



LUNCH MENU

BEER LIST

DRAFT

We are Proud to Offer
Local Rotating Beers

Please Ask your Server

BOTTLES

Miller Lite	5.75
Amstel Light.	5.75
Corona	5.75
Stella Artois	6.25
Heineken	6.25
Buckler.	5.25
Non-Alcoholic	

Ask About Our Seasonal Bottled Beer Selections

WINES by the GLASS

WHITE WINES

CHAMPAGNE and SPARKLING	
Prosecco, Maschio, Italy	SPLIT 12.00
Chandon Brut Classic, California	SPLIT 13.00

CHARDONNAY

Fox Hollow, California	9.50
Markham, Napa Valley.	14.00

SAUVIGNON BLANC

Oyster Bay, Marlborough, NZ.	12.00
Justin, Central Coast	13.00

OTHER WHITES

Pinot Grigio, Placido, Italy	10.00
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RED WINES

PINOT NOIR

Cedar Brook, California	10.00
Meiomi, Sonoma-Monterey-Santa Barbara	13.00

MERLOT

Penfolds Rawson's Retreat, Australia.	9.50
14 Hands, Columbia Valley.	11.00

CABERNET SAUVIGNON

Albertoni, California	9.50
Liberty School, Paso Robles	12.50

MALBEC

HandCraft, California	11.50
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OUR COMPLETE WINE LIST IS AVAILABLE WITH SOME
EXTRAORDINARY SELECTIONS. ASK YOUR SERVER

DRINKS

All cocktails are made from the finest freshly
squeezed ingredients. Ask your server or
bartender what is being created today.

Black and Stormy	10.00
Blackwell Rum, Fever-Tree Ginger Beer	
Tangerine Rosemary	11.00
Templeton Rye, Tangerine Rosemary Shrub	
Violet Berries	10.00
Tito's Handmade Vodka, Bitter Truth Violet Liqueur, Blackberries	
Strawberry Sunset	12.00
Grey Goose Vodka, St. Germain, Strawberry, Mint, Sparkling Wine	
Spicy Grapefruit Margarita	11.00
Corzo Blanco, Grapefruit, Agave, Jalapeño	
Cucumber Mule	11.00
Karlsson's Gold Vodka, Cucumber, Fever-Tree Ginger Beer	
Quad B	10.00
Bulleit Bourbon, Agave, Angostura and Orange Bitters	

BEVERAGES

Soft Drinks 	3.75	Pellegrino	(33 oz.) 8.50 (16 oz.) 5.50
Iced Tea	3.75	Panna	(33 oz.) 8.50 (16 oz.) 5.50
Bottled Root Beer	3.75	Freshly Brewed Coffee or Decaf	3.75
Fresh Squeezed Hand Shaken Lemonade.	4.75	Hot Tea.	3.75
Arnold Palmer	4.75	Milk (2% or Non-Fat).	3.75
Strawberry Lemonade	4.75	Red Bull or Sugar Free Energy Drink	4.50

LIQUOR LIST

VODKA

Absolut	Belvedere
Grey Goose	Grey Goose La Poire
Karlsson's Gold	Hangar One
Ketel One	Tito's Handmade

SCOTCH

Balvenie	Chivas	Dewar's	Glenfiddich	Glenlivet
Lagavulin	Johnnie Walker	Black or Red		
Macallan	12/18 Years Old			

BOURBON AND WHISKEY

Booker's	Bulleit	Crown Royal	Jack Daniel's
Jack Single Barrel	Jameson	Maker's Mark	
Templeton Rye	Wild Turkey	Woodford Reserve	

TEQUILA AND MEZCAL

Casamigos Anéjo	Casamigos Blanco	Casamigos Reposado
Corzo Blanco	Corzo Reposado	Delirio Joven
Jose Cuervo Silver	Maestro Dobel	

COGNAC

Courvoisier VS	Hennessy VSOP
Hennessy XO	Remy Martin VSOP

Calorie information is derived from information provided by our suppliers, analyses using industry standard software, and published resources, including those from the U.S.D.A. All calorie values are based on standard recipes and serving sizes, and Daily Grill cannot guarantee that the information provided is completely accurate as it relates to the prepared menu items at each restaurant. Variations in serving sizes, preparation techniques, product assembly, supply sources, and regional and seasonal differences in ingredients, may affect the calorie value for each menu item. You should expect some variations in the calorie content of the products purchased in our restaurants, and greater variation if an order is customized.



This menu is printed on recycled paper.



LUNCH MENU

APPETIZERS

Soup of the Day Sm. 7 Lg. 9
Made Fresh Daily

Fried Calamari 13
with Marinara

Crispy Naked Wings 12
Louisiana Hot Sauce and Bleu Cheese Dressing

Popcorn Shrimp 14
House-made Cocktail and Remoulade Sauces

Bacon Bleu Waffle Chips 9
Bleu Cheese, Louisiana Hot Sauce, and Chives

Hummus 11 (LC/DFD)
Chickpeas, Tahini, and Za'atar with Grilled Flatbread and Cucumbers

Smoked BBQ Chicken Bites 12
Fried Onions, Pickles, Chipotle BBQ Sauce and French Fries

Ahi Tuna Sashimi 17 (GFO)
*Seared Rare with Pickled Cucumber, Pickled Ginger, Wasabi, Fried Spinach and Soy Sauce **

Spinach Artichoke Dip 14
Served Warm with Crostini

Burger Bites 14
*LTO, Pickles, Thousand Island and French Fries **

STARTERS with ENTRÉE
Mixed Field Greens or Kale Caesar* 8
Cup of the day 6

SALADS

The Wedge 12 (GFO)
Iceberg, Bleu Cheese, Bacon, Tomatoes and Bleu Cheese Dressing

Kale Chicken Caesar 16 (GFO)
*A Mixture of Romaine and Kale with our Signature Caesar Dressing *
Substitute Salmon 5*

Cobb Salad 16 (GFO)
*Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing **

Blackened Ahi Tuna Salad 20 (LC)
*Ahi Tuna Seared Rare, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Bell Peppers with Asian Style Vinaigrette **

Crispy BBQ Chicken Salad 15
Buttermilk Chicken Breast, Cheddar Cheese, Grilled Corn, Tomatoes and Ancho Chili Dressing

Grilled Skirt Steak Salad 20
Romaine, Bacon, Bleu Cheese, Cherry Tomatoes, Asparagus, Bleu Cheese Dressing, Topped with Fried Onion Strings

MARKET SIDES

French Fries 3	Grilled Asparagus 8
Creamed Spinach 6	Grilled Vegetables 5
Grilled Broccoli 5	Red Quinoa 4
Sweet Potato Fries 6	Herb Almond Brown Rice 5
Mashed Potatoes 3	Roasted Peanut Cole Slaw 4
Loaded Mac and Cheese 8	
<i>Three Cheeses, Mushrooms and Double Smoked Bacon</i>	

UPGRADE SIDES 2

Kale Caesar *	Asparagus
Mixed Field Greens	Loaded Mac and Cheese

DAILY GRILL®

• RESTAURANT & BAR •

SANDWICHES & BURGERS

Sandwiches Served with Choice of Red Quinoa, French Fries or Roasted Peanut Cole Slaw

Chop House Cheeseburger 16
*Certified Angus Beef™ with LTO, Sliced Pickle, Cheddar Cheese and Thousand Island Dressing **
ENHANCE YOUR BURGER
Crispy Bacon • Fried Egg • Sliced Avocado • Sautéed Mushrooms • 2 Each

Turkey Burger 15
Cranberry Chutney, Bibb Lettuce, Tomato, and Swiss Cheese

Salmon Burger 16
*Arugula, Sliced Tomato, and Remoulade Sauce on a Sesame Bun **

American Kobe Burger 20
*Lettuce, Tomato, Onion, and Black Truffle Aioli **

Black Bean Quinoa Burger 15
House-made Vegetarian Patty, Ancho Chili Sauce, Kale, Tomato, and Avocado

B.L.T.A. 16
*Thick Cut Double Smoked Bacon, Lettuce, Tomato and Avocado, Topped with a Fried Egg **

Beef Dip 16
Swiss Cheese, Grilled Onions, Spicy Mustard; served with Au Jus

Reuben Sandwich 16
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island, and Dijon on Grilled Sourdough

Turkey Club 15
Crispy Bacon, Avocado, LTO and Mayo on Toasted Wheat

FAVORITES & SUCH

Homestyle Meat Loaf 16
Mixed with Mushrooms, Topped with a Tomato Glaze and Bordelaise Sauce, Choice of Side
Limited Quantity Prepared Daily

Signature Pot Pies Sm. 13 Lg. 19
Choice of Chicken or Steak with Carrots, Onions, Mushrooms and a Flaky Crust
Please Allow 12 Minutes

Angel Hair Pasta Pomodoro 16
Chopped Tomatoes, Garlic, Basil and Extra Virgin Olive Oil
with Shrimp Add 6 with Chicken Add 4

Herb Chicken Caprese (LC/DFD) 20
Vine-Ripened Tomatoes, Fresh Mozzarella Cheese, Arugula, and Balsamic Glaze

Surf and Turf Tacos 16
*Ancho Chili Rubbed Skirt Steak and Blackened Mahi Mahi, Cabbage Slaw, Avocado, and Lime Crema; served with Spanish Rice and Black Beans**

Fish and Chips 20
Cod Fillet Dipped in Beer Batter, French Fries, Peanut Cole Slaw, with Remoulade Sauce

Trout Amandine 19
Sustainable Idaho Trout, Almond Panko Crust, Lemon Butter Sauce, Choice of Side
Simply Grilled Upon Request (LC/DFD)

Miso Glazed Salmon 21
*Choice of Side **
Simply Grilled Upon Request (LC/DFD)

Blackened Tilapia (GFO) 19
Cajun Spices, Lemon Butter Caper Sauce, Asparagus and Herb Almond Brown Rice

Spaghetti and Turkey Meatballs 18
Pomodoro Sauce, Parmesan Cheese, and Basil

Skirt Steak Frites 20
*Certified Angus Beef™, Citrus Soy Marinade; served with French Fries **

Grilled Vegetable Plate (LC/DFD) 16
A Selection of Seasonal Vegetables with Herb Almond Brown Rice

Baja Burrito 16
Choice of Crispy Cod or Chicken, Jasmine Rice, Black Beans, Avocado, Pico De Gallo and Ancho Chili Sauce

Moroccan Spiced Chicken (GFO) 20
Curry Turmeric Spice Blend, Herb Almond Brown Rice, Grilled Vegetables and Tzatziki Sauce

SIMPLY 600 (LC)

Simply 600 dishes have fewer than 600 calories.
Variations in ingredients and preparation,
as well as substitutions, may change calorie count.

GLUTEN FRIENDLY OPTIONS (GFO)

We are proud to offer Gluten Friendly Options as a service to our guests. Please notify your server on your **GF** request.
We take great care to prevent cross contamination. Daily Grill assumes no responsibility for its use and information.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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.