

DAL 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	2.95
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

Calamari with Cajun Tartar Sauce	11.50
Spinach Artichoke Dip with Grilled Crostini	11.95
Trio of Hummus Sun-Dried Tomato, Kalamata Olive and Traditional Hummus	8.95
Oysters on the Half Shell with Mignonette Sauce	15.50
Shrimp Cocktail	16.75
Jumbo Lump Crab Cake with Beurre Blanc Sauce	15.95
Sea Scallops Pan-Seared with Orange Fennel Beurre Blanc Sauce	13.75
Seared Ahi Tuna Sashimi	14.95
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

Soup of the Day ^{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 . .	9.95
with Gorgonzola Cheese	

Iceberg Wedge Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	11.95
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Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	12.95
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MAIN COURSE SALADS

Chicken Caesar Salad	17.95
The Grill Cobb Salad	18.75
Grilled Skirt Steak Salad	20.50
Blackened Ahi Tuna Salad	24.75

VEGETABLES

Broccoli or Spinach, Steamed	5.75
Glazed Carrots	6.25
Spinach, Creamed	6.75
Sauteed Spinach with Garlic	7.75
Sauteed Mushrooms	8.50
Sauteed Zucchini, Onions and Apples .	7.75
Grilled Asparagus	8.75
Grilled Vegetables with Balsamic Glaze	8.50

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

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

Prime New York Steak (16 oz.) . . .	39.75
Prime New York Pepper Steak (16 oz.)	40.75
Topped with Cracked Pepper, Bacon & Onion	
Filet Mignon (12 oz.) with Boef Onions and Bordelaise Sauce	39.95
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce	35.75
Charbroiled Rib Eye Steak (16 oz.)	37.95
Blackened upon Request	

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

THE GRILL SPECIALS

Chicken Pot Pie Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	18.95
Chicken Piccata with Lemon Butter Caper Sauce	21.75
Roasted Brick Chicken Served with Grilled Vegetables	19.95
Grilled Shrimp Pomodoro with Angel Hair Pasta	24.75
Grilled Vegetable Plate with Jasmine Rice	13.95
Pepper Bacon Burger <i>Certified Angus Beef™</i> Topped with Double Cheddar and Pepper Bacon, Served with Onion Rings and 1,000 Island Dressing	16.75

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	8.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese	
Shoestring Potatoes	5.50
Lyonnaised Potatoes	6.50
Yukon Gold Mash	6.00
Garlic Mashed Potatoes	6.00
Spinach Mashed Potatoes	6.50
Baked Potato	5.75
Jasmine Rice	6.50

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
Big Carrot Cake Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream	8.50
“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
Fresh Seasonal Berries Topped with a Dollop of Creme Fraiche	8.00
Seasonal Sorbet with Fresh Strawberries Add 1.00	7.00

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish Ask Your Server for Today's Selection MKT

Pan-Seared Idaho Trout Amandine	21.75
Topped with Fresh Lemon Butter Sauce	
Baked Idaho Trout with Jumbo Lump	27.95
Fresh Trout with Jumbo Lump Crab, Topped with Hazelnut Lemon Butter Sauce	
Cedar Plank Atlantic Salmon . . .	28.50
with BBQ Citrus Glaze (Simply Broiled Upon Request)	
Pan Fried Dover Sole with Lemon Butter Sauce	39.95

Jumbo Lump Crab Cakes with Fennel Spring Salad & Beurre Blanc Sauce	29.95
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DRAFT BEERS

Samuel Adams Boston Lager	5.75
Miller Lite	5.25
Pilsner Urquell	6.25
Guinness Extra Stout	6.50

Ask for Manager's Special Draft Beers

BOTTLED BEERS

Amstel Light	5.75
Heineken	5.75
Corona	5.75
Stella Artois	5.75
Sierra Nevada Pale Ale	5.75
Newcastle Brown Ale	5.75
Budweiser	5.00
Bud Light	5.00
Coors Light	5.00
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

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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