



Think Daily.*


COCKTAILS

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

- Daily Ol' Fashion 11.25
Bulleit Bourbon, Black Walnut & Angostura Bitters, Cocoa Powder
- Spice of Life 9.75
Bacardi Oakheart, Jagermeister, Pineapple Juice, Fees Brother Orgeat Syrup, Angostura Bitters
- Wild Berry Fizz 10.75
Tito's Vodka, Crème de Cassis, Lemon Juice, Blackberries, Sparkling Wine
- Pineapple Mule 11.00
Tito's Vodka, Pineapple, Lime & Lemon Juice, Ginger Beer, Candied Ginger
- Basil Breeze 10.25
Plymouth Gin, Lemon & Grapefruit Juice, Basil
- Sweet Heat 10.25
Jose Cuervo Silver, Patrón Citronage, Lime Juice, Watermelon, Jalapeño

MOCKTAILS

- Paradise Breeze 6.00
Coconut Water, Pineapple Juice, Grapefruit Juice, Vanilla Bean Paste
- Ginger Soda 5.00
Ginger Agave Syrup, Lime Juice, Club Soda

- Soft Drinks  3.65
- Iced Tea 3.65
- Bottled Root Beer 3.65
- Fresh Squeezed Hand Shaken Lemonade 4.50
- Arnold Palmer 4.50
- Strawberry Lemonade 4.50

DINNER MENU

BEER LIST

DRAFT

We are Proud to Offer
Local Rotating Beers

Please Ask your Server

BOTTLES

- Miller Lite 5.50
- Amstel Light 5.50
- Corona 5.50
- Stella Artois 6.00
- Heineken 6.00
- Buckler 5.25
Non-Alcoholic

Ask About Our Seasonal Bottled Beer Selections

WINES by the GLASS

WHITE WINES

CHAMPAGNE and SPARKLING
Chandon Brut, California 13.75

CHARDONNAY
Sycamore Lane, California 9.50
Chateau Ste. Michelle, "Mimi", Washington 13.25

SAUVIGNON BLANC
Giesen, Marlborough, NZ 12.50

OTHER WHITES
Campanile, Pinot Grigio, Italy 9.75
The Seeker, Germany 10.00

RED WINES

CABERNET SAUVIGNON
14 Hands Cabernet, Columbia Valley 10.25
Liberty School Classic, California 13.25

PINOT NOIR
Canyon Road, California 10.00
Old Soul, California 13.00

OTHER REDS
Terrazas Altos Del Plata, Argentina 11.50
J. Lohr, "Los Osos," Paso Robles 12.50

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

BEVERAGES

- Pellegrino (33 oz.) 9.00 (16 oz.) 6.00
- Panna (33 oz.) 9.00 (16 oz.) 6.00
- Freshly Brewed Coffee or Decaf 3.60
- Hot Tea 3.60
- Milk (2% or Non-Fat) 3.50
- Red Bull or Sugar Free Energy Drink 5.50

LIQUOR LIST

VODKA

- Absolut Belvedere
- Grey Goose Grey Goose La Poire Hangar One
- Karlsson's Gold 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.



DINNER MENU

APPETIZERS

- Fried Calamari** 13.75
Marinara
- Onion Rings** 10.00
Bleu Cheese Dressing
- Crispy Naked Wings** 11.75
Louisiana Hot Sauce and Bleu Cheese Dressing
- Popcorn Shrimp** 13.75
Housemade Cocktail and Remoulade Sauces
- Hummus** 10.50 **(LC/DFD)**
Chickpeas, Tahini, Za'atar, Grilled Flatbread, Cucumbers
- Spinach Artichoke Dip** 14.50
Served Warm with Crostini
- Ahi Tuna Sashimi** 18.00 **(GFD)**
*Seared Rare, Pickled Cucumber, Pickled Ginger, Wasabi, Crispy Spinach, Soy Sauce **
- Jumbo Lump Crab Cake** 18.50
Old Bay Seasoning, Buerre Blanc Sauce

STARTERS

- Soup of the Day** Sm. 7.00 Lg. 9.00
Made Fresh Daily
- CUP OF SOUP WITH ENTRÉE** 4.00
- Mixed Field Greens** 8.00
Cherry Tomatoes, Carrots, Choice of Dressing
- Kale Caesar** 9.00
Kale and Romaine Lettuce, Parmesan, Garlic Croutons, Our Signature Caesar Dressing
- MIXED GREEN OR KALE CAESAR SALAD WITH ENTRÉE** 6.00

SALADS

- The Wedge** 13.75 **(GFD)**
Iceberg, Bleu Cheese, Bacon, Tomatoes, Bleu Cheese Dressing
- Kale Chicken Caesar** 17.25 **(GFD)**
*Romaine and Kale, our Signature Caesar Dressing **
Substitute Salmon 9.00
- Cobb Salad** 19.75 **(GFD)**
*Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions, Creamy Italian Dressing **
- Blackened Ahi Tuna Salad** 21.50 **(LC)**
*Seared Rare, Artichoke Hearts, Carrots, Green Beans, Almonds, Red Bell Peppers, Asian Style Vinaigrette **
- Grilled Skirt Steak Salad** 21.00
*Romaine, Bacon, Bleu Cheese, Cherry Tomatoes, Asparagus, Bleu Cheese Dressing, Onion Rings **

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 |
| Baked Potato 6 | Loaded Mac and Cheese 8
<i>Three Cheeses, Mushrooms, Double-Smoked Bacon</i> |

UPGRADE SIDES 2.00

- | | |
|--------------------|-----------------------|
| Kale Caesar * | Asparagus |
| Mixed Field Greens | Loaded Mac and Cheese |

DAILY GRILL®

• RESTAURANT & BAR •

FAVORITES & SUCH

- Chop House Cheeseburger** 16.50
*Certified Angus Beef™, LTO, Sliced Pickle, Cheddar Cheese, Thousand Island Dressing **
ENHANCE YOUR BURGER
Crispy Bacon • Fried Egg • Sliced Avocado • Sautéed Mushrooms • 2.00 Each
- Homestyle Meat Loaf** 18.50
Mushrooms, Tomato Glaze, Bordelaise Sauce, Choice of Side
Limited Quantity Prepared Daily
- Signature Chicken Pot Pie** Sm. 13.50 Lg. 19.00
Carrots, Mushrooms, Onions, Béchamel, Flaky Crust
Please Allow 12 Minutes
- Herb Chicken Caprese** **(LC)** 23.50
Vine-Ripened Tomatoes, Fresh Mozzarella Cheese, Arugula, Balsamic Glaze
- Chicken Piccata** 23.25
Lemon Caper Sauce, Choice of Side
- Penne Pesto with Chicken** 19.75
Toasted Pine Nuts
- Angel Hair Pasta Pomodoro** 15.50
Chopped Tomatoes, Garlic, Basil, Extra Virgin Olive Oil
Add Shrimp 12.00 Chicken 6.00
- Moroccan Spiced Chicken** **(GFD)** 23.50
Curry Turmeric Spice Blend, Herb Almond Brown Rice, Grilled Vegetables, Tzatziki Sauce
- Braised Short Rib** 27.25
Boneless, Horseradish Mashed Potatoes, Caramelized Onion Au Jus
Limited Quantity Prepared Daily
- Grilled Vegetable Plate** **(LC/DFD)** 15.00
Seasonal Vegetables, Herb Almond Brown Rice
- Chicken Parmigiana** 23.75
Parmesan Herb Breaded Chicken Breast, Mozzarella Cheese, Angel Hair Pasta, Pomodoro Sauce

WEDNESDAY SPECIAL 15.00

- Blackberry Pork Chop**
14 oz. Double Cut, Washington Blackberry Sauce, Choice of Side *
Limited Quantity Prepared Daily

STEAKS & SEAFOOD

- Trout Amandine** 22.50
Sustainable Idaho Trout, Almond Panko Crust, Lemon Butter Sauce, Choice of Side
Simply Grilled Upon Request **(LC/DFD)**
- Fish and Chips** 18.75
Cod Fillet Dipped in Beer Batter, French Fries, Peanut Cole Slaw, Remoulade Sauce
- Pan-Seared Salmon** 26.75
*Lemon Buerre Blanc, Spinach, Shiitake Mushrooms, Choice of Side **
Simply Grilled Upon Request **(LC/DFD)**
- Skirt Steak** 34.75
*10 oz. Certified Angus Beef™, Citrus Soy Marinade, Choice of Side **
- Filet Mignon with Bleu Cheese Herb Crust** 38.75
*8 oz. Cut, Bordelaise Sauce, Choice of Side **
- Blackberry Pork Chop** 26.50
*14 oz. Double Cut, Washington Blackberry Sauce, Choice of Side **
Limited Quantity Prepared Daily
- Simply Grilled Filet Mignon** **(LC/DFD)** 38.00
*8 oz. Cut, Choice of Side **
- New York Pepper Steak** 36.50
12oz. Strip, Bacon, Onion, Cracked Pepper, Choice of Side
- Jumbo Lump Crab Cakes** 37.00
Old Bay Seasoning, Buerre Blanc Sauce, French Fries

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 **(GFD)**

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.