

SAN JOSE DINNER 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

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

Old Fashioned Old Fashioned

Russell's Reserve Rye, Angostura Bitters, Sugar Cube, Lemon Peel, Dash of Club Soda 14.00

Cucumber Gimlet

Hendrick's Gin, Gin-Infused Cucumber 14.00

Blackthorn

Jameson Irish Whiskey, Dry Vermouth, Orange Bitters, Pernod Absinthe, Twist of Orange 13.00

Dashed

Boodles Gin, Fresh Lemon Juice, Agave Nectar, Fresh Mint, Fee Bros Peach Bitters 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

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.) 5.00 (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

* 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.

APPETIZERS

Trio of Hummus	11.50
Popcorn Shrimp	12.75
Fried Calamari	13.25
Spinach Artichoke Dip	13.75
Oysters on the Half Shell*	18.50
Shrimp Cocktail	18.50
Seared Rare Ahi Tuna Sashimi*	16.75
Jumbo Lump Crab Cake	16.50
Steak Tartare*	16.50
Onion Rings	9.00
Garlic Bread	8.75

SOUPS

Soup of the Day <small>lg. Bowl</small>	7.00
Chilled Gazpacho Soup	7.00
Lobster Bisque	8.50

STARTER SALADS

The Grill Mixed Field Greens	8.75
Caesar Salad	9.75
The Grill Chopped Wedge Salad	10.50
<small>Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing</small>	
Iceberg Wedge	13.75
<small>Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette</small>	
Endive, Spicy Pecans, Romaine	10.25
<small>with Gorgonzola Cheese</small>	
Vine Ripened Tomatoes	14.50
<small>and Buffalo Mozzarella with Fresh Basil</small>	

MAIN COURSE SALADS

The Grill Cobb Salad	22.75
Shrimp & Crab Combo Louie	29.75
Grilled Steak Salad*	26.75
Blackened Ahi Tuna Salad*	28.75

POTATOES AND SIDES

Mac & Cheese Loaded	9.00
<small>A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon</small>	
Shoestring Potatoes	7.00
Lyonnise Potatoes	7.00
Yukon Gold Mash	7.00
Garlic Spinach Mashed Potatoes	8.00
Baked Potato	7.00
Herb Brown Rice with Almonds	6.00

VEGETABLES

Creamed Spinach	8.00
Sauteed Zucchini with Onions	8.00
Sauteed Mushrooms	9.00
Grilled Asparagus	9.00
Grilled Vegetables with Balsamic Glaze	8.00

MAJOR CREDIT CARDS ACCEPTED

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

STEAKS AND CHOPS

The Grill Serves the Finest in USDA Prime Corn Fed Beef Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Filet Mignon (12 oz.)	43.75
<small>with Boef Onions and Bordelaise Sauce *</small>	
Petite Filet Mignon (8 oz.)	38.75
<small>with Boef Onions and Bordelaise Sauce *</small>	
Prime New York Steak (16 oz.)*	44.75
Prime New York Pepper Steak (16 oz.)	45.50
<small>Topped with Cracked Pepper, Bacon and Onions *</small>	
Double Cut Colorado Lamb Chops	48.75
<small>with Fresh Mint Sauce</small>	
Braised Short Rib	36.75

Steaks Available with Bordelaise, Roquefort, Bearnaise or Green Peppercorn Sauce

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Pan-Seared Idaho Trout Amandine	25.75
<small>Topped with Lemon Butter Sauce</small>	
Pan-Seared Sea Scallops	32.50
<small>Served with Orange Fennel Beurre Blanc</small>	
Jumbo Lump Crab Cakes	34.75
<small>with Shoestring Fries</small>	
Cedar Plank Salmon	33.75
<small>with BBQ Citrus Glaze * (Simply Grilled Upon Request)</small>	

THE GRILL SPECIALS

Chicken Pot Pie	23.75
<small>Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust</small>	
Penne Pesto with Chicken	22.75
Grilled Shrimp Pomodoro	26.95
<small>with Angel Hair Pasta</small>	
Grilled Vegetable Plate	15.75
<small>with Herb Brown Rice</small>	

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day	8.00
<small>Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, A La Mode with Vanilla Ice Cream</small>	
"The Grill" Fudge Brownie Pie	8.75
<small>Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Pecans</small>	
Key Lime Pie	8.50
<small>Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest</small>	
Double Chocolate Layer Cake	8.75
<small>Double Layer of Rich Chocolate with Raspberry Puree, Topped with a Dollop of Fresh Whipped Cream</small>	
Fresh Seasonal Berries	9.50
<small>Topped with a Dollop of Fresh Whipped Cream</small>	
Sorbets and Gelatos	7.50
<small>Please Ask Your Server for Today's Selection</small>	

SUNDAY DINNER SPECIAL

Traditional Prime Rib 51.75
24 oz. Prime Rib, Served on the Bone with Creamed Spinach, Baked Potato, Au Jus and Creamy Horseradish *

(AVAILABLE ONLY ON SUNDAY)

CHICKEN

Chicken Marsala	26.75
Chicken Piccata	26.75
<small>with Lemon Butter Caper Sauce</small>	
Roasted Brick Chicken	26.50
<small>with Grilled Vegetables</small>	

DRAFT BEER

Samuel Adams Boston Lager	6.50
Sierra Nevada Pale Ale	6.00
Stella Artois	6.50
Guinness Extra Stout	7.00
Bass Ale	6.50
<small>Ask your Server for Other Draft Beer Selections</small>	

BOTTLED BEER

Heineken	6.50
Corona	6.00
Pilsner Urquell	6.50
Budweiser or Bud Light	5.75
Coors Light	5.75
Miller Lite	5.75
Buckler (Non-Alcoholic)	5.50
<small>Ask your Server for Other Bottled Beer Selections</small>	

PLEASE ASK YOUR SERVER FOR OUR COMPLETE WINE LIST

CREATE YOUR OWN MARTINI

with These Specialty Vodkas

Absolut	Absolut 100	Belvedere
Blue Ice	Chopin	Ciroc
Effen	Effen Black Cherry	
Finlandia	Finlandia Cranberry	
Grey Goose	Grey Goose L'Orange	
Hanger One	Hanger One Buddha's Hand	
Imperial	Ketel One	Ketel One Citroen
Level	Mezzaluna	Original
Pearl	Pearl Pomegranate	Pravda
Rain	Roth	Shakers
	Stolichanya	Stoli Elite
Three Olives	Cherry	Three Olives Grape
Ultimat	UV	Vox
	Vox	Vox Raspberry
	Van Gogh	Wasabe

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