

# 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, 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 with Cajun Tartar Sauce	9.95
Popcorn Shrimp with Cajun Tartar Sauce	10.95
Spinach Artichoke Dip	10.95
Trio of Hummus Sun-Dried Tomatoes, Kalamata Olives and Hummus	8.75
Shrimp Cocktail	15.75
Jumbo Lump Crab Cake with Beurre Blanc Sauce	13.95
Steak Tartare with Toasted Rye Points	14.75
Seared Ahi Tuna Sashimi	13.95
Onion Rings with Creamy Bleu Cheese Dressing	8.50
Garlic Cheese Bread	8.00

## SOUPS

Soup of the Day	5.50	6.75
Chilled Gazpacho Soup	5.50	6.75
Lobster Bisque	8.00	

## STARTER SALADS

The Grill Mixed Green Salad	6.95
Caesar Salad	7.95
LG's Wedge Salad Iceberg, Tomatoes, Red Onion, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	8.95
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	8.95
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	13.75

## SOUP AND SALAD

Salads are Served with a Small Bowl of Soup	
Iceberg Wedge Salad	12.95
Cobb Salad	13.95
Chicken Caesar Salad	12.95

## MAIN COURSE SALADS

The Grill Iceberg Wedge Half Head of Iceberg, Tomatoes, Bacon, Crumbled Bleu Cheese and Vinaigrette Dressing	10.95
Charbroiled Chicken Caesar	13.95
The Grill Cobb Salad	14.95
Chopped Lime Chicken Salad Grilled Chopped Vegetables, Tossed with Citrus Vinaigrette	14.95
Steak Salad Romaine Lettuce, Sliced Red Onions, Tomatoes and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Grilled Skirt Steak & Fried Onion Rings	17.95
Shrimp Louie Five Jumbo Shrimp on a Bed of Mixed Greens, Avocado, Tomatoes, Egg and 1,000 Island Dressing	21.50

## POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) Blend of Cheddar, Gruyere & Danish Fontina Cheese	8.50
Fried Onions	4.00
The Grill Combo French Fries and Fried Onions for Two	6.00
French Fried Potatoes	4.00
Lyonnais Potatoes	6.00
Yukon Gold Mashed Potatoes	4.50
Garlic Mashed Potatoes	5.00
Spinach Mashed Potatoes	5.00
Baked Potato	5.50
Jasmine Rice	4.00

## VEGETABLES

Spinach, Steamed	4.00
Broccoli or Carrots, Steamed	4.00
Sauteed Green Beans	4.00
Spinach, Creamed	5.00
Sauteed Spinach with Garlic	6.00
Sauteed Zucchini, Onions & Apples	5.00
Sauteed Mushrooms	7.50
Grilled Asparagus	8.50
Grilled Spring Vegetables with Balsamic Glaze	8.50

## SPECIALTY SANDWICHES

All Our Ground Beef is  
100% Fresh Certified Angus Ground Chuck

Choice of Cole Slaw, French Fries or Fresh Fruit

**Cheeseburger** 10.95  
8 oz. *Certified Angus Beef*® with Lettuce, Tomatoes, Sliced Onion and Choice of Cheese

**Black and Bleu Burger** 12.50  
Stuffed with Bleu Cheese, Cracked Black Pepper and Bleu Cheese Mayo

**Hamburger** 9.95  
8 oz. *Certified Angus Beef*® with Lettuce, Tomatoes and Sliced Onion

**Santa Fe Chicken Wrap** 11.50  
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli

**California Turkey Melt** 11.50  
Grilled with Jack Cheese and Avocado

**Tuna Melt** 11.95  
Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese

**Reuben Sandwich** 11.95  
Corned Beef, Swiss Cheese, Sauerkraut, 1,000 Island Dressing and Dijon Mustard

**Original Beef Dip** 10.95  
Sliced Thin, Dipped in Au Jus, on a French Dip Roll with Hot Mustard Sauce

**Tuna Salad Sandwich** 10.95  
Homemade Tuna Salad, Lettuce and Tomatoes

**Cobb Club Sandwich** 10.95  
Chicken Breast, Bacon, Lettuce, Tomatoes, Avocado, Bleu Cheese, Scallions and Bleu Cheese Mayo

## CHICKEN

**Chicken Parmesan** 14.50  
Served with Angel Hair Pasta, Topped with Mozzarella Cheese

**Chicken Quesadilla** 12.95  
Melted Cheddar Cheese, Cilantro, Salsa, Guacamole and Sour Cream

**Chicken Piccata** 15.50  
with Lemon Butter Caper Sauce

**Broiled Boneless Double Breast of Chicken with Herbs** 16.50  
with Fresh Fruit and Sliced Tomatoes  
Calories 585 Fat 9.5 Grams

## STEAKS AND CHOPS

**Skirt Steak** 21.75  
A House Specialty, *Certified Angus Beef*®, Marinated in Citrus Juices, Soy Sauce and Special Seasonings

**Charbroiled Rib Eye Steak** (16 oz.) 32.95  
Angus Beef Aged 28 Days, Served with Vegetable  
**Blackened upon Request**

**Petite Filet Mignon** (8 oz.) 33.50  
with Boef Onions and Bordelaise Sauce

## 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 Brulée** 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

## STARTERS

Small Bowl of Soup  
with Any Entree 3.95

Caesar or Mixed Green Salad  
with Any Entree 4.95

## THE GRILL SPECIALS

**Salad and Pasta** 11.95  
A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto

**Chicken Pot Pie** 14.95

**Meat Loaf, Yukon Mashed & Vegetable** 14.50

**Calves Liver with Onions and Bacon** 17.75

**Braised Short Rib** 19.50  
with Yukon Mashed Potatoes and Vegetable

**Grilled Vegetable Plate** 13.95  
with Jasmine Rice

## SEAFOOD

**Fish and Chips** 14.95  
Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw

**Parmesan Crusted Petrale Sole** 15.95  
with Fresh Lemon Butter Caper Sauce

**Pan-Seared Scottish Salmon** 18.95  
with Spinach and Shiitake Mushrooms

**Jumbo Lump Crab Cake** 19.50  
with Fennel Spring Salad and Beurre Blanc Sauce

**Charbroiled Scottish Salmon** 18.95  
Served with Salsa Fresca

## PASTA

**Penne Pesto** 14.25

**Angel Hair Pasta Pomodoro** 13.50  
with Fresh Tomatoes, Garlic and Basil

**Penne Pesto with Chicken** 16.50

**Grilled Shrimp Pomodoro** 19.50  
with Angel Hair Pasta

## 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

Beefeater	Boodles	Bombay Sapphire
Bombay	Hendrick's	
Tanqueray	Tanqueray No.Ten	
<b>HANDCRAFTED TEQUILA</b>		
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