

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 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

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 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

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
Pomegranate Iced Tea	3.95
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

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

Calamari with Cajun Tartar Sauce	10.75
Popcorn Shrimp, Cajun Tartar Sauce	10.75
Trio of Hummus Sun-Dried Tomato, Kalamata Olive & Hummus	8.75
Spinach Artichoke Dip with Grilled Crostini	11.75
Shrimp Cocktail	16.75
Seared Ahi Tuna Sashimi *	16.75
Jumbo Lump Crab Cake with Beurre Blanc Sauce	15.50
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	7.75
Caesar Salad	8.75
The Grill Chop Salad Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	9.25
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	11.50
Grill Cobb Salad Served with a Small Bowl of Soup	15.25
Chicken Caesar Salad Served with a Small Bowl of Soup	14.50

MAIN COURSE SALADS

Parmesan Crusted Chicken Caesar	13.75
Chicken Caesar Salad	15.50
The Grill Cobb Salad	16.25
Greek Salad	16.75
Grilled Skirt Steak Salad*	18.50
Blackened Ahi Tuna Salad*	17.75

POTATOES AND SIDES

Mac & Cheese Loaded A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon	7.50
French Fried Potatoes	4.00
Yukon Gold Mash	4.00
Garlic Spinach Mashed Potatoes	5.00
Brown Rice	4.00

VEGETABLES

Creamed Spinach	5.00
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, Peanut Cole Slaw or Fresh Fruit

Cheeseburger with Lettuce, Tomato, Red Onion, Pickle, 1,000 Island and Choice of Cheese*	12.75
American Kobe Burger Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings*	19.50
Chicken Burger Whole Wheat Bun, Mushrooms, Spinach, Tomatoes and 1,000 Island Dressing	13.25
Ahi Tuna Wrap Served with Peanut Cole Slaw*	16.50
Santa Fe Chicken Wrap Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	13.25
Original Beef Dip Sandwich	12.25
Tuna Melt Sandwich	12.50
Cobb Club Sandwich Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo	12.75

STEAKS AND CHOPS

Charbroiled Skirt Steak Marinated in Citrus, Soy Sauce and Seasoning*	24.75
Prime New York Steak (16 oz.)*	42.75
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce*	36.75
Braised Short Ribs	24.75

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia	14.75
Fish and Chips Tilapia Fillet and French Fries	15.75
Pan-Seared Idaho Trout Amandine with Lemon Butter Sauce and Vegetable	19.50
Cedar Plank Atlantic Salmon with BBQ Citrus Glaze* (Simply Grilled Upon Request)	20.75

PASTA

Angel Hair Pasta Pomodoro with Fresh Tomato, Garlic and Basil Grilled Shrimp Add 8.00	14.50
Penne Pesto with Chicken	16.75
Salmon Farfalle with Asparagus, Snow Peas and a Light Chardonnay Dill Sauce	15.25

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 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	8.50
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	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

Mahi Fish Tacos Served with Black Beans and Spanish Rice	14.50
Salad and Pasta Mixed Green or Classic Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto	13.50
Grilled Vegetable Plate with Brown Rice	11.75

CHICKEN

Chicken Pot Pie	16.75
Chicken Piccata with Lemon Butter Caper Sauce	18.50
Grilled Herb Chicken Breasts with Fresh Fruit and Sliced Tomatoes	18.25
Roasted Brick Chicken Served with Grilled Vegetables	18.75

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

* 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.