

HOLLYWOOD 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

Ultimat Martini

Chilled Ultimat Vodka 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

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

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	3.25
Iced Tea	3.25
Pomegranate Iced Tea	3.95
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	3.25
Hot Tea	3.25
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

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

APPETIZERS

Calamari with Cajun Tartar Sauce	12.50
Popcorn Shrimp, Cajun Tartar Sauce	12.25
Spinach Artichoke Dip with Grilled Crostini	12.75
Oysters on the Half Shell with Mignonette Sauce*	17.50
Shrimp Cocktail	17.50
Seared Ahi Tuna Sashimi*	16.75
Jumbo Lump Crab Cake with Beurre Blanc Sauce	15.75
Steak Tartare*	15.50
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

Soup of the Day <small>lg. Bowl</small>	6.75
Manhattan Clam Chowder	6.75
Chilled Gazpacho Soup	6.75

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	9.75
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	14.75

MAIN COURSE SALADS

Chicken Caesar Salad	18.75
The Grill Cobb Salad	20.50
Grilled Skirt Steak Salad*	24.25
Blackened Ahi Tuna Salad*	23.75

POTATOES AND SIDES

Mac & Cheese Loaded <small>A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon</small>	8.50
Shoestring Potatoes	5.00
Yukon Gold Mash	5.00
Garlic Spinach Mashed Potatoes	6.00
Baked Potato	6.00
Brown Rice	5.00

VEGETABLES

Creamed Spinach	6.00
Glazed Carrots	5.50
Sauteed Mushrooms	8.00
Grilled Asparagus	9.00
Grilled Vegetables with Balsamic Glaze	8.00

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	
Charbroiled Skirt Steak*	26.50
Filet Mignon (12 oz.) with Beef Onions and Bordelaise Sauce*	40.75
Petite Filet Mignon (8 oz.)*	36.75
Prime New York Steak*	42.75
Prime New York Pepper Steak*	43.75
Double Cut Australian Lamb Chop with Spinach Mashed and Fresh Mint Sauce	37.50
Steaks Available with Choice of Bordelaise, Roquefort, 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-Seared Idaho Trout Amandine Topped with Fresh Lemon Butter Sauce	23.50
Cedar Plank Atlantic Salmon with BBQ Citrus Glaze*	28.75
Jumbo Lump Crab Cakes with Shoestring Potatoes & Beurre Blanc Sauce	34.50
Charbroiled Atlantic Salmon with Salsa Fresca*	28.75

PASTA

Angel Hair Pasta Pomodoro with Fresh Tomato, Garlic and Basil	17.50
Penne Pesto with Chicken	21.75
Grilled Shrimp Pomodoro with Angel Hair Pasta	26.75

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, Cinnamon and 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	8.50
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	9.00
Seasonal Sorbet	7.00

MAJOR CREDIT CARDS ACCEPTED

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

THE GRILL SPECIALS

Chicken Pot Pie Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	21.75
Meat Loaf with Yukon Gold Mash	19.75
Braised Short Ribs Braised Kosher Cut Ribs, Carrots, Celery, Turnips, Yukon Gold Mash and Brown Sauce	28.75
Grilled Vegetable Plate with Brown Rice	15.75
Pepper Bacon Burger <i>Certified Angus Beef™</i> with Double Cheddar Cheese, and Pepper Bacon, Served with Onion Rings and 1,000 Island Dressing*	16.75

CHICKEN

Chicken Marsala	23.75
Chicken Piccata with Lemon Butter Caper Sauce	23.75
Roasted Brick Chicken Served with Grilled Vegetables	22.75

DRAFT BEER

Samuel Adams Boston Lager	6.00
Miller Lite	5.50
Pilsner Urquell	6.25
Guinness Extra Stout	6.50

BOTTLED BEER

Amstel Light	6.25
Heineken	6.25
Corona	6.25
Anchor Steam	6.25
Stella Artois	6.25
Newcastle Brown Ale	6.25
Fat Tire Ale	6.25
Pyramid Hefe Weizen Ale	6.25
Sierra Nevada Pale Ale	5.75
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

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

* These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.