

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Wild Berry Mojito

10 Cane Rum, Freshly Squeezed Lime Juice,
Fresh Mint, Fresh Berries 14.00

Spiced Strawberry Mule

Bacardi Oakheart, Fresh Strawberry,
Lime Juice, Ginger Beer 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice,
Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed
Orange Juice, DeKuyper Triple Sec 13.00

Red Velvet Martini

Ketel One Citroen, Pomegranate Juice,
Chambord 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed
Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed
Lime Juice, Sugared Rim 13.00

Cucumber Gimlet

Hendrick's Gin, Gin-Infused Cucumber 14.00

Ginger Pear

Absolut Pears Vodka, Fresh Ginger, Fresh Lemon
and Lime Juice 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

Patrón Pom Margarita

Patrón Tequila, Citrónge, Pomegranate Juice,
Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau,
Freshly Squeezed Lime Juice 13.00

BEVERAGES

Soft Drinks 3.50

Iced Tea 3.50

Fresh Squeezed
Hand Shaken Lemonade 3.95

Arnold Palmer 3.95

Strawberry Lemonade 3.95

Pellegrino or Panna (16 oz.) 5.00 (33 oz.) 8.50

Regular or Decaf Coffee 3.50

Espresso 3.75

Cappuccino 4.25

Hot Tea 3.50

Milk 3.50

Red Bull or Sugar Free Energy Drink 5.00

***** These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.

Entrees Served with

Creamed Spinach or Grilled Broccoli

APPETIZERS

Oysters on the Half Shell* . 19.50
with Mignonette Sauce

Shrimp Cocktail 19.75

Dungeness Crab Cocktail . . 23.75

Jumbo Lump Crab Cake . . 17.75
with Beurre Blanc Sauce

Seared Ahi Tuna Sashimi* . 18.75

Steak Tartare* 17.75

Garlic Cheese Bread 10.00

SOUPS

Soup of the Day 8.00 lg. Bowl

Lobster Bisque 10.00

SALADS

Mixed Field Greens 9.75

Caesar Salad* 10.00

Spinach Salad 10.50
with Warm Bacon Vinaigrette*

The Grill Wedge 13.75
Iceberg, Bleu Cheese, Bacon, Tomatoes
and Bleu Cheese Dressing

Vine Ripened Tomatoes 15.50
with Sweet Onions and Crumbled
Roquefort Cheese

Vine Ripened Tomatoes 16.50
and Buffalo Mozzarella with Fresh Basil

The Grill Cobb Salad* 27.50

Dungeness Crab Louie 32.75

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

SIDES FOR THE TABLE

Chipotle Cheddar Cream Corn 9.00

Broccoli 9.00

Creamed Spinach 10.00

Sugar Snap Peas 11.00

Braised Brussels Sprouts 11.00

Grilled Asparagus 10.00

Grilled Vegetables 10.00

Sauteed Mushrooms 10.00

STEAKS AND CHOPS

The Grill Serves USDA Prime Beef, Finest Available, Aged 28 Days.
Our Meats are Prepared Over an Oak Wood Fire

Filet Mignon (12 oz.)* 47.50

Petite Filet Mignon (8 oz.)* 42.75

New York Steak (18 oz.)* 48.75

Petite New York Steak (12 oz.)* 42.75

Cowboy Rib Eye Steak (20 oz.)* 58.75

Double Cut
Colorado Lamb Chops 48.75
with Roasted Garlic Mint Sauce

Kurobuta Pork Chop 34.50
with Washington Blackberry Sauce

Extras

Boef Onions with Bordelaise 2.00

Sliced Mushrooms 3.00

Bearnaise Sauce 4.00

Green Peppercorn Sauce 4.00

Bleu Cheese Herb Crust 4.00

Pepper, Bacon & Onion 4.00

Truffle Butter 6.00

Jumbo Shrimp (3) 9.00

Oscar Style 13.00

Half Lobster Tail 15.75

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Lake Superior Whitefish 29.75

Ahi Tuna* 38.75

Pan-Seared Salmon 33.75
with Shiitake Mushroom Beurre Blanc Sauce*
(Simply Grilled Upon Request)

Pan-Fried Dover Sole 47.75

Pan-Fried John Dory 39.75

Jumbo Lump Crab Cakes . . . 35.50

Twin Lobster Tails (16 oz.) MKT

THE GRILL SPECIALS

Braised Short Ribs 44.75

Brick Chicken 28.00

Chicken Marsala 26.75

Grilled Shrimp Pomodoro . . . 28.75
with Angel Hair Pasta

Calf's Liver 28.50
with Onions and Bacon

Steak Tartare* 25.75

Grilled Vegetable Plate 19.75

Jumbo Onion Rings 10.00

Loaded Mac & Cheese 10.00

Wild Mushroom Risotto 13.00

Shoestring Potatoes 10.00

Hashed Brown Potatoes 10.00

Spinach Mashed Potatoes 10.00

Lobster Mashed Potatoes 19.50

Baked Potato 10.00

Steak Temps

RARE Very Red, Cool Center

MEDIUM RARE Red, Warm Center

MEDIUM Pink Center

MEDIUM WELL Slightly Pink Center

WELL DONE No Pink, Hot Center

LIQUOR LIST

VODKA

Absolut Absolut Flavors
Belvedere Chopin
Grey Goose L'Orange Grey Goose
Ketel One Ketel One Citroen
Tito's Handmade Vodka
Stolichnaya

BOURBON AND WHISKEY

Baker's Basil Hayden's
Blanton's Booker's
Jack Daniel's Single Barrel
Knob Creek Maker's Mark
Wild Turkey Rare Breed
Woodford Reserve

SCOTCH

Chivas Cragganmore
Dalmore Dalwhinnie
Dewar's Glenfiddich
Glenlivet Glenmorangie
Highland Park Lagavulin
Johnnie Walker Black or Red
Macallan 12 Macallan 18
Talisker

TEQUILA

Cazadores Chinaco Reposado
Cuervo 1800 Sauza Hornitos
Cuervo Reserva de la Familia
Don Julio Blanco Don Julio Añejo
Patrón Silver Patrón Añejo

GIN

Beefeater Boodle's
Bombay Bombay Sapphire
Citadelle Hendrick's
Tanqueray Tanqueray 10

RUM

Bacardi Bacardi Oakheart
10 Cane Mt. Gay
Myers Dark

BEER LIST

BOTTLES

Samuel Adams Boston Lager . . . 6.50
Amstel Light 6.50
Pilsner Urquell 7.00
Guinness Extra Stout 7.00
Heineken 7.00
Stella Artois 7.00
Sierra Nevada Pale Ale 7.00
Budweiser or Bud Light 5.75
Miller Lite 5.75
Buckler (Non-Alcoholic) 5.75

Ask your Server for Other Bottled Beer Selections