



## 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, 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

## 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\*** . . . . . 25.50  
classic cocktail sauce, fresh horseradish

**Jumbo Lump Crab Cake** . . . . . 23.50  
lump crab, beurre blanc, lemon

**Steak Tartare\*** . . . . . 21.25  
filet mignon, toast points

**Seared Ahi Tuna Sashimi\*** . . . 20.50  
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.)\*** . . . . . 54.75  
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** . . . . . 28.50  
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** . . . . . 24.75  
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

**Braised Short Ribs** . . . . . 34.50  
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** . . . . . 34.75  
lemon herb butter

**Pan-Seared Salmon\*** . . . . . 35.75  
shiitake mushrooms, beurre blanc  
(Simply Grilled Upon Request)

**Dover Sole** . . . . . 56.50  
pan fried, lemon herb butter

**John Dory** . . . . . 46.75  
pan fried, lemon herb butter

**Jumbo Lump Crab Cakes** . . . 42.50

### STEAKS

All steaks 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

#### 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 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.