

SAN JOSE LUNCH 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, Citrónge, 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
Fried Calamari	10.50
Popcorn Shrimp	10.95
Spinach Artichoke Dip	11.75
Oysters on the Half Shell	14.75
Shrimp Cocktail	16.75
Seared Rare Ahi Tuna Sashimi	14.95
Jumbo Lump Crab Cake	15.50
Gravlaaks	13.95
Steak Tartare	14.95
Onion Rings	8.50
Garlic Bread	8.00

SOUPS

	sm. Bowl	lg. Bowl
Soup of the Day	5.50	6.75
Manhattan Clam Chowder	5.50	6.75
Lobster Bisque Soup	8.00	
Chilled Gazpacho Soup	5.50	6.75

STARTER SALADS

The Grill Mixed Green Salad	7.95
Caesar Salad	8.95
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	9.75
Crumbled Bleu Cheese & Vinaigrette Dressing	
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	10.75

MAIN COURSE SALADS

Iceberg Wedge	11.95
Half Head of Iceberg, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
Charbroiled Chicken Caesar	14.75
The Grill Cobb Salad	15.95
Shrimp Louie	22.75
Dungeness Crab Louie	25.75

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	7.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
Fried Onions	5.00
French Fried Potatoes	4.75
Lyonnaisse Potatoes	5.50
Garlic Mashed Potatoes	5.50
Yukon Gold Mashed Potatoes	5.00
Garlic Spinach Mashed Potatoes	5.50
Jasmine Rice	4.00

VEGETABLES

Creamed Spinach	5.00
Broccoli or Carrots, Steamed	4.00
Spinach, Steamed	4.50
Zucchini, Sautéed with Onions and Apples	5.50
Sautéed Mushrooms	7.00
Grilled Asparagus	8.00
Grilled Spring Vegetables with Balsamic Glaze	6.00

THE GRILL SPECIALS

Meat Loaf with Yukon Gold Mashed Potatoes and Vegetable	16.75
Chicken Pot Pie	16.95
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	
Braised Short Rib	24.75
Calf's Liver with Bacon and Onions	17.95
Grilled Vegetable Plate with Jasmine Rice	12.95

SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit

The Grill Hamburger with Cheese	13.95
Original Reuben Sandwich	12.95
Turkey Melt	12.95
The Grill B.L.T.	11.75
Cobb Club Sandwich	12.95
New York Steak Sandwich	28.75

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Pan-Seared Idaho Trout Amandine	17.75
Topped with Lemon Butter Sauce, Served with Vegetable	
Pan-Fried Petrale Sole	18.50
Topped with Lemon Butter Sauce	
Jumbo Lump Crab Cake	20.75
with Fennel Spring Salad & Beurre Blanc Sauce	
Pan-Seared Salmon	19.75
with Spinach and Shiitake Mushrooms	

PASTA

Penne Pesto	14.75
Angel Hair Pasta Pomodoro	14.50
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	16.95
Grilled Shrimp Pomodoro	23.75
with Angel Hair Pasta	

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
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

STEAKS AND CHOPS

Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce	34.50
Prime New York Steak (12 oz.)	34.75

Double Cut Kurobuta Pork Chop with Blackberry Sauce, Sautéed Zucchini, Onions and Apples	27.75
--	-------

Single Cut Colorado Lamb Chops with Fresh Mint Sauce	29.50
--	-------

Fresh Chopped Beef Steak	19.95
Fresh Ground Chuck, Topped with Caramelized Onions and Tomato Provençal	

CHICKEN

Chicken Marsala	18.75
Chicken Piccata with Lemon Butter Caper Sauce	18.75
Broiled Boneless Double Breast of Chicken with Herbs with Fresh Fruit and Sliced Tomatoes	18.75

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