

HOLLY 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, 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	9.95
Popcorn Shrimp, Cajun Tartar Sauce	10.95
Trio of Hummus Sun-Dried Tomato, Kalamata Olive & Hummus	8.95
Spinach Artichoke Dip with Grilled Crostini	10.95
Shrimp Cocktail	16.75
Seared Ahi Tuna Sashimi	14.95
Jumbo Lump Crab Cake with Beurre Blanc Sauce	14.95
Steak Tartare	14.75
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

	sm. Bowl	lg. Bowl
Soup of the Day	5.50	6.75
Manhattan Clam Chowder	5.50	6.75
Chilled Gazpacho Soup	5.50	6.75

STARTER SALADS

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

SOUP AND SALAD COMBOS

The Grill Chop Salad Served with a Small Bowl of Soup	10.95
Grill Half Cobb Salad Served with a Small Bowl of Soup	14.95
Chicken Caesar Salad Half Caesar Salad and a Small Bowl of Soup	13.95

MAIN COURSE SALADS

Iceberg Wedge Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	10.95
Parmesan Crusted Chicken Caesar	12.95
Chicken Caesar Salad	14.95
The Grill Cobb Salad	15.95
Grilled Skirt Steak Salad	17.95
Blackened Ahi Tuna Salad	17.75

POTATOES AND SIDES

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

VEGETABLES

Creamed Spinach	5.00
Broccoli or Spinach, Steamed	4.00
Glazed Carrots	4.50
Sauteed Mushrooms	7.00
Grilled Asparagus	8.00
Grilled Vegetables with Balsamic Glaze	6.00

SPECIALTY SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit

The Grill Cheeseburger with Lettuce, Tomato and Sliced Onion	11.95
Pepper Bacon Burger Topped with Double Cheddar and Pepper Bacon with Thousand Island Dressing	13.50
Santa Fe Chicken Wrap Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	12.95
Reuben Sandwich	12.95
Original Beef Dip Sandwich	11.95
Tuna Melt Sandwich	12.50
Cobb Club Sandwich Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo	12.95

STEAKS AND CHOPS

Charbroiled Skirt Steak Marinated in Citrus, Soy Sauce and Seasoning	22.95
Prime New York Steak (12 oz.)	34.75
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce	34.75
Braised Short Ribs	24.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia	13.95
Fish and Chips Tilapia Fillet and French Fries	15.95
Pan-Seared Idaho Trout Amandine with Lemon Butter Sauce and Vegetable	18.95
Cedar Plank Salmon with BBQ Citrus Glaze (Simply Grilled Upon Request)	19.95

PASTAS

Angel Hair Pasta Pomodoro with Fresh Tomato, Garlic and Basil	14.50
Penne Pesto with Chicken	16.95
Salmon Farfalle with Asparagus, Snow Peas and a Light Chardonnay Dill Sauce	14.95
Grilled Shrimp Pomodoro with Angel Hair Pasta	22.95

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

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

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 Mixed Green or Classic Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto	12.95
Meat Loaf with Yukon Gold Mash and Glazed Carrots	16.50
Chicken Pot Pie	16.75
Chicken Piccata with Lemon Butter Caper Sauce	18.50
Grilled Herb Chicken Breasts with Fresh Fruit and Sliced Tomatoes	17.95
Calf's Liver with Bacon and Onions	18.75
Grilled Vegetable Plate with Jasmine Rice	11.95

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

GIN

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

MAJOR CREDIT CARDS ACCEPTED

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

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