

WESTLAKE 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 (16 oz.) 4.50 (33 oz.) 8.50	
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

Trio of Hummus	9.50
Sun-Dried Tomato, Kalamata Olive & Hummus	
Calamari	12.50
with Cajun Tartar Sauce	
Popcorn Shrimp	12.25
with Cajun Tartar Sauce	
Spinach Artichoke Dip	12.75
Oysters on the Half Shell *	17.50
with Mignonette Sauce	
Shrimp Cocktail	17.50
Dungeness Crab Cocktail	17.75
Jumbo Lump Crab Cake	15.75
with Beurre Blanc Sauce	
Seared Ahi Tuna Sashimi *	16.75
Steak Tartare with Toasted Rye Points *	15.75
Onion Rings	8.50
with Creamy Bleu Cheese Dressing	
Garlic Cheese Bread	8.50

SOUPS

Soup of the Day	^{Bowl} 6.75
Chilled Gazpacho Soup	6.75
Lobster Bisque	8.00

STARTER SALADS

The Grill Mixed Green Salad	8.75
Caesar Salad	9.75
The Grill Chop Salad	9.50
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	14.75
and Buffalo Mozzarella with Fresh Basil	

MAIN COURSE SALADS

The Grill Cobb Salad	19.50
Blackened Ahi Tuna Salad *	21.75
Grilled Skirt Steak Salad	21.75
Hearts of Romaine, Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings *	
Shrimp & Crab Combo Louie	27.75

POTATOES AND SIDES

Mac & Cheese Loaded	8.50
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon	
Shoestring Potatoes	5.50
Lyonnaise Potatoes	6.50
Hashed Browned Potatoes	6.00
Yukon Gold Mash	5.00
Spinach Mashed Potatoes	6.50
Baked Potato	6.00
Herb Brown Rice	4.50

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

* 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.

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

Prime New York Steak (16 oz.)*	42.75
Prime New York Pepper Steak (16 oz.)	43.75
Topped with Cracked Pepper, Bacon and Onion *	
Filet Mignon (12 oz.)	42.75
with Boef Onions and Bordelaise Sauce *	
Petite Filet Mignon (8 oz.)	37.50
with Boef Onions and Bordelaise Sauce *	
Double Cut Colorado Lamb Chops	48.75
with Roasted Garlic Mint Sauce	
Double Cut Kurobuta Pork Chop	32.50
with Blackberry Sauce, Sautéed with Spinach, Mushrooms and Onions	

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Baked Idaho Trout with Jumbo Lump Crab	29.50
Fresh Trout with Jumbo Lump Crab, Topped with Hazelnut Lemon Butter Sauce	
Cedar Plank Atlantic Salmon	28.50
with BBQ Citrus Glaze * (Simply Grilled Upon Request)	
Pan-Fried Dover Sole	42.50
with Fresh Lemon Butter Sauce	
Jumbo Lump Crab Cakes	32.50
with Shoestring Potatoes	

VEGETABLES

Spinach, Creamed	7.00
Sauteed Spinach with Garlic	7.75
Sauteed Mushrooms	8.50
Grilled Asparagus	8.75
Grilled Vegetables with Balsamic Glaze	8.50

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Strawberry Shortcake	8.00
Fresh Sliced Strawberries, on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	
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	
Big Carrot Cake	8.50
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Cinnamon and Whipped Cream	
“The Grill” Fudge Brownie Pie	8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	

Key Lime Pie	8.00
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	8.50
Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Whipped Cream	

Fresh Seasonal Berries	8.00
Topped with a Dollop of Whipped Cream	

Seasonal Sorbet	7.00
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THE GRILL SPECIALS

Braised Short Ribs	32.75
Braised Kosher Cut Ribs, Topped with Carrots, Celery, Turnips, Yukon Gold Mash and Brown Sauce	

Chicken Pot Pie	18.75
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust	

Calf's Liver	24.50
with Onions and Bacon	

Grilled Vegetable Plate	15.75
with Herb Brown Rice	

Grilled Shrimp Pomodoro	24.75
with Angel Hair Pasta	

American Kobe Burger	21.50
Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings *	

CHICKEN

Chicken Piccata	21.75
with Fresh Lemon Butter Caper Sauce	

Broiled Garlic Half Chicken	19.75
Marinated in Garlic, Lemon and Basil, Served with Yukon Gold Mash and Vegetable	

Roasted Brick Chicken	20.50
Served with Grilled Vegetables	

DRAFT BEER

Samuel Adams Boston Lager	5.75
Miller Lite	5.25
Pilsner Urquell	6.25
Guinness Extra Stout	6.50

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light	5.75
Heineken	5.75
Corona	5.75
Stella Artois	5.75
Sierra Nevada Pale Ale	5.75
Newcastle Brown Ale	5.75
Budweiser	5.00
Bud Light	5.00
Coors Light	5.00
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 Vox

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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