

SJ 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	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	2.95
Hot Tea	2.95
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

APPETIZERS

Popcorn Shrimp	12.95
Fried Calamari	12.95
Spinach Artichoke Dip	12.95
Oysters on the Half Shell	16.50
Shrimp Cocktail	16.75
Dungeness Crab Cocktail	16.75
Seared Rare Ahi Tuna Sashimi	16.75
Jumbo Lump Crab Cake	15.50
Steak Tartare	15.75
Onion Rings	8.50
Garlic Bread	8.50

SOUPS

Soup of the Day	6.75
Manhattan Clam Chowder	6.75
Chilled Gazpacho Soup	6.75

STARTER SALADS

The Grill Mixed Green Salad	8.75
Caesar Salad	9.95
The Grill Chop Salad	9.50
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	9.75
with Gorgonzola Cheese	
Vine Ripened Tomatoes	13.75
and Buffalo Mozzarella with Fresh Basil	

MAIN COURSE SALADS

Iceberg Wedge	13.50
Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
The Grill Cobb Salad	21.75
Dungeness Crab Louie	28.50
Shrimp & Crab Combo Louie	29.75
New York Steak Salad	26.75
Blackened Ahi Tuna Salad	28.75

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	8.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
Shoestring Potatoes	6.00
Lyonnais Potatoes	6.50
Garlic Mashed Potatoes	6.50
Yukon Gold Mash	6.00
Garlic Spinach Mashed Potatoes	6.50
Baked Potato	6.00
Jasmine Rice	5.00

VEGETABLES

Creamed Spinach	6.00
Broccoli or Spinach, Steamed	5.00
Glazed Carrots	5.50
Zucchini, Sauteed with Onions and Apples	6.50
Sauteed Mushrooms	8.00
Grilled Asparagus	9.00
Grilled Vegetables with Balsamic Glaze	7.00

MAJOR CREDIT CARDS ACCEPTED

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

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.)	42.75
with Boef Onions and Bordelaise Sauce	
Petite Filet Mignon (8 oz.)	36.50
Prime New York Steak (16 oz.)	42.75
Prime New York Pepper Steak (16 oz.)	43.75
Double Cut Colorado Lamb Chops	42.75
with Fresh Mint Sauce	
Braised Short Rib	32.75

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	23.75
Topped with Lemon Butter Sauce	
Jumbo Lump Crab Cakes	34.50
with Fennel Spring Salad & Beurre Blanc Sauce	
Cedar Plank Salmon	33.75
with BBQ Citrus Glaze (Simply Grilled Upon Request)	

CHICKEN

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

PASTA

Angel Hair Pasta Pomodoro	19.95
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	22.75
Grilled Shrimp Pomodoro	26.95
with Angel Hair Pasta	

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	8.50
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 with Raspberry Puree, Topped with a Dollop of Fresh Whipped Cream	

Fresh Seasonal Berries	8.00
Topped with a Dollop of Creme Fraiche	

Sorbets and Gelatos	6.75
Please Ask Your Server for Today's Selection	

SUNDAY DINNER SPECIAL

Traditional Prime Rib 46.95

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

(AVAILABLE ONLY ON SUNDAY)

THE GRILL SPECIALS

Meat Loaf	22.75
with Yukon Gold Mash and Glazed Carrots	

Chicken Pot Pie	23.75
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	

Calf's Liver	25.50
with Bacon and Onions	

Grilled Vegetable Plate	15.95
with Jasmine Rice	

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
Blue Moon	6.50
Smithwicks	6.50
Boddington	6.75

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	Skyy Citrus
	Stolichanya	Stoli Elite
Three Olives	Cherry	Three Olives Grape
Ultimat	UV	Vox
	Van Gogh	Wasabe
		Vox Raspberry

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