

SAN JOSE 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

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

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

Trio of Hummus	10.50
Fried Calamari	11.50
Popcorn Shrimp	11.50
Spinach Artichoke Dip	13.50
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 Cheese Bread	8.75

SOUPS

	sm. Bowl	lg. Bowl
Soup of the Day	5.50	7.00
Chilled Gazpacho Soup	5.50	7.00
Lobster Bisque	6.50	8.50

STARTER SALADS

The Grill Mixed Field Greens	8.25
Caesar Salad	9.50
The Grill Chopped Wedge Salad	10.25
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	9.75
with Gorgonzola Cheese	
Vine Ripened Tomatoes	13.50
and Buffalo Mozzarella with Fresh Basil	

MAIN COURSE SALADS

Greek Salad with Shrimp	17.50
Chicken Caesar Salad	15.50
The Grill Cobb Salad	17.50
Blackened Ahi Tuna Salad *	18.75
Grilled Steak Salad *	22.50

POTATOES AND SIDES

Mac & Cheese Loaded	8.00
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon	
French Fried Potatoes	6.00
Lyonnais Potatoes	6.00
Yukon Gold Mash	6.00
Garlic Spinach Mashed Potatoes	7.00
Herb Brown Rice with Almonds	6.00

VEGETABLES

Creamed Spinach	7.00
Sauteed Mushrooms	7.00
Grilled Asparagus	8.00
Grilled Vegetables with Balsamic Glaze	7.00

* 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.

SPECIALTY SANDWICHES

Served with French Fries or Peanut Cole Slaw

Santa Fe Chicken Wrap	14.75
Blackened Chicken with Chipotle Aioli, Wrapped in a Whole Wheat Tortilla	
Ahi Tuna Wrap *	17.50
Turkey Melt	13.50
The Grill B.L.T.	12.50
Cobb Club Sandwich	13.75

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Pan-Seared Idaho Trout Amandine	19.75
Topped with Lemon Butter Sauce, Served with Herb Brown Rice	
Pan-Seared Salmon	24.50
with Spinach and Shiitake Mushrooms *	
Cedar Plank Salmon	24.50
with BBQ Citrus Glaze * (Simply Grilled Upon Request)	

STEAKS AND CHOPS

Petite Filet Mignon (8 oz.)	38.75
with Boef Onions and Bordelaise Sauce *	
Prime New York Steak (16 oz.) *	44.75
Single Cut Colorado Lamb Chops	37.75
with Fresh Mint Sauce	

PASTA

Angel Hair Pasta Pomodoro	14.50
with Fresh Tomato, Garlic and Basil	
Salmon Farfalle	15.75
with Asparagus, Snow Peas and a Light Chardonnay Dill Sauce	
Penne Pesto with Chicken	16.75
Grilled Shrimp Pomodoro	23.75
with Angel Hair Pasta	

DESSERTS

Chef's Featured Dessert
Please Ask Your Server for Today's Selected Homemade Dessert

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

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

CHOP HOUSE BURGERS

Fresh Ground 100% *Certified Angus Beef*[™]
Burgers Served with Jumbo Fried Onion Rings

The Grill Cheeseburger	14.75
Lettuce, Tomato, Onion, Cheese and 1,000 Island *	
Black and Bleu	15.75
Stuffed with Bleu Cheese, Cracked Black Pepper and Bleu Cheese Mayo *	
Pepper Bacon with Cheese	16.75
Double Cheddar, Pepper Bacon and 1,000 Island *	
American Snake River Kobe Style Burger	22.50
Black and White Truffle Mayo *	

THE GRILL SPECIALS

Fish Tacos	14.75
Served with Black Beans and Spanish Rice	
Chicken Pot Pie	17.50
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	
Braised Short Rib	27.75
Grilled Vegetable Plate	14.75
with Herb Brown Rice	

CHICKEN

Chicken Marsala	19.50
Chicken Piccata	19.75
with Lemon Butter Caper Sauce	
Grilled Herb Chicken Breasts	19.50
with Fresh Fruit and Sliced Tomatoes	
Roasted Brick Chicken	21.50
Served with Grilled Vegetables	

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
Ask your Server for Other Draft Beer Selections	

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
Ask your Server for Other Bottled Beer Selections	

PLEASE ASK YOUR SERVER
FOR OUR 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	Ketel One Citroen	Level	Mezzaluna
Original Pearl	Pearl Pomegranate	Pravda	Rain Roth
Shakers	Sky Citrus	Stolichanya	Stoli Elite
Three Olives	Cherry	Three Olives	Grape
Ultimat	UV	Vox	Vox Raspberry
Van Gogh	Wasabe		