



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

<p>VODKA</p> <p>AMASS Copenhagen Belvedere Chopin Grey Goose Ketel One Stolli Elit Tito's Handmade Vodka</p> <p>SCOTCH</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>GIN</p> <p>AMASS Los Angeles Beefeater Dry Gin Bombay Sapphire Hendrick's Nolet's Silver Tanqueray Tanqueray 10</p>	<p>BOURBON AND WHISKEY</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>TEQUILA</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>RUM</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

LUNCH MENU

APPETIZERS

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

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

Shrimp Cocktail* 24.50
classic cocktail sauce, fresh horseradish

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

Steak Tartare* 20.25
filet mignon, toast points

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

Onion Rings 12.00
bleu cheese dressing

Garlic Cheese Toast 9.00
sourdough, parmesan cheese

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

EGG DISHES

Thick Sliced Bacon* 19.50
three eggs, sourdough toast

New York Steak (12 oz.)* 53.75
three eggs, sourdough toast

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

Chicken Hash 22.50
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 11.00
assorted greens, julienne carrots, tomatoes, choice of dressing

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

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

Burrata & Tomato 15.75
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* 34.75
poached chilled lobster, butter lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing

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

SANDWICHES

Served with french fries or peanut coleslaw.

Chop House Cheeseburger* . 21.50
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 20.50
rye bread, thousand island dressing, swiss cheese, sauerkraut

THE GRILL CLASSICS

Select grill classics are served with broccoli or creamed spinach.

Brick Chicken 27.50
apple relish

Chicken Piccata 25.75
lemon butter, capers

Chicken Pot Pie 23.50
chicken, vegetables, golden puff pastry

Calf's Liver 26.75
grilled onions, double smoked bacon

Shrimp Pomodoro 23.75
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

Braised Short Ribs 33.50
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 . . . 33.75
lemon herb butter

Pan-Seared Salmon* 34.75
shiitake mushrooms, beurre blanc
(Simply Grilled Upon Request)

Dover Sole 54.50
pan fried, lemon herb butter

John Dory 45.75
pan fried, lemon herb butter

Jumbo Lump Crab Cakes . . 40.50

STEAKS

All steaks 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

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 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.