

The GRILL[®]
ON • THE • ALLEY

A Gift in Great Taste

Gift cards from
The Grill on the Alley
are available for any occasion

Special Wine List
is Available with
Extraordinary Selections

Ask Your Server

No matter how you slice it, you'll love the
Traditional Prime Rib Dinner
served Sunday at The Grill

24 oz. Prime Rib on the Bone with Au Jus
Creamed Spinach Baked Potato
Creamy Horseradish Yorkshire Pudding

Served after 5 PM
Please see host for reservations

The GRILL[®]
ON • THE • ALLEY

Finest in Prime Steaks, Chops and Fresh Seafood

OPEN

Monday - Saturday
Sunday Dinner

11:30 AM
5 PM

For Reservations, Call
(310) 276-0615

9560 Dayton Way Beverly Hills, CA 90210
(Just West of Rodeo)

Valet Parking from 6PM

Restaurant Design by Richard Shapiro

DINNER MENU

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.

Vesper

AMASS Los Angeles Dry Gin, AMASS Copenhagen Vodka, Lillet Blanc, Lemon Twist 24.00

Los Angeles Gimlet

AMASS Los Angeles Dry Gin, Fresh Squeezed Lime Juice, Lime Garnish 20.00

Village Heat

Tito's Vodka, Lemon, Cucumber, Basil Leaves, Serrano Chile 16.50

The Hardshake

Your Choice - Tito's Vodka or Tanqueray London Dry Gin, No Vermouth, Shattered Ice, Your Choice of Garnish 16.50

The Grill Ol' Fashioned

Bulleit Bourbon, Cinnamon, Chocolate Bitters, Angostura Bitters, Orange Peel, Lemon Peel. 15.50

Mint Basil Gimlet

Tanqueray London Dry Gin, Lime, Mint, Basil. 15.50

Flawless

Grey Goose La Poire, Lime, Prosecco, Luxardo Cherry. 14.50

BEVERAGES

Soft Drinks 4.25

Iced Tea 4.25

Fresh-Squeezed Hand-Shaken Lemonade 4.50

Arnold Palmer 4.50

Strawberry Lemonade 4.50

Pellegrino. (16 oz.) 7.00 (33 oz.) 10.00

Panna (16 oz.) 7.00 (33 oz.) 10.00

Regular or Decaf Coffee 4.00

Espresso 4.00

Cappuccino 5.00

Hot Tea 4.00

Milk 3.50

Red Bull or Sugar-Free

Energy Drink 7.50

APPETIZERS

Shrimp Cocktail* 21.50

Jumbo Lump Crab Cake 19.50
with Beurre Blanc Sauce

Seared Ahi Tuna Sashimi* 18.75

Garlic Cheese Bread 11.00

Onion Rings 11.00

SOUPS

Soup of the Day 10.00 Ig. Bowl

Lobster Bisque 12.00

SALADS

Mixed Field Greens 10.00

Caesar Salad* 12.00

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

The Grill Cobb Salad * 28.75

Shrimp and Crab Louie* 35.75

THE GRILL SPECIALS

Chop House Cheeseburger. 23.50

Brick Chicken 29.50

Chicken Pot Pie 25.75

Chicken Marsala. 27.75

Grilled Shrimp Pomodoro 29.75
with Angel Hair Pasta

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.

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.

Entrées Served with

Creamed Spinach or Broccoli

STEAKS AND CHOPS

The Grill Serves USDA Prime Beef, Finest Available, Aged 35 Days. Our Meats are Prepared Over an Oak Wood Fire

Petite Filet Mignon (8 oz.)* 49.75

New York Steak (16 oz.)* 56.50

Petite New York Steak (12 oz.)* 49.75

Rib Eye Steak (16 oz.)* 46.75

Double Cut

Colorado Lamb Chops* 55.75
with Roasted Garlic Mint Sauce

Kurobuta Pork Chop* 38.75
with Washington Blackberry Sauce

ADDITIONS

Béarnaise Sauce* 5.00

Green Peppercorn Sauce 5.00

Bleu Cheese Herb Crust 6.00

Pepper, Bacon & Onion. 6.00

Jumbo Shrimp* (3) 12.00

Oscar Style 15.00

Lobster Tail*. MKT

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Pan-Seared

Atlantic Salmon* 37.75
with Shiitake Mushroom Beurre Blanc Sauce
(Simply Grilled Upon Request)

Pan-Fried Dover Sole 51.50

Pan-Fried John Dory 41.75

Jumbo Lump Crab Cakes 38.50

Twin Lobster Tails* (16 oz.) MKT

SIDES FOR THE TABLE

Broccoli 9.00

Sugar Snap Peas 12.00

Braised Brussels Sprouts 12.00

Grilled Asparagus 12.00

Sautéed Mushrooms 11.00

Loaded Mac & Cheese 12.00

Hashed Brown Potatoes 10.00

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

AMASS Copenhagen Belvedere

Chopin Grey Goose

Ketel One Stolichnaya

Tito's Handmade Vodka

BOURBON AND WHISKEY

Baker's 7 year Basil Hayden's

Blanton's Kikori Japanese Whiskey

Maker's Mark Knob Creek

Woodford Reserve Bulleit

High West Double Rye Bulleit Rye

SCOTCH

Chivas Dalmore

Dewar's Glenfiddich

Glenlivet Highland Park

Lagavulin Johnnie Walker

Macallan 12 Macallan 18

Macallan Rare Cask Macallan 25

Oban Talisker

TEQUILA

Casa Dragones Blanco Cuervo Reserva de la Familia

Casamigos Blanco Casamigos Reposado

Casamigos Añejo Casamigos Mezcal

Clase Azul Reposado Clase Azul Mezcal

Cincoro Blanco Cincoro Reposado

Cincoro Añejo Don Julio Blanco

Don Julio Añejo Don Julio 1942

GIN

AMASS Los Angeles Beefeater

Bombay Sapphire Hendrick's

Nolet's Silver Tanqueray

Tanqueray 10

RUM

Bacardi Bacardi Oakheart

Mt. Gay Myers Dark

BEER LIST

BOTTLES

Amstel Light 6.75

Anchor Steam 6.50

Bud Light. 5.75

Firestone Union Jack IPA. 7.50

Guinness Extra Stout 7.25

Heineken 7.25

Peroni 7.00

Pilsner Urquell 7.00

Samuel Adams Boston Lager 6.75

Sierra Nevada Pale Ale 7.25

Stella Artois 7.25

Buckler (Non-Alcoholic) 5.75

Ask your Server for Other Bottled Beer Selections