

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Wild Berry Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

Spiced Strawberry Mule

Bacardi Oakheart, Fresh Strawberry, Lime Juice, Ginger Beer 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Satsuma Screwdriver

Grey Goose L'Orange, St. Germain Liqueur, Freshly Squeezed Tangerine Juice 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Red Velvet Martini

Ketel One Citroen, Pomegranate Juice, Chambord 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

Cucumber Gimlet

Hendrick's Gin, Gin-Infused Cucumber 14.00

Tarragon Slings

Tito's Handmade Vodka, Fresh Tarragon, Lemon and Lime Juice 13.00

Ginger Pear

Absolut Pears Vodka, Fresh Ginger, Fresh Lemon and Lime Juice 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

Patrón Pom Margarita

Patrón Tequila, Citrónge, 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 3.50

Iced Tea 3.50

Bottled Root Beer 3.75

Fresh Squeezed Hand Shaken Lemonade 4.25

Arnold Palmer 4.25

Strawberry Lemonade 4.25

Pellegrino (16 oz.) 5.50 (33 oz.) 8.50

Panna (16 oz.) 5.50 (33 oz.) 8.50

Regular or Decaf Coffee 3.50

Hot Tea 3.50

Milk 3.50

Red Bull or Sugar Free Energy Drink 5.00

Entrees Served with
Creamed Spinach or Grilled Broccolini

APPETIZERS

Calamari 13.50
with Cajun Tartar Sauce

Popcorn Shrimp 13.50

Spinach Artichoke Dip 13.75

Oysters on the Half Shell* 19.50
with Mignonette Sauce

Shrimp Cocktail 19.75

Jumbo Lump Crab Cake 17.75
with Beurre Blanc Sauce

Seared Ahi Tuna Sashimi* 17.75

Steak Tartare* 17.50

Garlic Cheese Bread 10.00

SOUPS

Soup of the Day ^{Bowl} 8.00

Lobster Bisque 10.00

SALADS

Mixed Field Greens 9.75

Caesar Salad 10.00

The Grill Wedge 10.75
Iceberg, Bleu Cheese, Bacon, Tomatoes and Bleu Cheese Dressing

Spinach Salad 10.50
with Warm Bacon Vinaigrette

Vine Ripened Tomatoes 15.50
and Buffalo Mozzarella with Fresh Basil

The Grill Cobb Salad 20.75

Filet Steak Salad* 26.75

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

SIDES FOR THE TABLE

Chipotle Cheddar Cream Corn . . . 9.00

Braised Brussel Sprouts 11.00

Grilled Asparagus 10.00

Grilled Vegetables 10.00

Sauteed Mushrooms 10.00

Loaded Mac & Cheese 10.00

STEAKS AND CHOPS

The Grill Serves USDA Prime Beef, Finest Available, Aged 28 Days.

Filet Mignon (12 oz.)* 47.50

Petite Filet Mignon (8 oz.)* 42.75

New York Steak (18 oz.)* 48.75

Petite New York Steak (12 oz.)* . . 42.75

Cowboy Rib Eye Steak (20 oz.)* . . 53.75

Double Cut Australian Lamb Chops* 43.75
with Roasted Garlic Mint Sauce

Kurobuta Pork Chop 34.50
with Washington Blackberry Sauce

Extras
Sliced Mushrooms 3.00
Bearnaise Sauce 4.00
Green Peppercorn Sauce 4.00
Bleu Cheese Herb Crust 4.00
Pepper, Bacon & Onion 4.00
Truffle Butter 6.00
Jumbo Shrimp (3) 9.00
Oscar Style 13.00
Half Lobster Tail 15.75

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Baked Idaho Trout with Jumbo Lump . 32.50
Fresh Trout with Jumbo Lump Crab, Topped with Roasted Hazelnut Butter Sauce

Pan-Seared Salmon 32.75
with Shiitake Mushroom Beurre Blanc Sauce* (Simply Grilled Upon Request)

Ahi Tuna* 35.75

Jumbo Lump Crab Cakes 35.50

Twin Lobster Tails (16 oz.) MKT

THE GRILL SPECIALS

Braised Short Ribs 44.75
Braised Kosher Cut Ribs, Topped with Carrots, Celery and Turnips

Brick Chicken 28.00

Grilled Shrimp Pomodoro 28.75
with Angel Hair Pasta

American Kobe Burger 23.75
Black and White Truffle Mayonnaise, Served with Jumbo Onion Rings*

Grilled Vegetable Plate 18.50

Jumbo Onion Rings 10.00

Wild Mushroom Risotto 13.00

Shoestring Potatoes 10.00

Spinach Mashed Potatoes 10.00

Lobster Mashed Potatoes 19.50

Baked Potato 10.00

Steak Temps

RARE Very Red, Cool Center
MEDIUM RARE Red, Warm Center
MEDIUM Pink Center
MEDIUM WELL Slightly Pink Center
WELL DONE No Pink, Hot Center

LIQUOR LIST

VODKA

Absolut Absolut Flavors
Belvedere Chopin
Grey Goose L'Orange Grey Goose
Ketel One Ketel One Citroen
Tito's Handmade Vodka Stolichnaya

BOURBON AND WHISKEY

Baker's Basil Hayden's
Blanton's Booker's
Jack Daniel's Single Barrel
Knob Creek Maker's Mark
Wild Turkey Rare Breed Woodford Reserve

SCOTCH

Chivas Cragganmore
Dalmore Dalwhinnie
Dewar's Glenfiddich
Glenlivet Glenmorangie
Highland Park Lagavulin
Johnnie Walker Black Johnnie Walker Red
Macallan 12 Macallan 18
Talisker

TEQUILA

Cazadores Chinaco Reposado
Cuervo 1800 Sauza Hornitos
Cuervo Reserva de la Familia
Don Julio Blanco Don Julio Añejo
Patrón Silver Patrón Añejo

GIN

Beefeater Boodle's
Bombay Bombay Sapphire
Citadelle Hendrick's
Tanqueray Tanqueray 10

RUM

Bacardi Bacardi Oakheart
10 Cane Mt. Gay
Myers Dark

DRAFT BEER

Miller Lite 5.50

Blue Moon 6.00

Stella Artois 7.00

Chimay, Triple 10.00

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light 6.50

Sierra Nevada Pale Ale 6.50

Anchor Steam 7.00

Newcastle Brown Ale 7.00

Heineken 7.00

Budweiser 5.75

Bud Light 5.75

Coors Light 5.75

Ask your Server for Other Bottled Beer Selections

* 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.