

Appetizers

Calamari

with Cajun Tartar Sauce 14.75

Spinach Artichoke Dip 14.50

Oysters on the Half Shell

with Mignonette Sauce * 21.75

Popcorn Shrimp

with Cajun Tartar Sauce 15.50

Shrimp Cocktail 21.75

Ahi Tuna Tartare

with Avocado, Mango and Cucumber * 18.75

Jumbo Lump Crab Cake

with Beurre Blanc Sauce 19.75

Steak Tartare * 18.75

Seared Ahi Tuna Sashimi * 18.75

Onion Rings

with Bleu Cheese Dressing 12.00

Garlic Cheese Bread 11.00

Soup & Salads

Soup of the Day 8.00 (sm) 10.00 (lg)

Lobster Bisque 12.00

Mixed Field Greens 10.00

Caesar Salad 12.00

The Grill Wedge

Iceberg, Bleu Cheese, Bacon, Tomatoes and Bleu Cheese Dressing 14.75

Baby Kale Salad

with Walnut Vinaigrette 13.25

Vine-Ripened Tomatoes and

Buffalo Mozzarella

with Fresh Basil 17.50



Sandwiches

Served with French Fries or Peanut Cole Slaw

Chop House Cheeseburger

Fresh Ground 100% USDA Chuck,
Served with LTO, Cheddar Cheese, Sliced Pickle
and Thousand Island * 17.75

Enhance Your Burger

Crispy Bacon • Sautéed Mushrooms • Fried Egg • Avocado 2.00 Each

Santa Fe Chicken Wrap

Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes,
Roasted Peppers and Queso Fresco with a Chipotle Aioli 17.25

Crab Cake BLT

Jumbo Lump Crab Cake, Crisp Bacon, Arugula,
Tomato and Remoulade Sauce 20.75

American Kobe Burger

Black Truffle Aioli, Lettuce, Tomato and Onion 25.00

Entree Salads

The Grill Cobb Salad 20.50

Filet Steak Salad

Greens, Asparagus, Red Peppers, Bleu Cheese,
Avocado, Crostini and Balsamic Vinaigrette * 26.75

Blackened Ahi Tuna Salad 26.75

Lobster Salad

Maine Lobster, Bibb Lettuce, Bleu Cheese,
Tomatoes, Roasted Walnuts,
Fresh Dill and Akvavit Dressing 31.50

The Grill Specials

Chicken Pot Pie 19.75

Chicken Piccata

with Lemon Caper Sauce 25.75

Ahi Tuna Tacos (4)

Served with Peanut Cole Slaw * 19.50

Pan-Seared Scottish Salmon

with Shiitake Mushroom Beurre Blanc * 29.50

(Simply Grilled Upon Request)

Petite Filet Mignon (8 oz.)

USDA Beef, Finest Available * 48.75

Petite New York Steak (12 oz.)

USDA Prime Beef, Finest Available, Aged 28 Days * 48.75

Sides

French Fried Potatoes 6.00

Grilled Asparagus 12.00

Braised Brussels Sprouts 12.00

Loaded Mac & Cheese

Three Cheeses, Mushrooms, Double-Smoked Bacon 11.00

Spinach Mashed Potatoes 10.00

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

* 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.

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