

# 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 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 13.00

### 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	3.25
Iced Tea	2.95
Hank's Root Beer	(Bottle) 3.75
Hank's Vanilla Cream	(Bottle) 3.75
Ginger Peach Decaf Tea	(Bottle) 4.95
Pomegranate Green Tea	(Bottle) 4.95
Passion Fruit Green Tea	(Bottle) 4.95
Fresh Lemonade	3.50
Arnold Palmer	3.50
Strawberry Lemonade	3.75
Republic of Tea (Bottled Iced Tea)	4.50
Pellegrino or Panna	(16 oz.) 4.50 (33 oz.) 8.50
Regular or Decaf Coffee	2.95
Hot Tea	2.95
Milk	2.75
Red Bull or Sugar Free Energy Drink	4.75

## APPETIZERS

Trio of Hummus	9.50
Popcorn Shrimp	12.95
Fried Calamari	12.95
Spinach Artichoke Dip	12.95
Oysters on the Half Shell	15.50
Shrimp Cocktail	16.75
Dungeness Crab Cocktail	16.75
Seared Rare Ahi Tuna Sashimi	16.75
Jumbo Lump Crab Cake	15.50
Gravlaaks	14.75
Steak Tartare	15.75
Onion Rings	8.50
Garlic Bread	8.50

## SOUPS

Soup of the Day	lg. 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	9.95
The Grill Chop Salad	8.95
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	9.75
with Gorgonzola Cheese	

Vine Ripened Tomatoes and Red Bermuda Onion	11.50
Crumbled Bleu Cheese & Vinaigrette Dressing	

Vine Ripened Tomatoes and Buffalo Mozzarella	13.75
with Fresh Basil	

## MAIN COURSE SALADS

Iceberg Wedge	12.75
Half Head of Iceberg, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
The Grill Cobb Salad	21.75
Shrimp Louie	26.75
Dungeness Crab Louie	28.50
Shrimp & Crab Combo Louie	29.75
New York Steak Salad	26.75

## PASTA

Penne Pesto	19.95
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	

## POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	8.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
Fried Onions	6.00
Shoestring Potatoes	6.00
The Grill Combo	8.00
Shoestrings and Fried Onions for Two	
Lyonnais Potatoes	6.50
Garlic Mashed Potatoes	6.50
Yukon Gold Mashed Potatoes	6.00
Garlic Spinach Mashed Potatoes	6.50
Baked Potato	6.00
Jasmine Rice	5.00

## 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.)	42.75
with Boef Onions and Bordelaise Sauce	

Petite Filet Mignon (8 oz.)	35.50
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Prime New York Steak (16 oz.)	42.75
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Double Cut Kurobuta Pork Chop	32.50
with Blackberry Sauce, Sauteed Zucchini, Onions and Apples	

Double Cut Colorado Lamb Chops	42.75
with Fresh Mint Sauce	

Beef Rib Chop (24 oz.)	44.75
Served on Spinach Mashed Potatoes	

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

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Pan-Seared Idaho Trout Amandine	23.75
Topped with Lemon Butter Sauce	

Pan-Fried Petrale Sole	28.50
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	

Charbroiled Salmon	33.75
Served with Salsa Fresca	

## CHICKEN

Chicken Marsala	26.75
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Chicken Piccata	26.75
with Lemon Butter Caper Sauce	

Grilled Herb Chicken Breasts	25.50
with Spinach, Grilled Spring Vegetables	

## VEGETABLES

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

## 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	

"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	

Fresh Strawberries	6.50
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Double Chocolate Layer Cake	8.50
Double Layer of Rich Chocolate with Raspberry Puree, Topped with a Dollop of Fresh Whipped Cream	

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

## 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 Mashed Potatoes and Vegetable	

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

Fresh Chopped Beef Steak	28.75
Fresh Ground Chuck, Topped with Caramelized Onions and Tomato Provençal	

Braised Short Rib	32.75
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Calf's Liver	25.50
with Bacon and Onions	

Grilled Vegetable Plate	15.95
with Jasmine Rice	

## BEER LIST

### DRAFT

Samuel Adams Boston Lager	6.00
Sierra Nevada Pale Ale	5.75
Stella Artois	6.00
Bass Ale	6.25
Newcastle Brown Ale	6.25
Pilsner Urquell	6.00
Guinness Extra Stout	6.25
Haywire Hefeweizen	6.25
Red Hook	6.00
Fat Tire	6.00

### BOTTLES

Amstel Light	5.75
Heineken	5.75
Corona	5.75
Budweiser	5.50
Bud Light	5.50
Coors Light	5.50
Miller Lite	5.50
Buckler (Non-Alcoholic)	5.00

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