



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

VODKA		BOURBON AND WHISKEY	
AMASS Copenhagen	Belvedere	Baker's 7 year	Basil Hayden's
Chopin	Grey Goose	Blanton's	Kikori Japanese
Ketel One	Stoli Elit	Whiskey Maker's Mark	Knob Creek
Tito's Handmade Vodka		Woodford Reserve	Bulleit
		High West Double Rye	Bulleit Rye
SCOTCH		TEQUILA	
Chivas	Dalmore	Casa Dragones Blanco	Cuervo Reserva de la Familia
Dewar's	Glenfiddich	Casamigos Blanco	Casamigos Reposado
Glenlivet	Highland Park	Casamigos Añejo	Casamigos Mezcal
Lagavulin	Johnnie Walker	Clase Azul Reposado	Clase Azul Mezcal
Macallan 12	Macallan 18	Cincoro Blanco	Cincoro Reposado
Macallan Rare Cask	Macallan 25	Cincoro Añejo	Don Julio Blanco
Oban	Talisker	Don Julio Añejo	Don Julio 1942
GIN		RUM	
AMASS Los Angeles Dry Gin	Beefeater	Bati White	Bacardi Oakheart
Hendrick's	Bombay Sapphire	Ratu Signature	Myers's Dark
Tanqueray	Nolet's Silver	Ron Zacapa	
	Tanqueray 10		

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* 20.75
avocado, mango, cucumbers, crispy wontons

Shrimp Cocktail* 26.50
classic cocktail sauce, fresh horseradish

Jumbo Lump Crab Cake 24.50
lump crab, beurre blanc, lemon

Steak Tartare* 21.25
filet mignon, toast points

Seared Ahi Tuna Sashimi* . . . 21.50
sesame, ginger, pickled cucumbers, wasabi

Onion Rings 13.00
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 14.00
lobster meat, brandy, cream

French Onion Soup 14.00
caramelized onions, gruyere, parmesan

EGG DISHES

Thick Sliced Bacon* 19.50
three eggs, sourdough toast

New York Steak (12 oz.)* 55.75
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 12.00
assorted greens, julienne carrots, tomatoes, choice of dressing

Caesar Salad* 14.00
crisp romaine, house made croutons, parmesan

The Grill Wedge 17.50
iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing

Burrata & Tomato 16.75
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 26.75
with salmon 34.75

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

Grilled Filet Steak Salad* . . . 30.50
avocado, grilled asparagus, roasted peppers, assorted greens, balsamic dressing

Blackened Ahi Tuna Salad* . . . 30.75
assorted greens, roasted peppers, green beans, artichoke hearts, ginger soy dressing

Lobster Salad* 35.75
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* . . . 22.50
cheddar cheese, lettuce, tomato, onion

The Grill Chicken Burger . . . 20.50
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 21.50
rye bread, thousand island dressing, swiss cheese, sauerkraut

THE GRILL CLASSICS

Select grill classics are served with broccoli or creamed spinach.

Brick Chicken 29.50
apple relish

Chicken Piccata 26.75
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 25.75
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

Braised Short Ribs 36.50
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 36.75
lemon herb butter

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

Dover Sole 57.50
pan fried, lemon herb butter

John Dory 48.75
pan fried, lemon herb butter

Jumbo Lump Crab Cakes . . . 44.50

STEAKS

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

Served with broccoli or creamed spinach.

Filet Mignon (12 oz.)* 68.50

Petite Filet Mignon (8 oz.)* 62.25

New York Steak (16 oz.)* 69.50

Petite New York Steak (12 oz.)* . . 61.50

Rib Eye Steak (16 oz.)* 61.75

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.