



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.

The Grill Paloma

Cincoro Blanco, Fresh Squeezed Grapefruit Juice,
Simple Syrup, Lime Garnish 24.00

The Grill Ol' Fashioned

Bulleit Bourbon, Angostura Bitters, Orange Peel,
Lemon Peel 18.00

Vesper

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

The Grill Sidecar

Hennessey VSOP, Cointreau, Fresh Squeezed
Lemon Juice, Simple Syrup, Lemon Zest 22.00

Los Angeles Gimlet

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

Flawless

Grey Goose La Poire, Lime, Prosecco,
Luxardo Cherry. 18.00

Village Heat

Tito's Vodka, Lemon, Cucumber, Basil Leaves,
Serrano Chile 18.00

The Grill Lemon Drop

Grey Goose Le Citron, Fresh Squeezed Lemon Juice,
Triple Sec, Lemon Twist 18.00

SPIRITS

VODKA

AMASS Copenhagen Belvedere
Chopin Grey Goose
Ketel One Stolli Elit
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 Dry Gin Beefeater
Hendrick's Bombay Sapphire
Tanqueray Nolet's Silver
Tanqueray 10

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

DINNER MENU

APPETIZERS

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

Shrimp Cocktail* 25.50
classic cocktail sauce, fresh horseradish

Steak Tartare* 21.25
filet mignon, toast points

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

Seared Ahi Tuna Sashimi* 20.50
sesame, ginger, pickled cucumbers, wasabi

Jumbo Lump Crab Cake 23.50
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* 56.50
lemon herb butter

Pan Seared Salmon* 38.75
shiitake mushrooms, beurre blanc

Lake Superior Whitefish* 34.75
lemon herb butter

Lobster Tails 72.00
drawn butter

John Dory* 46.75
lemon herb butter

Jumbo Lump Crab Cakes 42.50

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.)* 67.50

Petite Filet Mignon (8 oz.)* 61.25

New York Steak (16 oz.)* 68.50

Petite New York Steak (12 oz.)* 59.50

Rib Eye Steak (16 oz.)* 59.75

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

Kurobuta Pork Chop (14 oz.)* 45.50

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 54.75
julienne vegetables, bordelaise sauce

Chicken Pot Pie 27.75
chicken, vegetables, golden puff pastry

Brick Chicken 32.50
apple relish

Chicken Marsala 29.75
mushroom, marsala wine sauce

Calf's Liver 29.50
grilled onions, double smoked bacon

Shrimp Pomodoro 33.75
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

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

SIDES FOR THE TABLE 13 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.