

WEEKEND 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 Bleu Cheese Dressing	8.50
Garlic Cheese Bread	8.00

SOUPS

Soup of the Day	sm. Bowl 5.50	lg. Bowl 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, Tomato, 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

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 and Apples	5.00
Sauteed Mushrooms	7.50
Grilled Asparagus	8.50
Grilled Spring Vegetables with Balsamic Glaze	8.50

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

SPECIALTY SANDWICHES

All Our Ground Beef is 100% Fresh Certified Angus Ground Chuck	
Choice of Cole Slaw, French Fries or Fresh Fruit	
Cheeseburger 8 oz. <i>Certified Angus Beef</i> ® with Lettuce, Tomato, Sliced Onion and Choice of Cheese	10.95
Black and Bleu Burger Stuffed with Bleu Cheese, Cracked Black Pepper and Bleu Cheese Mayo	12.50
Hamburger 8 oz. <i>Certified Angus Beef</i> ® with Lettuce, Tomato and Sliced Onion	9.95
Santa Fe Chicken Wrap Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	11.50
California Turkey Melt Grilled with Jack Cheese and Avocado	11.50
Tuna Melt Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese	11.95
Reuben Sandwich Corned Beef, Swiss Cheese, Sauerkraut, 1,000 Island Dressing and Dijon Mustard	11.95
Original Beef Dip Sliced Thin, Dipped in Au Jus, on a French Dip Roll with Hot Mustard Sauce	10.95
Tuna Salad Sandwich Homemade Tuna Salad, Lettuce and Tomato	10.95
Cobb Club Sandwich Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Bleu Cheese Mayo	10.95

CHICKEN

Chicken Parmesan Served with Angel Hair Pasta, Topped with Mozzarella Cheese	14.50
Chicken Quesadilla Melted Cheddar Cheese, Cilantro, Salsa, Guacamole and Sour Cream	12.95
Chicken Piccata with Fresh Lemon Butter Caper Sauce	15.50
Broiled Boneless Double Breast of Chicken with Herbs with Fresh Fruit and Sliced Tomatoes Calories 585 Fat 9.5 Grams	16.50

THE GRILL SPECIALS

Salad and Pasta A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto	11.95
Chicken Pot Pie	14.95
Meat Loaf, Yukon Mashed & Vegetable	14.50
Calves Liver with Onions and Bacon	17.75
Braised Short Rib with Yukon Mashed Potatoes and Vegetable	19.50
Angel Hair Pasta Pomodoro with Fresh Tomato, Garlic and Basil	13.50
Penne Pesto with Chicken	16.50
Grilled Vegetable Plate, Jasmine Rice	13.95
Fish and Chips Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw	14.95
Skirt Steak A House Specialty, <i>Certified Angus Beef</i> ® Marinated in Citrus Juices, Soy Sauce and Special Seasonings	21.75

DESSERTS

Fresh Baked Fruit Cobbler of the Day Served with French Vanilla Ice Cream	8.00
Big Carrot Cake Six Layers, Sandwiched with Smooth Cream Cheese with Pecans, Cinnamon and Fresh Whipped Cream	8.50
Strawberry Shortcake A Shortcake Biscuit with Fresh Sliced Strawberries, Strawberry Sauce and Fresh Whipped Cream	8.00
Key Lime Pie Tangy Lime Custard in a Graham Cracker Crust with Raspberry Puree and Whipped Cream	8.00
New York Cheesecake Drizzled with Hot Fudge Sauce	8.00
Double Chocolate Layer Cake Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Fresh Whipped Cream	8.50
Hazelnut Kahula Crème Brulée The Grill Signature Dessert	8.50
Seasonal Fresh Berries	8.00
Seasonal Sorbet with Fresh Strawberries Add 1.00	6.50
French Vanilla Ice Cream	6.50
Fudge Brownie Pie & Ice Cream Fudge Brownie with a Scoop of Vanilla Ice Cream, Warm Caramel and Hot Fudge Sauce, Candied Pecans	8.00

STARTERS

Small Bowl of Soup
with Any Entree 3.95
Caesar or Mixed Green Salad
with Any Entree 4.95

BRUNCH SPECIALS

Egg Dishes Served with Breakfast Potatoes,
Seasoned Sliced Tomatoes or Fresh Fruit

Bagel and Housemade Lox
Toasted Bagel, Cream Cheese, Tomatoes, Red Onion, Capers with Gravlaaks and Lemon Zest 8.95

Fresh Seasonal Fruit Plate
Vine and Tree Ripened Fruit, Melons and Fresh Berries, Served with Cottage Cheese or Yogurt 8.95

Double Smoked Bacon and Eggs
Three Eggs, Any Style, Served with Bacon 10.95

Chicken Sausage and Eggs
Chicken and Herb Sausage with Three Eggs 11.95

Protein Scramble
Three Eggs Scrambled with Chicken Sausage, Bacon and Fresh Spinach 12.95

Spanish Scramble
Three Eggs Scrambled with Bell Peppers, Onion, Black Olives and Diced Tomatoes, Served with Sliced Avocado, Queso Fresca and Grilled Jalapeño 11.95

Cobb Omelette
Chicken Breast, Green Onions, Avocado, Tomatoes, Bacon and Bleu Cheese 12.50

Egg White Omelette
Mushrooms, Tomatoes and Scallions with Sliced Tomatoes and Avocado-Tomato Salsa 9.95

Eggs Benedict
Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin with Hollandaise Sauce 13.95

New York Steak and Eggs
Prime New York Steak with Three Eggs, Any Style 19.95

Texas French Toast
Thick Slices of Bread Dipped in Cinnamon Batter and Dusted with Powdered Sugar 8.95

Buttermilk Blueberry Pancakes
Three Pancakes, Filled with Blueberries, Served with Maple Syrup, Topped with Powdered Sugar 9.95

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		

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