

WESTLAKE DINNER MENU

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

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

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 Energy Drink	5.00
Red Bull Sugar Free Energy Drink	5.00

* 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.

Entrees Served with
Creamed Spinach or Grilled Broccolini

APPETIZERS

Calamari with Cajun Tartar Sauce	13.50
Spinach Artichoke Dip	13.75
Oysters on the Half Shell* with Mignonette Sauce	19.50
Shrimp Cocktail	19.75
Dungeness Crab Cocktail	23.75
Jumbo Lump Crab Cake with Beurre Blanc Sauce	17.75
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 Iceberg, Bleu Cheese, Bacon, Tomatoes and Bleu Cheese Dressing	10.75
Spinach Salad with Warm Bacon Vinaigrette	10.50
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	15.50
The Grill Cobb Salad	21.75
Filet Steak Salad*	27.75

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 Brussels 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. Our Meats are Prepared Over an Oak Wood Fire

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 Colorado Lamb Chops with Roasted Garlic Mint Sauce	48.75
Kurobuta Pork Chop with Washington Blackberry Sauce	34.50
Extras	
Boef Onions with Bordelaise	2.00
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

Pan-Seared Salmon with Shiitake Mushroom Beurre Blanc Sauce* (Simply Grilled Upon Request)	33.50
Ahi Tuna*	35.75
Pan-Fried John Dory	39.75
Jumbo Lump Crab Cakes	35.50
Twin Lobster Tails (16 oz.)	MKT

THE GRILL SPECIALS

Braised Short Ribs Braised Kosher Cut Ribs, Topped with Carrots, Celery and Turnips	44.75
Brick Chicken	28.00
Chicken Piccata with Lemon Butter Caper Sauce	27.75
Grilled Shrimp Pomodoro with Angel Hair Pasta	28.75
Calf's Liver with Onions and Bacon	27.50
American Kobe Burger Black and White Truffle Mayonnaise, Served with Jumbo Onion Rings*	23.75
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	Boodles
Bombay	Bombay Sapphire
Citadelle	Hendrick's
Tanqueray	Tanqueray 10

RUM

Bacardi	Bacardi Oakheart
10 Cane	Mt. Gay
Myers Dark	

DRAFT BEER

Blue Moon	5.75
Miller Lite	5.50
Stella Artois	6.50
Chimay	10.00

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light	6.50
Corona	6.50
Sierra Nevada Pale Ale	6.50
Newcastle Brown Ale	6.50
Heineken	6.50
Budweiser or Bud Light	5.50
Coors Light	5.50

Ask your Server for Other Bottled Beer Selections