



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

# LUNCH 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.



# LUNCH 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*
- Ahi Tuna Sashimi** 16.75 **(GF)**  
*Seared Rare, Pickled Cucumber, Pickled Ginger, Wasabi, Crispy Spinach, Soy Sauce \**
- Spinach Artichoke Dip** 13.75  
*Served Warm with Crostini*
- Jumbo Lump Crab Cake** 17.50  
*Old Bay Seasoning, Buerre Blanc Sauce*

## STARTERS

- Soup of the Day** Sm. 6.00 Lg. 8.00  
*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** 12.75 **(GF)**  
*Iceberg, Bleu Cheese, Bacon, Tomatoes, Bleu Cheese Dressing*
- Kale Chicken Caesar** 15.75 **(GF)**  
*Romaine and Kale our Signature Caesar Dressing \**  
Substitute Salmon 6.00
- Cobb Salad** 16.75 **(GF)**  
*Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions, Creamy Italian Dressing \**
- Blackened Ahi Tuna Salad** 19.50 **(LC)**  
*Seared Rare, Artichoke Hearts, Carrots, Green Beans, Almonds, Red Bell Peppers, Asian Style Vinaigrette \**
- Crispy BBQ Chicken Salad** 15.75  
*Buttermilk Chicken Breast, Cheddar Cheese, Grilled Corn, Tomatoes, Ancho Chili Dressing*
- Grilled Skirt Steak Salad** 19.50  
*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 |
| 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 •

## SANDWICHES & BURGERS

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

- Chop House Cheeseburger** ..... 14.50  
*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
- Turkey Club** ..... 14.00  
*Crispy Bacon, Avocado, LTO, Mayo on Toasted Wheat*
- B.L.T.A.** ..... 14.75  
*Thick Cut Double Smoked Bacon, Lettuce, Tomato, Avocado, Fried Egg \**
- Santa Fe Wrap** ..... 14.75  
*Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers, Queso Fresco, Chipotle Aioli*
- Black Bean Quinoa Burger** ..... 13.50  
*Housemade Vegetarian Patty, Ancho Chili Sauce, Kale, Tomato, Avocado*
- Beef Dip** ..... 15.25  
*Swiss Cheese, Grilled Onions, Spicy Mustard, Au Jus*
- Reuben** ..... 15.50  
*Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island, Dijon, Grilled Rye Bread, Choice of Side*
- California Turkey Melt** ..... 15.50  
*Grilled with Jack Cheese, Avocado, Cranberry Tomato Chutney*

## FAVORITES & SUCH

- Homestyle Meat Loaf** ..... 14.50  
*Mushrooms, Tomato Glaze, Bordelaise Sauce, Choice of Side*  
Limited Quantity Prepared Daily
- Signature Chicken Pot Pie** ..... Sm. 12.25 Lg. 17.50  
*Carrots, Mushrooms, Onions, Béchamel, Flaky Crust*  
Please Allow 12 Minutes
- Angel Hair Pasta Pomodoro** ..... 14.25  
*Chopped Tomatoes, Garlic, Basil, Extra Virgin Olive Oil*  
Add Shrimp 6.00 Chicken 4.00
- Penne Pesto with Chicken** ..... 16.75  
*Toasted Pine Nuts*
- Herb Chicken Caprese** **(LC/DFD)** ..... 19.50  
*Vine-Ripened Tomatoes, Fresh Mozzarella Cheese, Arugula, Balsamic Glaze*
- Chicken Piccata** ..... 18.50  
*Lemon Caper Sauce, Choice of Side*
- Surf and Turf Tacos** ..... 14.75  
*Blackened Shrimp and Filet, Cabbage Slaw, Avocado, Lime Crema, Spanish Rice, Black Beans \**
- Fish and Chips** ..... 18.50  
*Cod Fillet Dipped in Beer Batter, French Fries, Peanut Cole Slaw, Remoulade Sauce*
- Trout Amandine** ..... 18.25  
*Sustainable Idaho Trout, Almond Panko Crust, Lemon Butter Sauce, Choice of Side*  
Simply Grilled Upon Request **(LC/DFD)**
- Pan-Seared Salmon** ..... 20.50  
*Lemon Buerre Blanc, Spinach, Shiitake Mushrooms, Choice of Side \**  
Simply Grilled Upon Request **(LC/DFD)**
- Skirt Steak Frites** ..... 19.50  
*Certified Angus Beef™, Citrus Soy Marinade, French Fries \**
- Grilled Vegetable Plate** **(LC/DFD)** ..... 14.75  
*Seasonal Vegetables, Herb Almond Brown Rice*
- Moroccan Spiced Chicken** **(GF)** ..... 18.75  
*Curry Turmeric Spice Blend, Herb Almond Brown Rice, Grilled Vegetables, 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 **(GF)**

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