

## Appetizers

**Seasonal Oysters\*** half dozen  
shallot mignonette 21.50

**Ahi Tuna Poke\***  
onion shoyu, tobiko, avocado 18.75

**Spinach Artichoke Dip** 14.75

**Sea Scallops**  
orange fennel beurre blanc 16.75

**Jumbo Shrimp Cocktail** 20.50

**Ahi Sashimi** 18.75

**Calamari**  
rémoulade sauce 15.50

**Onion Rings**  
bleu cheese dressing 11.00

**Garlic Cheese Bread** (half order) 6.00

**Jumbo Lump Crab Cake**  
whole grain mustard sauce 19.75

## Soups & Salads

**Today's Soup**  
sm bowl 6.00 lg bowl 8.00

**Lobster Bisque** lg bowl 10.00

**Starter Salad** with entrée 8.00

**Mixed Field Greens** 10.00

**Caesar Salad** 12.00

**Burrata & Tomato**  
vine-ripe tomatoes, red onion,  
lemon vinaigrette, balsamic reduction 14.75

**BLT Wedge Salad**  
doubled-smoked bacon, tomatoes, bleu cheese, egg 15.50

## Beverages

**Soft Drinks or Iced Tea** 4.00

**Fresh Squeezed Hand Shaken Lemonade** 4.25

**Arnold Palmer or Strawberry Lemonade** 4.25

**Pellegrino or Panna** (16 oz.) 7.00 (33 oz.) 10.00

**Regular or Decaf Coffee** 4.00

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

**Red Bull or Sugar Free Energy Drink** 7.00



## Burgers & Sandwiches

choice of french fries or peanut cole slaw

**Chop House Cheeseburger**  
fresh ground 100% USDA chuck,  
served with LTO, cheddar cheese, sliced pickle  
and thousand island\* 16.50

**ENHANCE YOUR BURGER**  
crispy bacon • sautéed mushrooms • fried egg • avocado 2.00 each

**American Kobe Burger**  
black truffle aioli, lto, sesame seed bun 25.25

**French Dip**  
swiss cheese, caramelized onions, au jus 16.50

**Lobster Roll**  
warm butter poached, grilled lemon 27.75

**Blackened Fish Sandwich**  
rémoulade slaw, red onion, sesame seed bun 16.75

**BLTA**  
double-smoked bacon, lettuce, tomato, avocado 14.50

## The Grill Specials

**Chicken Pot Pie** 19.50

**Meatloaf**  
our signature recipe topped with tomato glaze,  
grill sauce, mashed potatoes 16.50

**Chicken Piccata**  
lemon caper sauce, mashed potatoes 18.75

**Grilled Shrimp Pomodoro**  
angel hair pasta 21.75

**John Dory**  
lemon sauce 37.50

**Pan-Seared Salmon**  
spinach, shiitake mushroom lemon sauce 23.75

**Braised Short Ribs**  
mashed potatoes 23.50

**Skirt Steak Frites**  
grilled over a live oak, french fries 29.75

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.

## Entrée Salads

**The Grill Cobb Salad**  
chicken, tomato, avocado, bleu cheese, green onions, egg,  
doubled-smoked bacon, house dressing 18.75  
small 14.75

**Wood-Fired Steak Salad**  
marinated skirt steak, greens, red onion, gorgonzola, tomato,  
asparagus, buttermilk herb dressing 27.50

**Lobster Salad**  
bibb lettuce, bleu cheese, roasted walnuts, fresh dill,  
tomatoes, akvavit dressing 28.75

## Steaks & Chops

All our prime cuts are generously seasoned with Santa Maria seasoning grilled over live oak wood

**Filet Mignon** (12 oz) 53.50

**Petite Filet Mignon** (8 oz) 48.75

**Prime New York Strip** (16 oz) 56.50

**Petite Prime New York Strip** (12 oz) 49.75

**Rib Eye Steak** (16 oz) 44.75

**Australian Lamb Rack** (16 oz) 49.00  
all natural, mint demi glaze

### ENHANCEMENTS

green peppercorn sauce 6.00 • béarnaise sauce 6.00  
bleu cheese herb crust 6.00 • pepper, bacon & onion 6.00  
umami butter 6.00 • jumbo shrimp (3) 12.00  
oscar style 15.00 • lobster tail MKT • king crab MKT

## Sides

**Grilled Vegetables** 10.00

**Baked Potato** 12.00

**Brussels Sprouts** 12.00

**Loaded Mac & Cheese** 12.00

**French Fries** 6.00

**Creamed Spinach** 10.00

**Yukon Mash** 8.00

**Grilled Asparagus** 12.00

**Steamed Spinach** 8.00

**Lobster Mash** 25.00