

# HOLLYWOOD 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 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

## 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             | 9.95  |
| Popcorn Shrimp, Cajun Tartar Sauce           | 10.95 |
| Trio of Hummus                               | 8.95  |
| Sun-Dried Tomatoes, Kalamata Olives & Hummus |       |
| Spinach Artichoke Dip                        | 10.95 |
| with Grilled Crostini                        |       |
| Oysters on the Half Shell                    | 14.95 |
| Shrimp Cocktail                              | 16.75 |
| Seared Ahi Tuna Sashimi                      | 14.95 |
| Jumbo Lump Crab Cake                         | 14.95 |
| with Beurre Blanc Sauce                      |       |
| Steak Tartare                                | 14.75 |
| Onion Rings                                  | 8.50  |
| Garlic Cheese Bread                          | 8.50  |

## SOUPS

|                        |               |               |
|------------------------|---------------|---------------|
| Soup of the Day        | sm. Bowl 5.50 | lg. Bowl 6.75 |
| Manhattan Clam Chowder | 5.50          | 6.75          |
| Chilled Gazpacho Soup  | 5.50          | 6.75          |
| Lobster Bisque Soup    |               | 8.00          |

## STARTER SALADS

|   |       |
|---|-------|
| The Grill Mixed Green Salad   | 7.95  |
| Caesar Salad  | 8.95  |
| The Grill Chop Salad  | 8.95  |
| Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing |       |
| Endive, Spicy Pecans, Romaine   | 9.75  |
| with Gorgonzola Cheese  |       |
| Vine Ripened Tomatoes and Red Bermuda Onion   | 10.95 |
| Crumbled Bleu Cheese & Vinaigrette Dressing   |       |
| Vine Ripened Tomatoes and Buffalo Mozzarella  | 12.75 |
| with Fresh Basil  |       |

## SOUP AND SALAD COMBOS

|  |       |
|--|-------|
| The Grill Chop Salad                       | 10.95 |
| Served with a Small Bowl of Soup           |       |
| Iceberg Wedge Salad                        | 12.95 |
| Served with a Small Bowl of Soup           |       |
| Grill Half Cobb Salad                      | 14.95 |
| Served with a Small Bowl of Soup           |       |
| Chicken Caesar Salad                       | 13.95 |
| Half Caesar Salad and a Small Bowl of Soup |       |

## MAIN COURSE SALADS

|  |       |
|--|-------|
| Iceberg Wedge  | 10.95 |
| Half Head of Iceberg, Tomato, Bacon, Bleu Cheese and Vinaigrette |       |
| Charbroiled Chicken Caesar                                       | 14.95 |
| The Grill Cobb Salad   | 15.95 |
| Skirt Steak Salad  | 17.95 |
| Dungeness Crab Louie   | 24.75 |
| Shrimp & Crab Combo Louie  | 26.75 |

## POTATOES AND SIDES

|   |      |
|---|------|
| Mac & Cheese (Side Dish for the Table)            | 7.50 |
| Blend of Cheddar, Gruyere & Danish Fontina Cheese |      |
| Fried Onions                                      | 4.00 |
| French Fried Potatoes                             | 4.00 |
| Garlic Mashed Potatoes                            | 5.00 |
| Yukon Gold Mashed Potatoes                        | 4.00 |
| Garlic Spinach Mashed Potatoes                    | 5.00 |
| Jasmine Rice                                      | 4.00 |

### MAJOR CREDIT CARDS ACCEPTED

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

## SPECIALTY SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit

|   |       |
|---|-------|
| The Grill Hamburger with Cheese   | 11.95 |
| Santa Fe Chicken Wrap   | 12.95 |
| Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli |       |
| Reuben Sandwich   | 12.75 |
| Original Beef Dip Sandwich  | 11.50 |
| Tuna Melt Sandwich  | 12.50 |
| Tuna Salad Sandwich   | 10.95 |
| Cobb Club Sandwich  | 12.95 |
| Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo  |       |

## CHICKEN

|  |       |
|--|-------|
| Chicken Marsala                                      | 17.50 |
| Chicken Piccata                                      | 18.50 |
| with Lemon Butter Caper Sauce                        |       |
| Broiled Boneless Double Breast of Chicken with Herbs | 17.95 |
| with Fresh Fruit and Sliced Tomatoes                 |       |

## STEAKS AND CHOPS

|   |       |
|---|-------|
| Skirt Steak   | 22.95 |
| Marinated in Citrus Juices, Soy Sauce and Special Seasoning             |       |
| Prime New York Steak (12 oz.)   | 34.75 |
| Petite Filet Mignon (8 oz.)   | 32.75 |
| with Boef Onions and Bordelaise Sauce                                   |       |
| Double Cut Pork Chop  | 23.75 |
| Topped with Marionberry Sauce with Sautéed Zucchini, Onions and Apples  |       |
| Fresh Chopped Beef Steak  | 19.50 |
| Fresh Ground Chuck, Topped with Caramelized Onions and Tomato Provençal |       |

## PASTA

|                                     |       |
|-------------------------------------|-------|
| Penne Pesto                         | 14.50 |
| Angel Hair Pasta Pomodoro           | 14.50 |
| with Fresh Tomato, Garlic and Basil |       |
| Penne Pesto with Chicken            | 16.95 |
| Grilled Shrimp Pomodoro             | 22.95 |
| with Angel Hair Pasta               |       |

## VEGETABLES

|                              |      |
|------------------------------|------|
| Creamed Spinach              | 4.50 |
| Broccoli or Carrots, Steamed | 4.00 |
| Spinach, Steamed             | 4.50 |
| Sautéed Mushrooms            | 7.00 |
| Grilled Asparagus            | 8.00 |
| Grilled Spring Vegetables    | 6.00 |
| with Balsamic Glaze          |      |

## 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 |
| Seasonal Sorbet   | 7.00 |
| with Fresh Strawberries Add 1.00  |      |

## STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

## THE GRILL SPECIALS

|   |       |
|---|-------|
| Salad and Pasta   | 12.95 |
| Mixed Green or Classic Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto |       |
| Meat Loaf   | 16.50 |
| with Yukon Gold Mashed Potatoes & Vegetable   |       |
| Chicken Pot Pie   | 16.75 |
| Braised Short Ribs  | 24.95 |
| Calf's Liver with Bacon and Onions  | 18.75 |
| Grilled Vegetable Plate   | 11.95 |
| with Jasmine Rice   |       |

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

|                                       |       |
|---------------------------------------|-------|
| Fish and Chips                        | 15.95 |
| Tilapia Fillet and French Fries       |       |
| Pan-Fried Petrale Sole                | 15.95 |
| with Fresh Lemon Butter Sauce         |       |
| Pan-Seared Idaho Trout Amandine       | 18.95 |
| with Lemon Butter Sauce and Vegetable |       |
| Pan-Seared Scottish Salmon            | 19.50 |
| with Spinach and Shiitake Mushrooms   |       |
| Charbroiled Scottish Salmon           | 19.95 |
| Served with Salsa Fresca              |       |

## 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 |            |

### GIN

|                                 |                         |                 |
|---------------------------------|-------------------------|-----------------|
| Beefeater                       | Boodles                 | Bombay Sapphire |
| Bombay                          | Hendrick's              |                 |
| Tanqueray                       | Tanqueray No.Ten        |                 |
| <b>HANDCRAFTED TEQUILA</b>      |                         |                 |
| 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