

HOLLY DINNER 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, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 13.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

C.E.O. Martini

Chopin Vodka, Extra Olives 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

Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilia 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

Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 13.00

New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice 14.00

Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 13.00

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
Bottled Root Beer	3.75
Fresh Squeezed Handshaken Lemonade	3.95
Arnold Palmer	3.95
Strawberry Lemonade	3.95
Pellegrino or Panna (16 oz.)	4.50 (33 oz.) 8.50
Regular or Decaf Coffee	3.25
Hot Tea	3.25
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

APPETIZERS

Calamari with Cajun Tartar Sauce	11.95
Popcorn Shrimp, Cajun Tartar Sauce	11.95
Spinach Artichoke Dip	12.95
with Grilled Crostini	
Oysters on the Half Shell	15.50
with Mignonette Sauce	
Shrimp Cocktail	16.75
Seared Ahi Tuna Sashimi	15.50
Jumbo Lump Crab Cake	15.50
with Beurre Blanc Sauce	
Steak Tartare	15.50
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

Soup of the Day	6.75
Manhattan Clam Chowder	6.75
Chilled Gazpacho Soup	6.75

STARTER SALADS

The Grill Mixed Green Salad	8.75
Caesar Salad	9.95
The Grill Chop Salad	9.50
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	9.95
with Gorgonzola Cheese	
Vine Ripened Tomatoes	13.75
and Buffalo Mozzarella with Fresh Basil	

MAIN COURSE SALADS

Iceberg Wedge	12.95
Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
Chicken Caesar Salad	18.95
The Grill Cobb Salad	20.50
Grilled Skirt Steak Salad	23.95
Blackened Ahi Tuna Salad	23.50
Shrimp & Crab Combo Louie	29.75

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	8.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
Shoestring Potatoes	5.00
Garlic Mashed Potatoes	6.00
Yukon Gold Mash	5.00
Garlic Spinach Mashed Potatoes	6.00
Baked Potato	6.00
Jasmine Rice	5.00

VEGETABLES

Creamed Spinach	6.00
Broccoli or Spinach, Steamed	5.00
Glazed Carrots	5.50
Sauteed Mushrooms	8.00
Grilled Asparagus	9.00
Grilled Vegetables with Balsamic Glaze	8.00

MAJOR CREDIT CARDS ACCEPTED

For your convenience, an 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary

STEAKS AND CHOPS

The Grill Serves the Finest in USDA Prime Corn Fed Beef Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Charbroiled Skirt Steak	25.95
Filet Mignon (12 oz.)	39.75
with Boef Onions and Bordelaise Sauce	
Petite Filet Mignon (8 oz.)	35.75
Prime New York Steak	39.75
Prime New York Pepper Steak	40.75
Charbroiled Rib Eye Steak (16 oz.)	35.95
Blackened Upon Request	
Double Cut Australian Lamb Chop	32.75
with Spinach Mashed and Fresh Mint Sauce	

Steaks Available with Choice of Bordelaise, Roquefort, Bearnaise or Green Peppercorn Sauce

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Pan-Seared Idaho Trout Amandine	22.50
Topped with Fresh Lemon Butter Sauce	
Baked Idaho Trout Stuffed with Crab	29.75
with Hazelnut Lemon Butter Sauce	
Cedar Plank Salmon	28.95
with BBQ Citrus Glaze	
Jumbo Lump Crab Cakes	34.50
with Shoestring Potatoes & Beurre Blanc Sauce	
Charbroiled Salmon	28.95
with Salsa Fresca	

PASTAS

Angel Hair Pasta Pomodoro	17.50
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	21.75
Salmon Farfalle	23.75
with Asparagus, Snow Peas and a Light Chardonnay Dill Sauce	
Grilled Shrimp Pomodoro	26.95
with Angel Hair Pasta	

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day	8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream	
Big Carrot Cake	8.50
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Cinnamon and Whipped Cream	
"The Grill" Fudge Brownie Pie	8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	
Strawberry Shortcake	8.00
Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	
Key Lime Pie	8.00
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest	
Double Chocolate Layer Cake	8.50
Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Whipped Cream	
Fresh Seasonal Berries	9.00
Topped with a Dollop of Creme Fraiche	
Seasonal Sorbet	7.00
with Fresh Strawberries Add 1.00	

THE GRILL SPECIALS

Chicken Pot Pie	21.75
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	
Meat Loaf	19.75
with Yukon Gold Mash and Glazed Carrots	
Calf's Liver	24.95
with Bacon and Onions	
Braised Short Ribs	28.50
Braised Kosher Cut Ribs, Carrots, Celery, Turnips, Yukon Gold Mash and Brown Sauce	
Grilled Vegetable Plate	15.95
with Jasmine Rice	
Pepper Bacon Burger	16.75
Certified Angus Beef™ with Double Cheddar Cheese, and Pepper Bacon, Served with Onion Rings and 1,000 Island Dressing	

CHICKEN

Chicken Marsala	23.75
Chicken Piccata	23.75
with Lemon Butter Caper Sauce	
Broiled Garlic Half Chicken	22.95
Marinated with Garlic, Lemon and Basil, Served with Yukon Gold Mash and Vegetable	
Roasted Brick Chicken	22.75
Served with Grilled Vegetables	

DRAFT BEER

Samuel Adams Boston Lager	6.00
Miller Lite	5.50
Pilsner Urquell	6.25
Guinness Extra Stout	6.50

BOTTLED BEER

Amstel Light	6.25
Heineken	6.25
Corona	6.25
Anchor Steam	6.25
Stella Artois	6.25
Newcastle Brown Ale	6.25
Fat Tire Ale	6.25
Pyramid Hefe Weizen Ale	6.25
Sierra Nevada Pale Ale	5.75
Budweiser or Bud light	5.50
Coors Light	5.50
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

LIQUOR LIST

VODKA

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

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Beefeater	Boodles	Bombay Sapphire
Bombay	Hendrick's	
Tanqueray	Tanqueray No.Ten	
HANDCRAFTED TEQUILA		
Patrón Reposado	Patrón Silver	
Sauza Hornitos	Sauza Tres Generaciones	
Cuervo La Reserva de la Familia		

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