

HOLLYWOOD 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 13.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 12.00

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 13.00

Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 12.00

Ultimat Martini

Chilled Ultimat Vodka 13.00

C.E.O. Martini

Chopin Vodka, Extra Olives 13.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 12.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 12.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 12.00

Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 12.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 12.00

Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 13.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 132.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 11.00

Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 12.00

New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 12.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 12.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 13.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 12.00

BEVERAGES

Soft Drinks	3.25
Iced Tea	3.25
Root Beer	(Bottle) 3.50
Fresh Lemonade	3.50
Arnold Palmer	3.50
Strawberry Lemonade	3.95
Republic of Tea (Bottled Iced Tea)	4.50
Pellegrino or Panna	(16 oz.) 4.50 (33 oz.) 8.50
Regular or Decaf Coffee	3.25
Hot Tea	3.25
Milk	3.25
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 with Grilled Crostini	12.95
Oysters on the Half Shell with Mignonette Sauce	15.50
Shrimp Cocktail	16.75
Seared Ahi Tuna Sashimi	15.50
Jumbo Lump Crab Cake with Beurre Blanc Sauce	15.50
Steak Tartare	15.50
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

Soup of the Day	lg. Bowl 6.75
Manhattan Clam Chowder	6.75
Chilled Gazpacho Soup	6.75
Lobster Bisque Soup	8.00

STARTER SALADS

The Grill Mixed Green Salad	8.75
Caesar Salad	9.95
The Grill Chop Salad	8.95
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.95
Vine Ripened Tomatoes and Red Bermuda Onion	11.95
Crumbled Bleu Cheese & Vinaigrette Dressing	
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	13.75

MAIN COURSE SALADS

Iceberg Wedge	12.95
Half Head of Iceberg, Tomato, Bacon, Bleu Cheese and Vinaigrette	
Charbroiled Chicken Caesar Salad	18.95
The Grill Cobb Salad	20.50
Skirt Steak Salad	23.95
Dungeness Crab Louie	28.50
Shrimp & Crab Combo Louie	29.75

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) Blend of Cheddar, Gruyere & Danish Fontina Cheese	8.50
Fried Onions	5.00
Shoestring Potatoes	5.00
The Grill Combo Shoestrings and Fried Onions for Two	8.00
Garlic Mashed Potatoes	6.00
Yukon Gold Mashed Potatoes	5.00
Garlic Spinach Mashed Potatoes	6.00
Baked Potato	6.00
Jasmine Rice	5.00

VEGETABLES

Creamed Spinach	5.50
Broccoli or Carrots, Steamed	5.00
Spinach, Steamed	5.50
Sauteed Mushrooms	8.00
Grilled Asparagus	9.00
Grilled Spring 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

Skirt Steak	25.95
Filet Mignon (12 oz.)	39.75
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce	33.75
Prime New York Steak	39.75
Charbroiled Rib Eye Steak (16 oz.) Blackened Upon Request	34.95
Fresh Chopped Beef Steak	23.50
Fresh Ground Chuck, Topped with Caramelized Onions & Tomato Provençal	

Double Cut Pork Chop	29.50
Topped with Port Wine Blackberry Sauce, Served with Sautéed Zucchini, Onions and Apples	

Double Australian Cut Lamb Chop	32.75
with Spinach Mashed and Fresh Mint Sauce	

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

Cooking Temperatures

RARE -	Very Red, Cool Center
MEDIUM RARE -	Red, Warm Center
MEDIUM -	Pink Center
MEDIUM WELL -	Slightly Pink Center
WELL -	Broiled Throughout, No Pink

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Pan-Seared Idaho Trout Amandine	22.50
Topped with Fresh Lemon Butter Sauce	
Pan-Fried Petrale Sole	23.95
with Fresh Lemon Butter Sauce	
Cedar Plank Scottish Salmon	28.95
with BBQ Citrus Glaze	
Jumbo Lump Crab Cakes	34.50
with Shoestring Potatoes & Beurre Blanc Sauce	
Charbroiled Scottish Salmon	28.95
Served with Salsa Fresca	

PASTA

Penne Pesto	18.50
Angel Hair Pasta Pomodoro	17.50
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	21.75
Grilled Shrimp Pomodoro	26.95
with Angel Hair Pasta	

DESSERTS

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, Sandwiched with Smooth Cream Cheese with Pecans, Cinnamon and Fresh 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 Fresh Whipped Cream	

Fresh Strawberries	7.50
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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 Mashed Potatoes & Vegetable	

Calf's Liver	24.95
with Bacon and Onions	

Braised Short Ribs	28.50
Braised Kosher Cut Ribs, Carrots, Celery, Turnips, Yukon Gold Mashed and Brown Sauce	

Grilled Vegetable Plate	15.95
with Jasmine Rice	

The Grill Cheeseburger	16.50
Certified Angus Beef™ with Double Cheddar Cheese, Tomato, Onion and Lettuce on a Sesame Seed Bun, Topped with Two Onion Rings	

CHICKEN

Chicken Marsala	23.75
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Chicken Piccata	23.75
with Lemon Butter Capers Sauce	

Oven Roasted Honey Garlic Chicken	22.50
with Garlic Honey Herb Au Jus	

Grilled Herb Chicken Breasts	22.75
Served with Spinach and Grilled Spring Vegetables	

BEER LIST

DRAFT

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

BOTTLES

Amstel Light	6.25
Bass Ale	6.25
Heineken	6.25
Corona	6.25
Stella Artois	6.25
Newcastle Brown 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
Miller Genuine Draft	5.50
Buckler (Non-Alcoholic)	6.25

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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Beekeeper	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	

Fresh Handmade Mojitos Crafted with Bacardi Rums.

Ask Your Bartender