

## Appetizers

**Oysters on the Half Shell**  
with Mignonette Sauce \* 21.75

**Shrimp Cocktail** 21.75

**Ahi Tuna Tartare**  
with Avocado, Mango and Cucumber \* 18.75

**Popcorn Shrimp**  
with Cajun Tartar Sauce 15.75

**Pan-Seared Sea Scallops** 17.50

**Jumbo Lump Crab Cake**  
with Beurre Blanc Sauce 20.75

**Steak Tartare** \* 18.75

**Seared Ahi Tuna Sashimi** \* 18.75

**Garlic Cheese Bread** 11.00

**Spinach Artichoke Dip**  
Served with Crostini 15.25

## Soup & Salads

**Lobster Bisque** 12.00

**Mixed Field Greens** 10.00

**Caesar Salad** 13.00

**The Grill Wedge**  
Iceberg, Bleu Cheese, Bacon, Tomatoes  
and Bleu Cheese Dressing 15.50

**Baby Kale Salad**  
with Walnut Vinaigrette 13.25

**Vine-Ripened Tomatoes and  
Buffalo Mozzarella**  
with Fresh Basil 17.50

**Filet Steak Salad**  
Greens, Asparagus, Red Peppers,  
Bleu Cheese, Avocado, Crostini  
and Balsamic Vinaigrette \* 29.75

## Beverages

**Soft Drinks or Iced Tea** 4.00

**Bottled Root Beer** 4.25

**Fresh Squeezed Hand Shaken Lemonade** 4.25

**Arnold Palmer or Strawberry Lemonade** 4.25

**Pellegrino or Panna** (16 oz.) 6.00 (33 oz.) 9.00

**Regular or Decaf Coffee** 4.00

**Hot Tea** 4.00 **Milk** 3.50

**Red Bull or Sugar Free Energy Drink** 6.50



## Steaks & Chops

The Grill Serves USDA Prime Beef,  
Finest Available, Aged 28 Days.

**Filet Mignon** (12 oz.) \* 53.75

**Petite Filet Mignon** (8 oz.) \* 49.50

**New York Steak** (16 oz.) \* 57.75

**Petite New York Steak** (12 oz.) \* 49.75

**Kansas City Steak** (18 oz.) \* 59.75

**Cowboy Rib Eye Steak** (20 oz.) \* 65.75

**Double Cut Colorado Lamb Chops**  
with Roasted Garlic Mint Sauce \* 49.50

### ENHANCEMENTS

Green Peppercorn Sauce 6.00	Bernaise Sauce 6.00
Bleu Cheese Herb Crust 6.00	Pepper, Bacon & Onion 6.00
Truffle Butter 10.00	Jumbo Shrimp (3) 12.00
Oscar Style 15.00	Half Lobster Tail 18.00
	Whole Lobster Tail 35.00

### 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

### DINNER HOURS

Monday - Thursday 5 PM - 10 PM

Friday & Saturday 5 PM - 11 PM

Sunday 5 PM - 9 PM

## The Grill Specials

**Chicken Piccata**  
with Lemon Caper Sauce 32.75

**Grilled Shrimp Pomodoro**  
with Angel Hair Pasta 29.75

**American Kobe Burger**  
with Black Truffle Aioli, Lettuce,  
Tomato and Onion 27.00

**Lobster Salad**  
Maine Lobster, Bibb Lettuce, Bleu Cheese,  
Tomatoes, Roasted Walnuts,  
Fresh Dill and Akvavit Dressing 33.50

## Seafood

**Pan-Seared Scottish Salmon**  
with Shiitake Mushroom Beurre Blanc Sauce \* 38.75  
(Simply Grilled Upon Request)

**Pan-Seared Scallops** 36.75

**Ahi Tuna** 38.50

**Jumbo Lump Crab Cakes** 37.75

**Twin Lobster Tails** (16 oz.) MKT

## Sides for the Table

**Grilled Asparagus** 12.00

**Braised Brussels Sprouts** 12.00

**Sautéed Mushrooms** 11.00

**Wild Mushroom Risotto** 13.00

**Jumbo Onion Rings** 11.00

**Loaded Mac & Cheese** 12.00

**Spinach Mashed Potatoes** 10.00

**Shoestring Potatoes** 10.00

**Lobster Mashed Potatoes** 19.50

**Baked Potato** 10.00

The Grill respects and embraces the value of  
sustainability and its impact on the environment.

\* Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs,  
or any other food cooked to order may increase your risk of foodborne illness.

Not all ingredients are listed on the menu.  
Please let your server know if you have food allergies or other preferences.