

SAN JOSE 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
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

MAJOR CREDIT CARDS ACCEPTED

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

APPETIZERS

Popcorn Shrimp	12.75
Fried Calamari	13.25
Spinach Artichoke Dip	13.50
Oysters on the Half Shell *	17.50
Shrimp Cocktail	17.50
Seared Rare Ahi Tuna Sashimi *	16.75
Jumbo Lump Crab Cake	16.50
Steak Tartare *	15.75
Onion Rings	8.75
Garlic Bread	8.75

SOUPS

Soup of the Day	lg. Bowl 6.75
Lobster Bisque	8.50

STARTER SALADS

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

MAIN COURSE SALADS

Iceberg Wedge	13.75
Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
The Grill Cobb Salad	21.75
Shrimp & Crab Combo Louie	29.75
New York Steak Salad *	26.75
Blackened Ahi Tuna Salad	28.75

POTATOES AND SIDES

Mac & Cheese Loaded	8.50
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon	
Shoestring Potatoes	6.00
Lyonnaise Potatoes	6.50
Yukon Gold Mash	6.00
Garlic Spinach Mashed Potatoes	6.50
Baked Potato	6.00
Brown Rice	5.00

VEGETABLES

Creamed Spinach	6.00
Glazed Carrots	5.50
Sauteed Zucchini with Onions	6.50
Sauteed Mushrooms	8.00
Grilled Asparagus	9.00
Grilled Vegetables with Balsamic Glaze	7.00

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

Filet Mignon (12 oz.) with Boef Onions and Bordelaise Sauce *	42.75
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce *	37.50
Prime New York Steak (16 oz.) *	43.75
Prime New York Pepper Steak (16 oz.) Topped with Cracked Pepper, Bacon and Onions *	44.75
Double Cut Colorado Lamb Chops with Fresh Mint Sauce *	44.50
Braised Short Rib *	34.75

Steaks Available with 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 Lemon Butter Sauce	23.75
Jumbo Lump Crab Cakes with Shoestring Fries	34.75
Cedar Plank Atlantic Salmon with BBQ Citrus Glaze * (Simply Grilled Upon Request)	33.75

THE GRILL SPECIALS

Chicken Pot Pie Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	23.75
Penne Pesto with Chicken	22.75
Grilled Shrimp Pomodoro with Angel Hair Pasta	26.95
Grilled Vegetable Plate with Brown Rice	15.75

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
"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 with Raspberry Puree, Topped with a Dollop of Fresh Whipped Cream	8.50
Fresh Seasonal Berries Topped with a Dollop of Creme Fraiche	8.00
Sorbets and Gelatos Please Ask Your Server for Today's Selection	6.75

* 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.

SUNDAY DINNER SPECIAL

Traditional Prime Rib 47.75
24 oz. Prime Rib, Served on the Bone with Creamed Spinach, Baked Potato, Au Jus and Creamy Horseradish *

(AVAILABLE ONLY ON SUNDAY)

CHICKEN

Chicken Marsala	26.75
Chicken Piccata with Lemon Butter Caper Sauce	26.75
Roasted Brick Chicken with Grilled Vegetables	25.50

DRAFT BEER

Samuel Adams Boston Lager	6.00
Sierra Nevada Pale Ale	5.75
Stella Artois	6.00
Guinness Extra Stout	6.25
Bass Ale	6.25

Ask your Server for Other Draft Beer Selections

BOTTLED BEER

Heineken	6.00
Corona	6.00
Pilsner Urquell	6.00
Budweiser or Bud Light	5.75
Coors Light	5.75
Miller Lite	5.75
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

PLEASE ASK YOUR SERVER
FOR OUR COMPLETE
WINE LIST

CREATE YOUR OWN MARTINI

with These Specialty Vodkas

Absolut	Absolut 100	Belvedere
Blue Ice	Chopin	Ciroc
Effen	Effen Black Cherry	
Finlandia	Finlandia Cranberry	
Grey Goose	Grey Goose L'Orange	
Hanger One	Hanger One Buddha's Hand	
Imperial	Ketel One	Ketel One Citroen
Level	Mezzaluna	Original
Pearl	Pearl Pomegranate	Pravda
Rain	Roth	Shakers
	Stolichanya	Stoli Elite
Three Olives	Cherry	Three Olives Grape
Ultimat	UV	Vox
	Vox	Vox Raspberry
	Van Gogh	Wasabe

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