

Appetizers

Calamari

Cajun Tartar Sauce 12.75

Ahi Fish Tacos (3) * 15.50

Spinach Artichoke Dip 13.50

Shrimp Cocktail 19.75

Jumbo Lump Crab Cake

Beurre Blanc Sauce 18.75

Seared Ahi Tuna Sashimi * 18.75

Pan-Seared Sea Scallops

with Orange Fennel Beurre Blanc Sauce 15.50

Onion Rings

with Bleu Cheese Dressing 10.00

Garlic Cheese Bread 10.00

Soup & Salads

Soup of the Day sm. Bowl 6.50 lg. Bowl 8.00

Lobster Bisque lg. Bowl 11.00

Mixed Field Greens 10.00

Caesar Salad 11.00

The Grill Wedge

Iceberg, Bleu Cheese, Bacon, Tomatoes
and Bleu Cheese Dressing 12.75

Beverages

Soft Drinks or Iced Tea 3.75

Bottled Root Beer 3.75

Fresh Squeezed Hand Shaken Lemonade 4.00

Arnold Palmer or Strawberry Lemonade 4.00

Pellegrino or Panna (16 oz.) 6.00 (33 oz.) 9.00

Regular or Decaf Coffee 3.75

Hot Tea 3.75 **Milk** 3.50

Red Bull or Sugar Free Energy Drink 5.50



Sandwiches

Served with French Fries or Peanut Cole Slaw

The Grill Chop House Burger

Fresh Ground 100% USDA Chuck,
Served with LTO, Cheddar Cheese, Sliced Pickle
and Thousand Island * 15.50

Enhance Your Burger

Crispy Bacon • Sautéed Mushrooms • Fried Egg
Sliced Avocado • Pepper Bacon 2.00 Each

Santa Fe Chicken Wrap

Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes,
Roasted Peppers & Queso Fresco with a Chipotle Aioli 15.75

French Dip Sandwich

Sliced Thin, Dipped in Au Jus, Topped with Swiss Cheese
and Grilled Onions 15.75

California Turkey Melt

Grilled with Jack Cheese & Avocado 15.75

Entree Salads

The Grill Wedge with Soup

Choice of Small Bowl of Soup 15.75

Cobb Salad with Soup

Choice of Small Bowl of Soup 17.75

The Grill Cobb Salad 18.50

Grilled Lime Chicken Salad

Chopped Vegetables, Tossed with Citrus Vinaigrette 17.75

Grilled Skirt Steak Salad

Greens, Asparagus, Red Peppers, Bleu Cheese Crumbles,
Avocado, Crostini and Balsamic Vinaigrette * 22.75

Blackened Ahi Tuna Salad * 22.75

Shrimp and Crab Louie 29.50

* Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs,
or any other food cooked to order may increase your risk of foodborne illness.

Not all ingredients are listed on the menu.
Please let your server know if you have food allergies or other preferences.

Starters

Small Bowl of Soup

with Any Entree 5.00

Caesar or Mixed Field Greens

with Any Entree 6.00

The Grill Specials

Brick Chicken 21.75

Chicken Pot Pie 17.75

Chicken Piccata

Lemon Butter Caper Sauce 19.50

Steaks & Seafood

Blackened Tilapia 17.75

Trout Amandine

Idaho Trout with Toasted Almonds and
Lemon Butter Sauce 19.75

Pan-Seared Salmon

Shiitake Mushroom Beurre Blanc Sauce * 25.50
(Simply Grilled Upon Request)

Skirt Steak

Special House Marinade * 29.75

Petite Filet Mignon (9 oz.)

USDA Beef, Finest Available * 48.75

Petite New York Steak (12 oz.)

USDA Prime Beef, Finest Available, Aged 28 Days * 48.75

Sides

French Fried Potatoes 6.00

Braised Brussels Sprouts 11.00

Loaded Mac & Cheese

Three Cheeses, Mushrooms, Double Smoked Bacon 11.00

Spinach Mashed Potatoes 10.00

The Grill respects and embraces the value of
sustainability and its impact on the environment.