



**BEVERAGES**

**HAND CRAFTED MARTINIS AND COCKTAILS**

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

<p><b>The Grill Paloma</b> Cincoro Blanco, Fresh Squeezed Grapefruit Juice, Simple Syrup, Lime Garnish . . . . . 24.00</p> <p><b>Vesper</b> AMASS Los Angeles Dry Gin, AMASS Copenhagen Vodka, Lillet Blanc, Lemon Twist . . . . . 24.00</p> <p><b>Los Angeles Gimlet</b> AMASS Los Angeles Dry Gin, Fresh Squeezed Lime Juice, Lime Garnish . . . . . 20.00</p> <p><b>Village Heat</b> Tito's Vodka, Lemon, Cucumber, Basil Leaves, Serrano Chile . . . . . 18.00</p>	<p><b>The Grill Ol' Fashioned</b> Bulleit Bourbon, Angostura, Orange Peel Lemon Peel . . . . . 18.00</p> <p><b>The Grill Sidecar</b> Hennessy VSOP, Cointreau, Fresh Squeezed Lemon Juice, Simple Syrup, Lemon Zest . . . . . 22.00</p> <p><b>Flawless</b> Grey Goose La Poire, Lime, Prosecco, Luxardo Cherry. . . . . 18.00</p> <p><b>The Grill Lemon Drop</b> Grey Goose Le Citron, Fresh Squeezed Lemon Juice, Triple Sec, Lemon Twist . . . . . 18.00</p>
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**SPIRITS**

**VODKA**

AMASS Copenhagen	Belvedere
Chopin	Grey Goose
Ketel One	Stoli Elit
Tito's Handmade Vodka	

**SCOTCH**

Chivas	Dalmore
Dewar's	Glenfiddich
Glenlivet	Highland Park
Lagavulin	Johnnie Walker
Macallan 12	Macallan 18
Macallan Rare Cask	Macallan 25
Oban	Talisker

**GIN**

AMASS Los Angeles Dry Gin	Beefeater
Hendrick's	Bombay Sapphire
Tanqueray	Nolet's Silver
	Tanqueray 10

**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

**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

**RUM**

Bati White	Bacardi Oakheart
Ratu Signature	Myers's Dark
Ron Zacapa	

**BEER LIST**

**BOTTLES**

Chimay Cinq Cents Tripel . . . . . 14.00	Peroni . . . . . 8.00
Heineken . . . . . 8.00	Schofferhofer Hefeweizen. . . . . 8.00
Lagunitas IPA . . . . . 8.00	Stella Artois . . . . . 8.00
Modelo Especial . . . . . 8.00	Heineken Zero (Non-Alcoholic). . . . . 7.00

Ask your Server for Other Bottled Beer Selections



**General Manager** Giorgio Cyphaeus Sease  
**Executive Chef** Israel Camacho

## LUNCH MENU

### APPETIZERS

**Fresh Shucked Oysters\*** . . . . 21.75  
half dozen, classic cocktail sauce, mignonette, lemon

**Ahi Tuna Tartare\*** . . . . . 18.75  
avocado, mango, cucumbers, crispy wontons

**Shrimp Cocktail\*** . . . . . 22.50  
classic cocktail sauce, fresh horseradish

**Jumbo Lump Crab Cake** . . . . 20.50  
lump crab, beurre blanc, lemon

**Steak Tartare\*** . . . . . 18.75  
filet mignon, toast points

**Seared Ahi Tuna Sashimi\*** . . . 18.75  
sesame, ginger, pickled cucumbers, wasabi

**Onion Rings** . . . . . 11.00  
bleu cheese dressing

**Garlic Cheese Toast** . . . . . 8.00  
sourdough, parmesan cheese

### SOUPS

**Soup of The Day** . . . . . 10.00  
your server will describe today's feature

**Lobster Bisque** . . . . . 12.00  
lobster meat, brandy, cream

**French Onion Soup** . . . . . 12.00  
caramelized onions, gruyere, parmesan

### EGG DISHES

**Thick Sliced Bacon\*** . . . . . 19.50  
three eggs, sourdough toast

**New York Steak (12 oz.)\*** . . . . 51.75  
three eggs, sourdough toast

**Joe's Special\*** . . . . . 21.75  
ground beef, three eggs, spinach, onions, mushrooms

**Chicken Hash** . . . . . 21.50  
chicken breast, potatoes, onions, two poached eggs, bordelaise sauce

**Corned Beef Hash** . . . . . 25.75  
home style corned beef, potatoes, onions, two poached eggs, bordelaise sauce

### STARTER SALADS

**Mixed Field Greens** . . . . . 10.00  
assorted greens, julienne carrots, tomatoes, choice of dressing

**Caesar Salad\*** . . . . . 12.00  
crisp romaine, house made croutons, parmesan

**The Grill Wedge** . . . . . 15.50  
iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing

**Burrata & Tomato** . . . . . 14.75  
frisee, burrata, red onions, olive oil, balsamic reduction

**The Grill Cobb\*** . . . . . 19.75  
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

### ENTRÉE SALADS

**Caesar Salad\***  
crisp romaine, house made croutons, parmesan  
with charbroiled chicken . . . . . 25.75  
with salmon . . . . . 33.75

**The Grill Cobb Salad\*** . . . . 25.75  
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

**Grilled Filet Steak Salad\*** . . 29.50  
avocado, grilled asparagus, roasted peppers, assorted greens, balsamic dressing

**Blackened Ahi Tuna Salad\*** . 29.75  
assorted greens, roasted peppers, green beans, artichoke hearts, ginger soy dressing

**Lobster Salad\*** . . . . . 32.50  
poached chilled lobster, butter lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing

**Shrimp and Crab Louie\*** . . . 36.75  
jumbo shrimp, lump crab meat, assorted greens, olives, egg, avocado, thousand island dressing

### SANDWICHES

Served with french fries or peanut coleslaw.

**Chop House Cheeseburger\*** . 20.50  
cheddar cheese, lettuce, tomato, onion

**The Grill Chicken Burger** . . 19.50  
sesame brioche, lettuce, tomato, onions

**American Kobe Burger\*** . . . 27.50  
snake river farm american-style kobe beef with black and white truffle mayonnaise

**Reuben Sandwich** . . . . . 19.50  
rye bread, thousand island dressing, swiss cheese, sauerkraut

### THE GRILL CLASSICS

Select grill classics are served with broccoli or creamed spinach.

**Brick Chicken** . . . . . 26.50  
apple relish

**Chicken Piccata** . . . . . 25.75  
lemon butter, capers

**Chicken Pot Pie** . . . . . 22.50  
chicken, vegetables, golden puff pastry

**Calf's Liver** . . . . . 26.75  
grilled onions, double smoked bacon

**Shrimp Pomodoro** . . . . . 22.75  
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

**Braised Short Ribs** . . . . . 29.50  
julienne vegetables, bordelaise sauce

### SEAFOOD

Select seafood items are served with broccoli or creamed spinach.

**Ahi Tuna Tacos\*** . . . . . 23.75  
blackened ahi, Asian style slaw, avocado, wasabi mayo, sriracha aioli

**Lake Superior Whitefish** . . . 32.75  
lemon herb butter

**Pan-Seared Salmon\*** . . . . . 33.75  
shiitake mushrooms, beurre blanc  
(Simply Grilled Upon Request)

**Dover Sole** . . . . . 53.50  
pan fried, lemon herb butter

**John Dory** . . . . . 43.75  
pan fried, lemon herb butter

**Jumbo Lump Crab Cakes** . . 38.50

### STEAKS

All steaks are grilled over a live oak and mesquite wood fire.

Served with broccoli or creamed spinach.

**Filet Mignon (12 oz.)\*** . . . . . 62.50

**Petite Filet Mignon (8 oz.)\*** . . . . 57.50

**New York Steak (16 oz.)\*** . . . . 63.50

**Petite New York Steak (12 oz.)\*** . 56.50

**Rib Eye Steak (16 oz.)\*** . . . . . 55.50

#### ADDITIONS

Classic Green Peppercorn Sauce . . . . . 5.00

Béarnaise Sauce\* . . . . . 5.00

Bleu Cheese Herb Crust . . . . . 6.00

Pepper, Bacon & Onion . . . . . 6.00

Oscar Style . . . . . 15.00

Jumbo Shrimp\* . . . . . 12.00

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

### SIDES FOR THE TABLE 11 ea

Sautéed Mushrooms

Broccoli

Sugar Snap Peas

Brussel Sprouts

Loaded Mac & Cheese

Shoestring Potatoes

Hashed Brown Potatoes

Baked Potato

Steamed Spinach

Creamed Spinach

Grilled Asparagus

\* 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 on the menu.

Please let your server know if you have food allergies or other preferences.

Gluten free and nutritional information are available upon request.