

Appetizers

Calamari

Cajun Tartar Sauce 13.50

Spinach Artichoke Dip 13.75

Pan-Seared Sea Scallops 15.75

Orange Fennel Beurre Blanc Sauce

Shrimp Cocktail 19.75

Jumbo Lump Crab Cake

Beurre Blanc Sauce 18.75

Seared Ahi Tuna Sashimi * 18.75

Crispy Lobster Tail 18.75

Garlic Cheese Bread 10.00

Soup & Salads

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 13.50

**Vine Ripened Tomatoes
& Buffalo Mozzarella**

with Fresh Basil 15.50

Lobster Salad

Maine Lobster, Bibb Lettuce, Bleu Cheese, Roasted Walnuts,
Fresh Dill, Tomatoes, Tossed in Akvavit Dressing 20.75

Filet Steak Salad

Greens, Asparagus, Red Peppers, Bleu Cheese, Avocado,
Crostini & Balsamic Vinaigrette * 28.75



Steaks & Chops

The Grill Serves USDA Prime Beef,
Finest Available, Aged 28 Days.

Filet Mignon (14 oz.) * 52.75

Petite Filet Mignon (9 oz.) * 48.75

New York Steak (18 oz.) * 52.00

Petite New York Steak (12 oz.) * 48.75

Kansas City Steak (18 oz.) * 54.75

Cowboy Rib Eye Steak (20 oz.) * 62.75

Double Cut Colorado Lamb Chops

Roasted Garlic Mint Sauce * 45.75

Kurobuta Pork Chop

Washington Blackberry Sauce * 35.50

ADDITIONS

Sliced Mushrooms 3.00	Bleu Cheese Herb Crust 4.00
Béarnaise Sauce 4.00	Pepper, Bacon & Onion 6.00
Truffle Butter 6.00	Green Peppercorn Sauce 6.00
Jumbo Shrimp (3) 9.00	Oscar Style 13.00
Half Lobster Tail 18.00	Single Lobster Tail 36.00

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

DINNER HOURS

Daily 4 PM - CL

Seafood

Fresh Fish Delivered Daily, Filleted in House

Pan-Seared Salmon

Shiitake Mushroom Beurre Blanc Sauce * 33.75
(Simply Grilled Upon Request)

Ahi Tuna * 36.75

Pan-Seared Sea Scallops

Orange Fennel Beurre Blanc Sauce 33.50

Pan-Fried Dover Sole 47.75

Twin Lobster Tails (20 oz.) 70.00

The Grill Specials

Jidori Brick Chicken 29.75

Baked Idaho Trout with Jumbo Lump

Fresh Trout with Jumbo Lump Crab, Topped with
Hazelnut Lemon Butter Sauce 32.50

Jumbo Lump Crab Cakes 35.50

Sides for the Table

Braised Brussels Sprouts 11.00

Chipotle Cheddar Cream Corn 9.00

Shoestring Potatoes 10.00 **Baked Potato** 10.00

Grilled Asparagus 12.00 **Sauteed Mushrooms** 10.00

Jumbo Onion Rings 10.00 **Loaded Mac & Cheese** 11.00

Spinach Mashed Potatoes 10.00

Lobster Mashed Potatoes 21.00

*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.

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

DAL 0116