

CORE LUNCH MENU

APPETIZERS

Fried Calamari
Calamari Rings, Lightly Seasoned, Served with Cocktail and Cajun Tartar Sauce 9.95

Popcorn Shrimp
Tempura Battered Rock Shrimp, Served with Cocktail and Cajun Tartar Sauce 10.95

Spinach Artichoke Dip
Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini 10.95

Trio of Hummus
Sun-Dried Tomato, Kalamata Olive and Traditional Hummus, Served with Grilled Flat Bread and Cucumbers 8.95

Shrimp Cocktail
Gulf Shrimp with Tangy Cocktail Sauce 13.95

Onion Rings
Served with Bleu Cheese Dressing 7.95

Seared Rare Ahi Tuna
Served with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce 13.95

Jumbo Lump Crab Cake
Jumbo Lumpmeat, Seasoned with Old Bay, Served with a Shallot White Wine Reduction 13.95

HOMEMADE SOUPS

Small Bowl 4.95 Large Bowl 6.75

Soup of the Day
Ask Your Server for Today's Selection

Manhattan Chowder
Eastern Chopped Clams with Vegetables and Tomato Broth

Gazpacho
Tomatoes, Cucumbers, Onions and Oregano, Chilled, Served with Avocado & Chives

WINES BY THE GLASS

WHITE WINES

SPARKLING
Chandon Brut Classic, California SPLIT 9.75

CHARDONNAY
La Terre, California 7.50
Beringer, California 7.95
Chateau Ste. Michelle, Washington 8.95
Markham, Napa Valley 11.95

OTHER WHITES
Pinot Grigio, Placido, Italy 7.50
Pinot Grigio, Maso Canali, Italy 10.95
Sauvignon Blanc, Rodney Strong, Sonoma 7.95
Riesling, Saint M, Germany 8.75
White Zinfandel, Woodbridge, California 6.75

RED WINES

PINOT NOIR
Canyon Road, California 7.95
Mark West, California 8.95
Francis Coppola, Monterey 11.95

MERLOT
Beringer, Stone Cellars, California 7.50
Rodney Strong, Sonoma 8.95
Tangley Oaks, Napa Valley 10.50

CABERNET SAUVIGNON
King Fish, California 7.50
Hayman & Hill, Napa Valley 8.95
J. Lohr, Seven Oaks, Paso Robles 10.75

OTHER REDS
Zinfandel, Cellar No. 8, California 7.95
Syrah, Francis Coppola, Monterey 8.95

OUR COMPLETE WINE LIST IS AVAILABLE WITH SOME EXTRAORDINARY SELECTIONS. ASK YOUR SERVER

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

Take-Out Available

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

SPECIALTY SANDWICHES

Choice of Cole Slaw, Shoestrings or Fresh Fruit
All of Our Burgers are Hand Formed
1/2 lb. *Certified Angus Beef*™

Cheeseburger
Served with Lettuce, Tomato, Sliced Onion and Choice of Cheese on a Sesame Seed Bun 10.95

Pepper Bacon Burger
Topped with Double Cheddar and Pepper Bacon with Thousand Island Dressing 11.95

Hamburger
Served with Lettuce, Tomato and Sliced Onion on a Sesame Seed Bun 9.95

Santa Fe Chicken Wrap
Blackened Chicken, Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Chipotle Aioli, Wrapped in a Whole Wheat Tortilla 12.95

Original Beef Dip
Sirloin Sliced Thin, Dipped in Au Jus, on a Sourdough Roll with Hot Mustard Sauce 11.95

Tuna Melt
Scoop of White Albacore Tuna Salad, Grilled with Cheddar Cheese 11.95

Reuben Sandwich
Shaved Corned Beef, Swiss Cheese, Fresh Sauerkraut, Thousand Island Dressing and Dijon Mustard on Grilled Rye Bread 12.95

B.L.T.
Thick Cut Double Smoked Bacon, Lettuce and Tomato 10.95

Cobb Club Sandwich
Grilled Chicken Breast, Lettuce, Tomato, Bacon, Avocado, Scallions and Bleu Cheese Mayo, Served on Toasted Sourdough 11.95

California Turkey Melt
Peppered Turkey Breast with Jack Cheese and Avocado, Served with a Cranberry Tomato Chutney on Sourdough 11.95

STARTER SALADS

Classic Caesar Salad
Hearts of Romaine, Parmesan Cheese and Homemade Croutons 7.95

Mixed Green Salad
Served with Choice of Dressing 6.95

The Grill Chop Salad
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 7.95

Endive, Spicy Pecans & Romaine with Gorgonzola Cheese
Tossed in a Walnut Oil Vinaigrette Dressing 9.75

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) 7.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese

Shoestring Fries 3.00

Steamed Red Potatoes 3.00

Red Skin Mash 3.00

Garlic Mashed Potatoes 4.00

Spinach Mashed Potatoes 4.00

Jasmine Rice 2.50

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

LUNCH SPECIALS

Chicken Caesar Salad
Hearts of Romaine, Parmesan Cheese, Croutons, Topped with Sliced Charbroiled Chicken 9.95
DINNER SIZE 12.95
Blackened on Request

Daily Grill Cobb Salad
Tossed with Diced Chicken Breast, Lettuce, Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 9.95
DINNER SIZE 13.95

Grilled Lime Chicken Salad
Mixed Greens with Lime Chicken, Asparagus, Chopped Vegetables, Tomatoes, Avocado, Fennel and Corn with Citrus Vinaigrette 9.95
DINNER SIZE 13.95

Chinese Chicken Salad
Sliced Grilled Chicken Breast, Julienne Carrots, Scallions, Red Bell Pepper, Rice Noodles and Wonton Strips, Served with Sesame Ginger Dressing 9.95
DINNER SIZE 12.95

Iceberg Wedge
Iceberg Lettuce, Topped with Diced Tomato, Chopped Bacon, Crumbled Bleu Cheese and Vinaigrette Dressing 10.95

Parmesan Crusted Chicken Caesar Salad
Hearts of Romaine and Parmesan Cheese, Topped with Parmesan Coated Chicken Breast 11.95

The Grill Chop Salad Combo
Served with a Small Bowl of Soup 9.95

Daily Grill Cobb Salad Combo
Served with a Small Bowl of Soup 12.45

Half Sandwich Combo
Half BLT, Turkey Melt, Tuna Melt or Tuna Salad with Your Choice of Caesar Salad, Mixed Green Salad or Soup of the Day 10.95

Salad and Pasta
A Mixed Green or Classic Caesar Salad, Served with Penne Pesto or Angel Hair Pomodoro 12.75

Grilled Vegetable Plate
A Medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Jasmine Rice 10.95

Salmon Farfalle
Salmon Tossed with Asparagus, Snow Peas and Farfalle Pasta in a Light Chardonnay Dill Cream Sauce 11.95

Blackened Tilapia
Farm Raised Tilapia Seasoned with Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers 12.75

DINNER SALADS

Blackened Ahi Tuna Salad
Sliced Ahi Tuna Seared Rare, Served Over Mixed Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Peppers, Tossed in an Asian Ginger Dressing 15.95

Blackened Salmon Caesar Salad
Hearts of Romaine, Parmesan Cheese and Croutons, Tossed with Our Caesar Dressing, Topped with Blackened Salmon 15.95

Grilled Skirt Steak Salad
Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings 16.95

CHICKEN

Chicken Quesadilla
Grilled Chicken Breast, Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream 13.95

Grilled Herb Chicken Breasts
Grilled Skinless Chicken Breasts, Seasoned with Herbs, Served with Fresh Fruit and Sliced Tomatoes 14.95

Chicken Piccata
Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce, Served with Red Skin Mash and Vegetable 16.95

Chicken Parmigiana
Breaded Herb Seasoned Chicken Breast on a Bed of Angel Hair Marinara with Melted Mozzarella Cheese 15.95

PASTA

Penne Pesto
with Fresh Basil, Garlic & Roasted Pine Nuts 13.95

Penne Pesto with Chicken
Fresh Basil, Garlic and Roasted Pine Nuts, Topped with Grilled Chicken Breast 15.95

Angel Hair Pasta Pomodoro
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 13.95
with Broiled Shrimp Add 5.00

VEGETABLES

Cole Slaw 2.50

Glazed Carrots 4.00

Creamed Spinach 4.00

Steamed Broccoli or Spinach 3.00

Grilled Asparagus 7.50

Grilled Vegetables with Balsamic Glaze 5.50

Please See Back Page for Our Complete Beverage List

CLASSICS

Chicken Pot Pie
Fresh Chicken, Carrots, Onion, Peas and Mushrooms, Topped with a Flaky Crust 14.95
Please Allow 12 Minutes

Daily Grill Meat Loaf
Topped with Our Mushroom Sauce, Served with Red Skin Mash and Glazed Carrots 14.75

Charbroiled Skirt Steak
A House Specialty, *Certified Angus Beef*™, Marinated in Citrus, Soy Sauce and Seasonings, Served with Shoestring Fries & Vegetable 22.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Catalina Sandabs
Pan-Fried with Lemon Butter, Served with Steamed Red Potatoes and Vegetable 13.95

Fish and Chips
Fresh Tilapia Coated with Panko Bread Crumbs on a Bed of Fries, Served with Remoulade Sauce, Malt Vinegar and Cole Slaw 15.95

Pan-Seared Idaho Trout Amandine
Topped with Toasted Almonds and Lemon Butter Sauce, Served with Vegetable 15.95

Cedar Plank Atlantic Salmon
with a BBQ Citrus Glaze, Served with Steamed Red Potatoes and Vegetable 17.95
Simply Grilled Upon Request

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream 6.95

"Daily Grill" Fudge Brownie Pie
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans 6.95

Big Carrot Cake
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream 6.95

Strawberry Shortcake
Sliced Market Fresh Strawberries on a Homemade Biscuit, Strawberry Sauce & Whipped Cream 6.95

Key Lime Pie
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest 6.95

Double Chocolate Layer Cake
Double Layer of Rich Chocolate Cake, Served with a Raspberry Puree, Topped with a Dollop of Whipped Cream 6.95