

# DALLAS 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 13.00

### Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

### Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 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, Basil, Freshly Squeezed Lemon & Lime Juice 12.00

### Ultimat Martini

Chilled Ultimat Vodka 13.00

### C.E.O. Martini

Chopin Vodka, Extra Olives 13.00

### Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & 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 12.00

### Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 12.00

### 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 132.00

### 19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 11.00

### Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed 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 12.00

### Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 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 12.00

## BEVERAGES

Soft Drinks . . . . . 2.95

Iced Tea . . . . . 2.95

Root Beer . . . . . (Bottle) 2.95

Fresh Lemonade . . . . . 3.50

Arnold Palmer . . . . . 3.50

Strawberry Lemonade . . . . . 3.75

Republic of Tea (Bottled Iced Tea) . . . . . 4.50

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 . . . . . 2.50

Red Bull or Sugar Free Energy Drink 4.75

## APPETIZERS

Calamari . . . . . 11.50  
with Cajun Tartar Sauce

Spinach Artichoke Dip . . . . . 11.95  
with Grilled Crostini

Trio of Hummus . . . . . 8.95  
Sun-Dried Tomatoes, Kalamata Olives  
and Traditional Hummus

Oysters on the Half Shell . . . . . 14.75  
with Mignonette Sauce

Shrimp Cocktail . . . . . 16.75

Jumbo Lump Crab Cake . . . . . 15.50  
with Beurre Blanc Sauce

Sea Scallops Pan-Seared . . . . . 13.75  
with Orange Fennel Beurre Blanc Sauce

Seared Ahi Tuna Sashimi . . . . . 14.95

Steak Tartare with Toasted Rye Points . 15.50

Onion Rings . . . . . 8.50

Garlic Cheese Bread . . . . . 8.50

## SOUPS

Soup of the Day . . . . . Bowl 6.75

Manhattan Clam Chowder . . . . . 6.75

Chilled Gazpacho Soup . . . . . 6.75

Lobster Bisque Soup . . . . . 8.00

## STARTER SALADS

The Grill Mixed Green Salad . . . 8.75

Caesar Salad . . . . . 9.75

The Grill Chop Salad . . . . . 8.95  
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled  
Bleu Cheese and Creamy Bleu Cheese Dressing

Endive, Spicy Pecans, Romaine . 9.95  
with Gorgonzola Cheese

Vine Ripened Tomatoes  
and Red Bermuda Onion . . . . . 10.95  
Crumbled Bleu Cheese & Vinaigrette Dressing

Vine Ripened Tomatoes . . . . . 12.95  
and Buffalo Mozzarella with Fresh Basil

## MAIN COURSE SALADS

Iceberg Wedge . . . . . 11.95  
Half Head of Iceberg, Tomato, Bacon, Crumbled  
Bleu Cheese and Vinaigrette Dressing

Charbroiled Chicken Caesar Salad 17.95

The Grill Cobb Salad . . . . . 18.75

Skirt Steak Salad . . . . . 20.50

Shrimp Louie . . . . . 21.75

Shrimp & Crab Combo Louie . 26.50

## DESSERTS

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

Big Carrot Cake . . . . . 8.50  
Six Layers, Sandwiched with Smooth Cream Cheese  
with Pecans, Cinnamon and Fresh Whipped 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

Seasonal Sorbet . . . . . 7.00  
with Fresh Strawberries Add 1.00

## 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.) 39.75  
Topped with Cracked Pepper, Bacon & Onion

Filet Mignon (12 oz.) . . . . . 39.95  
with Boef Onions and Bordelaise Sauce

Petite Filet Mignon (8 oz.) . . . . . 33.75  
with Boef Onions and Bordelaise Sauce

Charbroiled Rib Eye Steak (16 oz.) 37.95  
Blackened upon Request

Double Cut Kurobuta Pork Chop . 28.75  
Topped with Marionberry Sauce with  
Sautéed Zucchini, Onions and Apples

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

### Cooking Temperatures

RARE - Very Red, Cool Center  
MEDIUM RARE - Red, Warm Center  
MEDIUM - Pink Center  
MEDIUM WELL - Slightly Pink Center  
WELL - Broiled Throughout, No Pink

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

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

Charbroiled Atlantic Salmon . . . 28.50  
Served with Salsa Fresca

Pan Fried Dover Sole . . . . . 39.95  
with Lemon Butter Sauce

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

## POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) . . . 8.50  
Blend of Cheddar, Gruyere and Danish Fontina Cheese

Shoestring Potatoes . . . . . 5.50

Fried Onions . . . . . 5.00

The Grill Combo . . . . . 6.50  
Shoestrings and Fried Onions for Two

Lyonnais Potatoes . . . . . 6.50

Yukon Gold Mashed Potatoes . . . 6.00

Garlic Mashed Potatoes . . . . . 6.00

Spinach Mashed Potatoes . . . . . 6.50

Baked Potato . . . . . 5.75

Jasmine Rice . . . . . 6.50

## VEGETABLES

Spinach, Steamed . . . . . 6.50

Broccoli or Carrots, Steamed . . . . . 5.75

Spinach, Creamed . . . . . 6.75

Sautéed Spinach with Garlic . . . . . 7.75

Sautéed Mushrooms . . . . . 8.50

Sautéed Zucchini, Onions and Apples . 7.75

Grilled Asparagus . . . . . 8.75

Grilled Spring Vegetables . . . . . 8.50  
with Balsamic Glaze

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

## THE GRILL SPECIALS

Grill Cheeseburger Classic (12 oz.) . 16.75  
*Certified Angus Beef™* with Double Cheddar Cheese,  
Tomato, Onion and Lettuce on a Sesame Seed  
Bun, Topped with Two Onion Rings

Grilled Vegetable Plate . . . . . 13.95  
with Jasmine Rice

Grilled Shrimp Pomodoro . . . . . 23.75  
with Angel Hair Pasta

## CHICKEN

Chicken Pot Pie . . . . . 18.95  
Fresh Chicken, Carrots, Onions, Peas and  
Mushrooms, Topped with a Flaky Crust

Chicken Piccata . . . . . 21.75  
with Lemon Butter Caper Sauce

Chicken Marsala . . . . . 21.75

Grilled Herb Chicken Breasts . 19.95  
Served with Spinach and Grilled Spring Vegetables

## BEER LIST

### DRAFT

Samuel Adams Boston Lager . . . . . 5.50

Miller Lite . . . . . 5.00

Pilsner Urquell . . . . . 6.00

Guinness Extra Stout . . . . . 6.25

Ask for Manager's Special Draft Beers

### BOTTLES

Amstel Light . . . . . 5.50

Bass Ale . . . . . 5.50

Heineken . . . . . 5.50

Corona . . . . . 5.50

Stella Artois . . . . . 5.50

Sierra Nevada Pale Ale . . . . . 5.50

Newcastle Brown Ale . . . . . 5.50

Budweiser or Bud Light . . . . . 4.75

Budweiser or Bud Light . . . . . 4.75

Coors Light . . . . . 4.75

Miller Genuine Draft . . . . . 4.75

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

### 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

Fresh Handmade Mojitos  
Crafted with Bacardi Rums.

Ask Your Bartender