

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, Mint Leaves, Fresh Berries 13.00

Orange Blossom
Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 12.00

Whiskey Sour
Crown Royal, Freshly Squeezed Lemon and Lime Juice, Sweetened to Your Liking 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, Fresh Lemon & Lime Juice and Basil 12.00

Marked Manhattan
Maker's Mark Bourbon, Sweet Vermouth 11.00

Ultimate Martini
Chilled **Ketel One** Vodka 14.00

Green Apple Martini
Skyy Vodka, DeKuyper Sour Apple Pucker 11.00

Cosmopolitan
Stolichnaya Vodka, Cointreau, Cranberry and Freshly Squeezed Lime Juice 11.00

C.E.O. Martini
Chopin Vodka, Extra Olives 13.00

Ruby Red Lemon Drop Martini
Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon and 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 11.00

Flirtini Martini
Finlandia Vodka, Chambord, Pineapple Juice 11.00

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, Fresh 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 13.00

Lemon Vanilla Martini
Belvedere Vodka, Navan Vanilla Liqueur, Fresh Lemon Juice 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 11.00

BEVERAGES

Soft Drinks	2.95
Iced Tea	2.95
Root Beer	(Bottle) 2.95
Fresh Lemonade	3.50
Arnold Palmer	3.50
Strawberry Lemonade	3.75
Pellegrino	(16 oz.) 4.50 (33 oz.) 8.50
Panna	(16 oz.) 4.50 (33 oz.) 8.50
Freshly Brewed Coffee or Decaf	2.95
Hot Tea	2.95
Milk (2% or Non-Fat)	2.50
Red Bull or Sugar Free Energy Drink	4.75

APPETIZERS

Calamari 10.95
with Cajun Tartar Sauce

Popcorn Shrimp 10.95
with Cajun Tartar Sauce

Spinach Artichoke Dip 11.95

Trio of Hummus 8.95
Sun-Dried Tomatoes, Kalamata Olives and Traditional Hummus

Oysters on the Half Shell 14.75
with Mignonette Sauce

Shrimp Cocktail 16.75

Jumbo Lump Crab Cake 14.95
with Beurre Blanc Sauce

Seared Ahi Tuna Sashimi 14.75

Gravlaaks House Cured 15.50

Steak Tartare with Toasted Rye Points 15.50

Onion Rings 8.50
with Creamy Bleu Cheese Dressing

Garlic Cheese Bread 8.50

SOUPS

Soup of the Day 6.75
Bowl

Chilled Gazpacho Soup 6.75

Lobster Bisque 8.00

STARTER SALADS

The Grill Mixed Green Salad 8.75

Caesar Salad 9.75

LG's Wedge Salad 8.95
Iceberg, Tomatoes, Red Onion, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing

Endive, Spicy Pecans, Romaine 9.75
with Gorgonzola Cheese

Vine Ripened Tomatoes and Red Onion 10.95
Crumbled Bleu Cheese & Vinaigrette Dressing

Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil 14.75

The Grill Iceberg Wedge 10.95
Half Head of Iceberg, Tomatoes, Bacon, Crumbled Bleu Cheese and Vinaigrette Dressing

MAIN COURSE SALADS

Charbroiled Chicken Caesar Salad 17.50

The Grill Cobb Salad 17.95

Spinach Salad with Blackened Shrimp 18.95
Spinach, Chopped Bacon, Egg and Red Onion, Tossed in a Warm Walnut Vinaigrette

Steak Salad 19.50
Romaine Lettuce, Sliced Red Onions, Tomatoes and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Grilled Skirt Steak & Fried Onion Rings

Shrimp Louie 21.75
Five Jumbo Shrimp on a Bed of Mixed Greens, Avocado, Tomatoes, Egg and 1,000 Island Dressing

DESSERTS

Fresh Baked Fruit Cobbler of the Day 8.00
Served with French Vanilla Ice Cream

Big Carrot Cake 8.50
Six Layers, Sandwiched with Smooth Cream Cheese with Pecans, Cinnamon and Fresh Whipped Cream

Strawberry Shortcake 8.00
A Shortcake Biscuit with Fresh Sliced Strawberries, Strawberry Sauce and Fresh Whipped Cream

Key Lime Pie 8.00
Tangy Lime Custard in a Graham Cracker Crust with Raspberry Puree and Whipped Cream

New York Cheesecake 8.00
Drizzled with Hot Fudge Sauce

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

Hazelnut Kahula Crème Brûlée 8.50
The Grill Signature Dessert

Seasonal Fresh Berries 8.00

Seasonal Sorbet 6.50
with **Fresh Strawberries Add 1.00**

French Vanilla Ice Cream 6.50

Fudge Brownie Pie & Ice Cream 8.00
Fudge Brownie with a Scoop of Vanilla Ice Cream, Warm Caramel and Hot Fudge Sauce, Candied Pecans

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

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

Prime New York Steak (16 oz.) 41.75

Prime New York Pepper Steak (16 oz.) 41.75
Topped with Cracked Pepper, Bacon and Onion

Filet Mignon (12 oz.) 39.50
with Boef Onions and Bordelaise Sauce

Petite Filet Mignon (8 oz.) 33.95
with Boef Onions and Bordelaise Sauce

Charbroiled Rib Eye Steak (16 oz.) 36.95
Blackened upon Request

Double Cut Lamb Chops 41.50
with Roasted Garlic Mint Sauce

Kurobuta Double Cut Pork Chop 28.75
with Blackberry Sauce, Sautéed Zucchini, Onions and Apples

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

Cooking Temperatures	
RARE -	Very Red, Cool Center
MEDIUM RARE -	Red, Warm Center
MEDIUM -	Pink Center
MEDIUM WELL -	Slightly Pink Center
WELL -	Broiled Throughout, No Pink

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Baked Idaho Trout with Jumbo Lump Crab 27.95
Fresh Trout with Jumbo Lump Crab, Topped with Hazelnut Lemon Butter Sauce

Cedar Plank Scottish Salmon 27.75
with BBQ Citrus Glaze

Charbroiled Scottish Salmon 27.75
Served with Salsa Fresca

Pan-Fried Dover Sole 42.50
with Fresh Lemon Butter Sauce

Jumbo Lump Crab Cakes 29.95
with Fennel Spring Salad and Beurre Blanc Sauce

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) 8.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese

Fried Onions 5.00

The Grill Combo 6.50
Shoestrings & Fried Onions for Two

Shoestring Potatoes 5.50

Lyonnais Potatoes 6.50

Hashed Browned Potatoes 6.00

Yukon Gold Mashed Potatoes 4.75

Garlic Mashed Potatoes 5.75

Spinach Mashed Potatoes 6.50

Baked Potato 5.75

Jasmine Rice 4.50

VEGETABLES

Spinach, Steamed 6.50

Broccoli or Carrots, Steamed 5.75

Sautéed Green Beans 5.50

Spinach, Creamed 6.75

Sautéed Spinach with Garlic 7.75

Sautéed Mushrooms 8.50

Sautéed Zucchini, Onions & Apples 7.75

Grilled Asparagus 8.75

Grilled Spring Vegetables 8.50
with Balsamic Glaze

THE GRILL SPECIALS

Braised Short Ribs 28.95
Braised Kosher Cut Ribs, Topped with Carrots, Celery, Turnips, Yukon Mashed and Brown Sauce

Chicken Pot Pie 18.95
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust

Calves Liver 23.95
with Onions and Bacon

Calves Liver 23.95
with Bordelaise Sauce

Grilled Vegetable Plate 15.75
with Jasmine Rice

Grilled Shrimp Pomodoro 23.75
with Angel Hair Pasta

American Kobe Burger 19.95
Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings

CHICKEN

Chicken Piccata 21.75
with Fresh Lemon Butter Caper Sauce

Oven Roasted Garlic Chicken 19.50
Half Chicken, Marinated in Garlic-Honey Herb Jus, Served with Yukon Gold Mashed Potatoes and Vegetable

Grilled Herb Chicken Breasts 19.95
Served with Spinach, Grilled Spring Vegetables and Our Apple Relish

BEER LIST

DRAFT

Samuel Adams Boston Lager 5.50

Miller Lite 5.00

Pilsner Urquell 6.00

Guinness Extra Stout 6.25

Ask for Manager's Special Draft Beers

BOTTLES

Amstel Light 5.50

Bass Ale 5.50

Heineken 5.50

Corona 5.50

Stella Artois 5.50

Sierra Nevada Pale Ale 5.50

Newcastle Brown Ale 5.50

Budweiser or Bud Light 4.75

Coors Light 4.75

Miller Genuine Draft 4.75

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 Vox

GIN

Beekeeper 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

Fresh Handmade Mojitos
Crafted with Bacardi Rums.
Ask Your Bartender