

BEVERLY HILLS LUNCH MENU

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Blood Orange Martini

Grey Goose L'Orange, Morin Blood Orange, Freshly Squeezed Orange Juice 14.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

BEVERAGES

Soft Drinks	3.25
Iced Tea	3.25
Fresh Squeezed Handshaken Lemonade	3.95
Arnold Palmer	3.95
Pellegrino (16 oz.) 4.50 (33 oz.) 8.50	
Panna (16 oz.) 4.50 (33 oz.) 8.50	
Fresh Brewed Coffee	3.00
Fresh Brewed Decaf	3.00
Hot Tea	3.00
Espresso	3.75
Cappuccino	4.25
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

APPETIZERS

Shrimp Cocktail	16.75
Dungeness Crab Cocktail	17.75
Oysters on the Half Shell*	16.50
Clams on the Half Shell	13.50
Jumbo Lump Crab Cake	17.75
Steak Tartare*	17.75
Gravlaaks	15.50
Fresh Ahi Sashimi*	17.50
Steamed Littleneck Clams	15.50
Garlic Cheese Bread	9.00
Half Order	7.00

SOUPS

	Sm. Bowl	Lg. Bowl
Soups of the Day	5.75	6.75
Chilled Gazpacho Soup	5.75	6.75

STARTER SALADS

The Grill Mixed Green Salad	9.00
Romaine Hearts	9.50
Hearts of Lettuce	9.50
Caesar Salad*	9.75
The Grill Chop Salad	9.75
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	10.75
The Grill Cobb Salad	17.75
Vine Ripened Tomatoes and Sweet Onions	12.75
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	14.75

MAIN COURSE SALADS

Caesar Salad*	15.50
with Charbroiled Chicken	19.50
Iceberg Wedge	13.50
Tomato, Bacon, Crumbled Bleu Cheese & Vinaigrette	
The Grill Cobb Salad	20.75
Nicoise Salad with Fresh Ahi Tuna*	26.75
Blackened Ahi Tuna Salad*	26.75
Grilled Steak Salad*	25.95
Grilled Lime Chicken Salad with Chopped Vegetables	18.75
Shrimp Louie	25.50
Dungeness Crab Louie	27.75

SANDWICHES

The Grill Hamburger and Cheese*	16.75
The Grill Chicken Burger	15.50
New York Steak Sandwich*	29.50
Reuben Sandwich	15.75
Grilled Cheese and Canadian Bacon	12.50
Sliced Chicken Breast Sandwich	14.50

EGG DISHES

Joe's Omelette	15.75
Eggs Benedict*	17.75
Thick Sliced Bacon and Three Eggs*	17.75
Prime New York Steak (12 oz.) and Three Eggs*	32.50

VEGETABLES

Creamed Spinach	6.00
Broccoli or Carrots, Steamed	5.00
Green Beans, Steamed	6.50
Zucchini, Sautéed with Onion	6.00
Spinach, Steamed	6.00
Sautéed Mushrooms	7.00
Sautéed Spinach and Garlic	6.00
Grilled Asparagus	8.75

THE GRILL SPECIALS

Meat Loaf	19.50
Joe's Special with Chicken	19.75
Joe's Special	19.75
Chicken Hash	18.75
Corned Beef Hash	19.75
Chicken Pot Pie	19.50
Braised Short Rib with Broccoli	24.75
Calf's Liver, Onions and Bacon	21.75
Calf's Liver with Bordelaise Sauce	21.75
Steak Tartare*	20.50
Angel Hair Pasta Pomodoro	18.50
Grilled Shrimp Pomodoro with Angel Hair Pasta	26.75
Grilled Vegetable Plate	16.75

CHARBROILED FISH

Lake Superior Whitefish	28.50
Atlantic Salmon*	25.75
Dinner Size	31.75
Ahi Tuna*	33.75

SEAFOOD

Baked Whitefish	28.50
Pan Fried Whitefish	28.50
Pan Fried Dover Sole	43.75
Pan Fried John Dory	37.75
Poached Atlantic Salmon*	25.75
Dinner Size	31.75
Cold Poached Atlantic Salmon*	25.75
Sautéed Shrimp Scampi	27.75
Steamed Littleneck Clams	25.75
Jumbo Lump Crab Cake	22.75

CHICKEN

Chicken Marsala	21.75
Chicken Piccata	21.75
Grilled Herb Chicken Breasts	21.50
Roasted Brick Chicken	21.50

STEAKS AND CHOPS

Aged Prime Meats	
Fresh Chopped Beef Steak with Grilled Onions	22.75
Petite Filet Mignon (8 oz.)*	37.50
Prime New York Steak*	36.75
Double Cut Kurobuta Pork Chop	29.75
Single Cut Colorado Lamb Chop	32.75

POTATOES AND ONIONS

Fried Onions	6.50
French Fried Potatoes	7.00
Lyonnais Potatoes	7.00
O'Brien Potatoes	7.00
Hashed Brown Potatoes	7.00
Garlic Mashed Potatoes	6.50
Yukon Gold Mash	6.50
Garlic Spinach Mashed Potatoes	6.50
Baked Potato	6.00

The Grill Features an Extensive List of Wines Including many Selections in Each Varietal which are Available by the Glass. Please Ask Your Server

LIQUOR LIST

VODKA

Absolut	Absolut Flavors	Belvedere
Chopin	Finlandia	
Grey Goose	Grey Goose L'Orange	
Ketel One	Ketel One Citroen	Level
Skyy	Skyy Citrus	Smirnoff
Stolichnaya	Vox	

BOURBON AND WHISKEY

Baker's	Basil Hayden's
Booker's	Jack Daniel's Single Barrel
Knob Creek	Maker's Mark
Wild Turkey Rare Breed	Woodford Reserve

SCOTCH

Chivas	Cragganmore	Dalmore
Dalwhinnie	Dewar's	
Glenfiddich	Glenkinchie	Glenlivet
Glenmorangie	Highland Park	Lagavulin
Johnnie Walker Black or Red		
Macallan 12	Macallan 18	Talisker

TEQUILA

Cazadorez	Chinaco Reposado
Corralejo Reposado	Corralejo Añejo
Cuervo 1800	Cuervo Reserva de la Familia
Don Julio Blanco	Don Julio Añejo
Patrón Silver	Patrón Añejo
Porfidio	Sauza Hornitos

GIN

Beefeaters	Bombay	Bombay Sapphire
Boodle's	Citadelle	Gordon's
Hendrick's	Tanqueray	Tanqueray 10

RUM

Bacardi	Bacardi Flavors	Bacardi Añejo
10 Cane	Captain Morgan	
Mt. Gay	Myers Dark	

COGNAC - CALVADOS - GRAPPA

Calvados Daron	
Courvoisier VS	Courvoisier VSOP
Delamain	Hennessy Paradis
Hennessy VSOP	Hennessy XO
Martel Cordon Bleu	
Remy Martin VSOP	Remy Martin XO
Grappa Castella Banfi	

BEER LIST

BOTTLES

Samuel Adams Boston Lager	6.00
Pilsner Urquell	6.50
Guinness Extra Stout	6.75
Amstel Light	6.25
Heineken	6.25
Beck's	6.25
Bohemia	6.25
Stella Artois	6.25
Sierra Nevada Pale Ale	6.25
Budweiser or Bud Light	5.50
Miller Lite	5.50
Buckler (Non-Alcoholic)	5.50
Ask your Server for Other Bottled Beer Selections	

* 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.