Tomato and Sliced Onion	
Pepper Bacon Burger	13.50
Topped with Double Cheddar and Pepper Bacon with Thousand Island Dressing	
Santa Fe Chicken Wrap	12.95
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	
Reuben Sandwich	11.95
Tuna Melt Sandwich	11.95
Cobb Club Sandwich	11.95
Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo	
California Turkey Melt	12.50
Grilled with Jack Cheese and Avocado	

CHICKEN

Chicken Piccata	17.50
with Lemon Butter Caper Sauce	
Chicken Parmigiana	13.75
Seasoned Chicken Breast on Angel Hair Pasta, Topped with Melted Mozzarella Cheese	
Grilled Herb Chicken Breasts	16.50
with Fresh Fruit and Sliced Tomatoes	

STEAKS AND CHOPS

Charbroiled Skirt Steak	22.95
Marinated in Citrus, Soy Sauce and Seasoning	
Prime New York Steak (12 oz.)	31.75
Petite Filet Mignon (8 oz.)	35.75
with Boef Onions and Bordelaise Sauce	

PASTA

Penne Pesto	13.95
Angel Hair Pasta Pomodoro	13.95
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	15.95
Grilled Shrimp Pomodoro	18.95
with Angel Hair Pasta	

VEGETABLES

Spinach, Creamed	4.50
Broccoli or Spinach, Steamed	3.50
Zucchini, Sauteed with Onion & Apples	5.00
Glazed Carrots	4.00
Sauteed Mushrooms	7.00
Grilled Asparagus	8.00
Grilled Vegetables	7.00
with Balsamic Glaze	

DESSERTS

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

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

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

THE GRILL SPECIALS

Chicken Pot Pie 15.50

Prime Rib Quesadilla 15.75

Blackened Prime Rib Sandwich 18.95
12 oz. Topped with Onions Rings, Served with Creamy Horseradish Sauce

Grilled Vegetable Plate 11.75
with Jasmine Rice

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia 12.95

Fish and Chips 15.95
Tilapia Fillet and French Fries

Pan-Seared Idaho Trout Amandine 16.95
with Lemon Butter Sauce and Vegetable

Jumbo Lump Crab Cake 19.95
with Fennel Spring Salad & Beurre Blanc Sauce

Cedar Plank Salmon 19.50
with BBQ Citrus Glaze
(Simply Grilled Upon Request)

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

Beekeeper 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