



**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 Bitters, 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**

<p><b>VODKA</b></p> <p>AMASS Copenhagen    Belvedere Chopin                    Grey Goose Ketel One                Stolli Elit Tito's Handmade Vodka</p> <p><b>SCOTCH</b></p> <p>Chivas                    Dalmore Dewar's                  Glenfiddich Glenlivet                Highland Park Lagavulin                Johnnie Walker Macallan 12              Macallan 18 Macallan Rare Cask    Macallan 25 Oban                      Talisker</p> <p><b>GIN</b></p> <p>AMASS Los Angeles    Beefeater   Dry Gin                  Bombay Sapphire Hendrick's                Nolet's Silver Tanqueray                Tanqueray 10</p>	<p><b>BOURBON AND WHISKEY</b></p> <p>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</p> <p><b>TEQUILA</b></p> <p>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</p> <p><b>RUM</b></p> <p>Bati White                Bacardi Oakheart Ratu Signature          Myers's Dark Ron Zacapa</p>
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**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

## DINNER MENU

### APPETIZERS

**Fresh Shucked Oysters\*** . . . . . 22.75  
half dozen, classic cocktail sauce, mignonette, lemon

**Shrimp Cocktail\*** . . . . . 24.50  
classic cocktail sauce, fresh horseradish

**Steak Tartare\*** . . . . . 20.25  
filet mignon, toast points

**Ahi Tuna Tartare\*** . . . . . 19.75  
avocado, mango, cucumbers, crispy wontons

**Seared Ahi Tuna Sashimi\*** . . . . . 19.75  
sesame, ginger, pickled cucumbers, wasabi

**Jumbo Lump Crab Cake** . . . . . 22.50  
lump crab, beurre blanc, lemon

**Garlic Cheese Toast** . . . . . 12.00  
sourdough, parmesan

**Onion Rings** . . . . . 12.00  
bleu cheese dressing

### SOUPS

**Soup of The Day** . . . . . 11.00  
your server will describe today's feature

**Lobster Bisque** . . . . . 13.00  
lobster meat, brandy, cream

**French Onion Soup** . . . . . 13.00  
caramelized onions, gruyere, parmesan

### SALADS

**Caesar Salad\*** . . . . . 13.00  
crisp romaine, house made croutons, parmesan

**Mixed Field Greens** . . . . . 11.00  
assorted greens, julienne carrots, tomatoes, choice of dressing

**The Grill Wedge** . . . . . 16.50  
iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing

**Burrata & Tomato** . . . . . 15.75  
frisée, burrata, red onions, olive oil, balsamic reduction

**The Grill Cobb Salad\*** . . . . . 28.75  
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

**Shrimp and Crab Louie\*** . . . . . 37.75  
jumbo shrimp, lump crab meat, assorted greens, olives, egg, avocado, thousand island dressing

**Lobster Salad** . . . . . 34.75  
poached chilled lobster, butter lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing

### SEAFOOD

Seafood items are served  
with broccoli or creamed spinach.

**Dover Sole\*** . . . . . 54.50  
lemon herb butter

**Pan Seared Salmon\*** . . . . . 37.75  
shiitake mushrooms, beurre blanc

**Lake Superior Whitefish\*** . . . . . 33.75  
lemon herb butter

**Lobster Tails** . . . . . 72.00  
drawn butter

**John Dory\*** . . . . . 45.75  
lemon herb butter

**Jumbo Lump Crab Cakes** . . . . . 40.50

### STEAKS AND CHOPS

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

Served with broccoli or creamed spinach.

**Filet Mignon** (12 oz.)\* . . . . . 65.50

**Petite Filet Mignon** (8 oz.)\* . . . . . 59.50

**New York Steak** (16 oz.)\* . . . . . 66.50

**Petite New York Steak** (12 oz.)\* . . . . . 58.50

**Rib Eye Steak** (16 oz.)\* . . . . . 58.50

**Double Cut Colorado  
Lamb Chops** (14 oz.)\* . . . . . 62.75

**Kurobuta Pork Chop** (14 oz.)\* . . . . . 44.50

### BEVERLY HILLS CUTS

Large format steaks that are perfect for sharing.  
À la carte style, not accompanied with sides.

**Kansas City Steak** (24 oz.)\* . . . . . 97.75

**Tomahawk Steak** (48 oz.)\* . . . . . 190.75

**Porterhouse Steak** (32 oz.)\* . . . . . 182.75

#### 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

### THE GRILL CLASSICS

Select grill classics are served  
with broccoli or creamed spinach.

**Braised Short Ribs** . . . . . 53.75  
julienne vegetables, bordelaise sauce

**Chicken Pot Pie** . . . . . 27.75  
chicken, vegetables, golden puff pastry

**Brick Chicken** . . . . . 31.50  
apple relish

**Chicken Marsala** . . . . . 29.75  
mushroom, marsala wine sauce

**Calf 's Liver** . . . . . 29.50  
grilled onions, double smoked bacon

**Shrimp Pomodoro** . . . . . 32.75  
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

**Chop House Cheeseburger\*** . . . . . 25.50  
cheddar cheese, lettuce, tomato, onion

### SIDES FOR THE TABLE 12 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.