



cosmopolitan

Wines

Taste of the Grape

	Glass	Bottle
CANYON ROAD HOUSE WINE	~ 5.50	
Chardonnay	~ 5.50	
White Zinfandel	~ 5.50	
Cabernet Sauvignon	~ 5.50	
Merlot	~ 5.50	
Kendall Jackson Chardonnay	~ 7.50	29.
Kendall Jackson Sauvignon Blanc	~ 6.50	26.
Hob Nob Pinot Noir	~ 6.50	26.
Chateau Ste Michelle Riesling	~ 7.	27.
Cavit Merlot	~ 6.50	25.
Columbia Crest Shiraz	~ 6.	22.
Castlerock Cabernet	~ 6.25	24.
Dr L Riesling	~ 6.50	26.
Mezza Corona Pinot Grigio	~ 6.	22.
Terra D'Oro Zinfandel	~ 7.50	29.
Ménage à Trois	~ 6.50	24.
Louis M Martini Cabernet Sauvignon	~ 7.	27.

Cocktails

Lemon Drop

A sweet-tart delight made with Absolut Citron vodka, sugar and a squeeze of fresh lemon

Cosmopolitan

A divine drink of Absolut Citron, Cointreau and a splash of cranberry juice

Brazilian Cosmo

Turn on the tango with an exotic blend of Absolut Mango, cranberry juice, orange juice and triple sec

Melontini

Absolut Raspberry, Midori Melon and a splash of cranberry juice

Strawberry Daiquiri

We do this classic right! Red ripe strawberries blended with rum, served frozen

Golden Margarita

Jose Cuervo Tequila, triple sec, orange juice and sour mix

Blue Hawaiian Martini

Captain Morgan's Rum, cherry, pineapple juice, blue curaçao, Malibu Rum and pineapple. Aloha!

Piña Colada

A breezy drink of light rum, pineapple juice and coconut liqueur, served frozen

South Beach Martini

It's a party in a glass! Stoli Vanil, Cranberi Vodka and Parrot Bay Coconut Rum blended with cranberry and pineapple juice

Beers

Draft Beer

Coors Light	Guinness
Miller Lite	Sam Adams Seasonal
Blue Moon	Stella Artois
Fat Tire	Bass Ale

Bottle Beer

312 Urban Wheat	Killians
Amstel Light	Landshark
Bohemia	Michelob Light
Buckler N/A	Michelob Ultra
Budweiser	MGD
Bud Select	MGD 64
Bud Select 55	Miller Highlife
Bud Light	Miller Lite
Bud Light Lime	Negra Modelo
Coors Original	New Castle
Coors Light	Peroni
Corona	Red Stripe
Corona Light	Rolling Rock
Dos Equis	Sam Adams Boston Lager
Dos Equis Lager	Sam Adams Light
Hacker-Pschorr Weisse	Shiner Bock
Heineken	Sierra Nevada
Heineken Light	Smirnoff Ice
	Woodchuck Cider

Micro Beers

Arrogant Bastard Ale
Breckenridge Ale
Breckenridge Vanilla Porter
Mojo (India Pale Ale)
Red's Rye Pale Ale
Stone (India Pale Ale)



taste of the grape

ice cold beer

THE GRILL



fried calamari



zesty chicken wings



our famous nachos

Appetizers

OUR FAMOUS NACHOS

A beautiful platter of tri-colored chips covered with taco meat, con queso cheese, lettuce, pico de gallo and black beans. Accented with jalapenos and sour cream
Chicken ~ 8.99 Beef ~ 7.99 Veggie Only ~ 6.99

CHICKEN FINGERS

Strips of fresh chicken breast hand-cut and dipped in seasoned breading, then deep-fried to perfection. A house favorite!
Served with your choice of sauce ~ 8.49

Lake Smelt

Golden fried and served with seafood sauces ~ 5.99

Baja Grilled Shrimp

Perfectly grilled with Chef's special seasonings ~ 7.99

Zesty Chicken Wings

Dig into these meaty wings sauced hot, mild, barbecue, teriyaki or just plain naked! ~ 8.79

Chicken Quesadilla

Diced Cajun chicken breast, cheddar-Jack cheese, pico de gallo, red onions and bacon served in a large grilled tortilla ~ 8.49

Horseradish Cheese & Crackers

A fiery pungent mix of fresh grated horseradish and white cheddar served with crackers ~ 5.99

12" Flour Tortilla Pizza

Spinach & artichoke dip with sautéed mushrooms and bruschetta tomatoes ~ 7.99
Classic pepperoni and mozzarella ~ 6.99

Spinach & Artichoke Dip

Fresh leaf spinach and artichokes blended in a warm cream sauce. Served with tri-colored tortilla chips ~ 7.79

Chips con Queso

Tri-colored tortilla chips with our signature spicy queso sauce ~ 5.49
With beef added to the queso sauce ~ 6.49

THE GRILL COMBO PLATTER

Great for sharing with your friends! A generous platter of chicken fingers, cheese sticks and potato skin ~ 9.99

Mozzarella Sticks

Beer-battered and flash fried.
Served with a zesty marinara sauce - 5.99

Housemade Onion Rings

Hand-breaded and flash fried crisp and golden ~ 5.49

Housemade Fried Mushrooms

Fresh mushrooms lightly breaded and flash fried.
Served with ranch dressing ~ 5.99

Potato Skins

Filled to the rim with crisp bacon, Jack and cheddar cheeses.
Served with sour cream ~ 6.99

Fried Calamari

Crispy crunchy calamari served with our special dipping sauce ~ 7.99

Specialty Sandwiches

Served with potato chips.

Trade chips for fries or homemade onion rings ~ 1.99

Deluxe it: lettuce, tomato, sliced onion, mayo & pickle ~ 50¢

Add Bacon ~ 1.49 Add Cheese ~ 50¢

WORLD'S BEST TENDERLOIN

We start with premium center-cut tenderloin and hand bread it or grill it, as you wish. Served on a toasted Kaiser bun with your favorite garnishes.

Grilled ~ 7.99 • Hand-breaded ~ 8.79



The Soprano

We load split French bread with salami, ham, pepperoni, provolone cheese and banana peppers. We'll add a splash of balsamic vinaigrette, just ask ~ 8.49

Prime Rib French Dip

Shaved prime rib on French bread with sauteed onions, provolone cheese presented with warm au jus ~ 9.99

GRILLED TUNA STEAK SANDWICH

Seared tuna served on a wheat bun with lettuce, tomato and side of dill sauce ~ 10.99

Philly Cheese Steak

Piled with sauteed onions, bell peppers, mushrooms and melted provolone on French bread ~ 8.79

Breaded Tilapia Sandwich

We build this beauty just for you. We start with a breaded tilapia fillet hot from the fryer and add tartar sauce, tomato and chopped lettuce for a great fish sandwich. Served on a wheat bun ~ 8.29

Reuben Sandwich

Corned beef, Swiss, sauerkraut and Thousand Island dressing grilled on rye ~ 8.49

Wraps

Served with potato chips.

Trade chips for French fries for homemade onion rings ~ 1.99

Grilled Tuna Wrap

Rolled with red and green cabbage, Romaine, chow mein noodles and teriyaki vinaigrette ~ 9.99

Oriental Chicken Wrap

Romaine, red cabbage, carrots, rice noodles, almonds and Oriental dressing, accented with teriyaki sauce ~ 7.99

Chicken Fajita Wrap

Chicken grilled fajita-style with bell peppers, wrapped with pico de gallo, sour cream, guacamole, lettuce and tomato ~ 8.29

Grilled Chicken Caesar Wrap

Romaine, Parmesan cheese, tomatoes and Caesar dressing ~ 8.49

Buffalo Chicken Wrap

Fried Buffalo-style chicken, Monterey Jack and cheddar cheeses, pico de gallo and lettuce ~ 7.99

Chicken Choices

Served with potato chips.

Trade chips for fries or homemade onion rings ~ 1.99

Deluxe it: lettuce, tomato, sliced onion, mayo & pickle ~ 50¢

Add Bacon ~ 1.49 Add Cheese ~ 50¢

Fried Chicken Club

Layered with ham, bacon, Swiss cheese, lettuce, tomato and mayo on a warm kaiser roll ~ 8.99

HICKORY CHICKEN SANDWICH

Dressed with ham, pepper Jack and cheddar cheeses, red onion, lettuce, tomato, mayo and barbecue sauce. Served on a wheat bun ~ 8.79

Calypso Jerk Chicken Sandwich

Grilled chicken with pepper-Jack cheese, pineapple, red onion, chipotle mayo, lettuce & tomato ~ 8.79

Blazin' Chicken Breast

Breaded or grilled chicken breast dipped in our zesty Buffalo sauce, topped with bleu cheese dressing and served on a kaiser roll with lettuce, tomato and red onion ~ 8.79

Cajun Pepper-Jack Chicken

Layered with pepper-Jack cheese, lettuce, tomato, red onion and chipotle mayo ~ 8.49

Grilled or Fried Chicken Sandwich

Topped with lettuce and tomato. Served on a wheat bun ~ 8.29

Bruschetta Chicken Sandwich

Mozzarella, balsamic cream, bruschetta tomatoes and lettuce. Served on a wheat bun ~ 8.99



Entrees include your choice of two:

Baked Potato, French Fries, Rice, Cajun Potatoes, Homemade Onion Rings, Garlic Mashed Potatoes, Corn on the Cob, Broccoli, California Medley, Baby Carrots, Zesty Black Beans, Side Salad, Side Caesar, Cottage Cheese or Coleslaw

Substitute a side choice for a loaded baked potato or mashed potatoes. Topped with bacon, sour cream and cheese ~ 1.49



new york strip steak



plantation shrimp

Pasta

Served with a side salad and a bread stick

SEAFOOD DIABLO

Succulent shrimp and lobster sautéed with bell peppers, onions and garlic. Simmered in a spicy marinara and served over linguini ~ 13.99

Lobster & Shrimp Tuscan

A rich dish of lobster and shrimp sautéed in bell peppers and finished with housemade Alfredo ~ 14.99

Tuscan Shrimp Alfredo

A flavorful dish of shrimp, mushrooms and bell peppers, in a rich Alfredo sauce. Served over steaming fettuccini ~ 13.99

Three Cheese & Chicken Penne

Perfect comfort food! Chicken, bruschetta tomatoes, mozzarella, provolone and Parmesan cheeses tossed with penne pasta ~ 12.99

Three Cheese & Shrimp Penne

Tender shrimp, bruschetta tomatoes, mozzarella, provolone and Parmesan cheeses tossed with penne pasta ~ 13.99

Crab & Shrimp Linguine Alfredo

White wine and lemon butter sauce ~ 15.99

Lobster & Shrimp Tuscan Penne

A rich dish of lobster and shrimp sautéed with bell peppers and finished with housemade Alfredo ~ 14.99

Chop House

FILET MIGNON

The most tender of all steak, no bone, no fat!
We carefully grill this 8-oz. cut as you like ~ 24.99

Black & Bleu New York Strip

Seasoned with tropical spices and finished with bleu cheese crumbles ~ 18.99

Ribeye Steak

Nicely marbled for tenderness and taste, this 12-oz. cut is grilled to your specification ~ 18.99

New York Strip Steak

America's favorite steak — we serve a full 12-oz. cut grilled to your liking ~ 16.99

Top Sirloin

An 8-oz. center-cut sirloin flavored with chef's blend of herbs and spices and served sizzling ~ 10.99

Sea Catches

CATCH OF THE WEEK

Ask what Chef's cookin' this week ~ market price

GIANT FRIED SHRIMP PLATTER

Satisfy your shrimp cravin' with this big platter of shrimp. Served with sassy cocktail sauce ~ 13.99

Plantation Grilled Shrimp

Jumbo shrimp skewered on sticks of sugar cane, grilled to perfection and served with drawn butter ~ 15.99

Grilled Salmon

A great healthy choice ~ 13.99

Grilled Tuna Steak

We suggest grilled medium to preserve the natural flavors and texture of this fish ~ 14.99

Cajun Lime Tilapia

Served over a bed of rice, accompanied by broccoli and a lime wedge, accented with our black bean corn salsa. No side choices included ~ 11.99

Steak & Shrimp

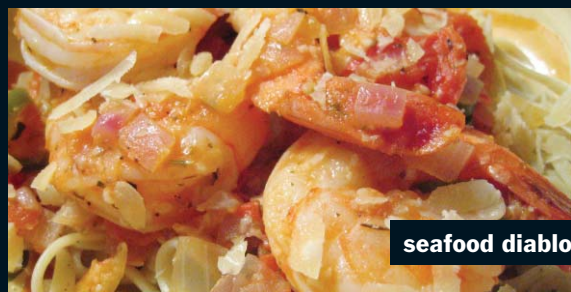
A tender steak teamed up with your choice of shrimp. Grilled shrimp ~ 15.99 | Breaded shrimp ~ 14.99

Steak & Lobster

8-oz. sirloin teamed with a 6-oz lobster tail ~ 27.99

Fish & Chips

Served with fries and coleslaw ~ 9.99



seafood diablo



baby back ribs

Best of The Grill

BOURBON STEAK SKILLET

A flavorful 8-oz. steak seasoned Cajun-style, grilled and topped with sautéed onions and mushrooms. Served with garlic mashed potatoes and California vegetable medley ~ 12.99

SIZZLIN' FAJITAS

A tempting mix of onions and bell peppers sizzled with steak, chicken, shrimp or a combo of two. Served with warm flour tortillas, pico de gallo, cheddar Jack cheese, sour cream and salsa

- Steak ~ 11.99
- Chicken ~ 10.99
- Shrimp ~ 12.99
- Tuna ~ 13.99
- Combo of Two ~ 14.99

Indulge in The Grill's Famous

BABY BACK RIBS

Falling-off-the-bone tender ribs dripping with our sweet and tangy BBQ sauce. Served with your choice of two sides
Whole rack ~ 17.99 Half-rack ~ 14.99

SIRLOIN STEAK & RIBS

An 8-oz, sirloin steak paired with half rack of ribs and your choice of two sides ~ 18.99

CHICKEN BREAST & RIBS

Grilled chicken breast, half rack of ribs and your choice of two sides ~ 17.99

Select Sides

Baked Potato, French Fries, Rice, Cajun Potatoes, Homemade Onion Rings, Garlic Mashed Potatoes, Corn on the Cob, Broccoli, California Medley, Baby Carrots, Zesty Black Beans, Side Salad, Side Caesar, Cottage Cheese or Coleslaw

Substitute a side choice for a loaded baked potato or mashed potatoes. Topped with bacon, sour cream and cheese ~ 1.49

Half-Pound Angus Burgers

Served with potato chips.

- Trade chips for fries or homemade onion rings ~ 1.99

- Deluxe it with lettuce, tomato, sliced onion, mayo and pickle ~ 50¢
- Add Bacon ~ 1.49
- Add Cheese ~ 50¢

THE ONE-POUND LEGEND!

What a burger! Two half-pound 100% Angus beef patties with lettuce, tomato, pickle, onion and mayo ~ 12.99

Black & Bleu Burger

Cajun seasoned and layered with applewood bacon, crumbled bleu cheese, bleu cheese dressing, lettuce and tomato ~ 8.99

BBQ Bacon Burger

Barbecue sauce, cheddar cheese, applewood bacon, mayo, onion straws, lettuce and tomato make a fine burger, partner! ~ 8.79

Mushroom Swiss Burger ~ 8.29

Diner Burger

Served with diced onion, mustard, lettuce, tomato and pickles ~ 7.49

Island Burger

We dress this one with teriyaki sauce, pineapple, cheddar cheese, lettuce, tomato and mayo ~ 8.79

Patty Melt

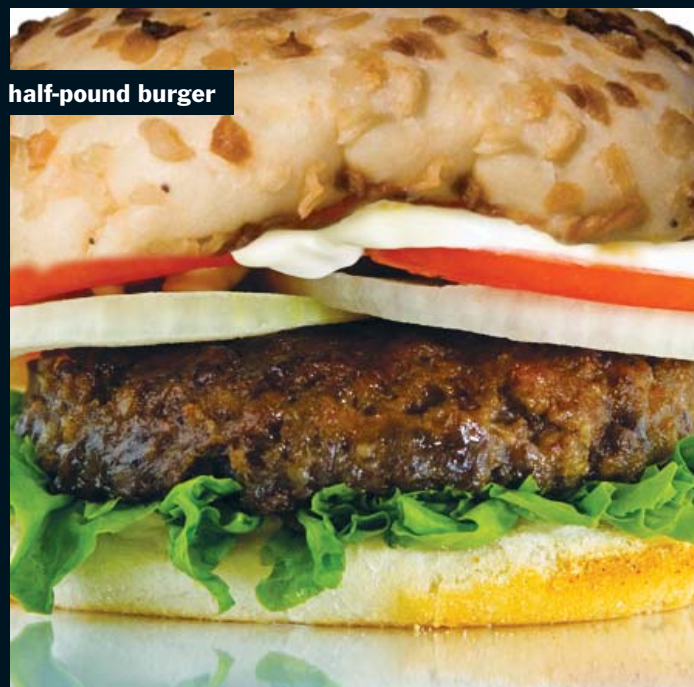
A classic grilled on rye with Thousand Island dressing, Swiss, cheddar and lots of sweet grilled onions ~ 8.29

Quesa Burger

Smothered with queso cheese blend, pico de gallo, chipotle mayo and lettuce. Served on two flour tortillas ~ 8.79

Half-Pound Burger

Served on a kaiser or wheat bun with your favorite garnishes ~ 6.99
Add your choice of cheese ~ 50¢ extra



half-pound burger

The Un-Burgers

Served with a side of cottage cheese

Turkey Guacamole Burger

Topped with guacamole, chipotle mayo, lettuce and tomato. Served on a wheat bun ~ 7.49

Veggie Burger

A tasty alternative, served on a wheat bun with lettuce and tomato ~ 6.99

PIZZA

Thin Crust or Traditional Pizza

Start with our savory cheese pizza and add your favorite toppers
10" ~ 9.99 16" ~ 11.99

Additional Toppings

Your choice ~ 1.99 each

topping choices — be creative!

Pepperoni	Sausage	Fresh Tomato	Black Olives
Salami	White Onion	Broccoli	Green Olives
Chicken	Red Onion	Jalapeños	Banana Peppers
Taco Meat	Mushrooms	Pico de Gallo	Extra Cheese
Applewood Bacon	Bell Peppers	Pineapple	
Ham			

Anchovies ~ 3.99 additional charge

Just for fun we'll add these for free!

Barbecue Sauce, Buffalo Sauce, Ranch or Baja Ranch



build your own pizza

Salads

BLACK 'N' BLEU STEAK SALAD

Fresh chopped romaine tossed with bleu cheese crumbles and our house Caesar dressing. Finished with fried onion straws, tomato wedges and sizzlin' strips of steak ~ 12.99

CHICKEN FAJITA SALAD

Fajita-style chicken tops garden greens tossed with carrots, red cabbage, pico de gallo, onion, bell peppers and our cheese blend. Topped with guacamole, sour cream with a side of housemade Baja Ranch ~ 9.49

Buffalo Chicken Salad

Mixed greens colored with carrots, red cabbage, celery, and tomatoes. Topped with strips of spicy Buffalo chicken. Garnished with bleu cheese crumbles ~ 9.49

Greek Chicken Salad

Romaine lettuce, feta cheese, black olives, tomatoes and cucumber sticks tossed in a champagne vinaigrette. Served with a warm breadstick ~ 9.49

CHINATOWN CHICKEN SALAD

Featuring grilled or fried chicken breast strips atop a mix of chilled romaine, red and green cabbage and carrots. Garnished with rice noodles and sliced almonds. Finished with teriyaki sauce and our Oriental dressing ~ 9.49

Classic Cobb Salad

Chilled greens layered with turkey, bleu cheese crumbles, eggs, bacon and black olives. Bordered with cucumber and tomato ~ 8.99

Grilled Chicken Caesar Salad

Fresh romaine tossed with seasoned croutons, shredded Parmesan and our house Caesar dressing. Topped with grilled chicken breast. Served with a warm breadstick ~ 9.49

Southwest Chicken Salad

Satisfy your hunger with this salad of fresh greens, carrots, red cabbage, tomatoes, and our cheese blend topped with black bean corn salsa, pico de gallo, tortilla strips and grilled chicken. Dressed with our housemade Baja Ranch ~ 9.49

Pecan Chicken Salad

Romaine tossed with balsamic vinaigrette topped with sun-dried cranberries, candied pecans, Mandarin oranges and grilled or fried chicken breast ~ 11.99

Grilled Shrimp & Spinach Salad

Fresh spinach, red onion, toasted almonds, sautéed red bell peppers, bacon pieces, diced tomatoes and grilled Cajun shrimp tossed with hot bacon vinaigrette ~ 12.99

House Salad

Served with a warm breadstick ~ 4.99

dressing selections:

Housemade Baja Ranch, Ranch, Bleu Cheese, Italian, Honey Mustard, Thousand Island, Lo-Cal French, Vinegar & Oil, Balsamic Vinaigrette, Champagne Vinaigrette, Hot Bacon Vinaigrette and Fat Free Raspberry Vinaigrette

black 'n' bleu salad



chicken fajita salad



Soups

French Onion

Thick with sweet onions in a rich broth, topped with croutons and melted cheese ~ 5.49

Housemade Chili

A hearty soup of meat and beans, seasoned just right

Cup ~ 3.49 Bowl ~ 4.49

Add cheese and onions for only 75¢ extra

Today's Soup

Ask what's cookin' today!

Cup ~ 3.49 Bowl ~ 4.49

chinateown chicken salad



Spirited Coffees

Topped with whipped cream

Irish Coffee

Hot coffee flavored with Irish whiskey

Tia Maria

A piping hot blend of Tia Maria, rum and coffee

Café Amore

Fresh-brewed coffee kissed with amaretto

Coffee Azteca

This classic features Kahlúa swirled with hot coffee



Catering

On- and Off-Premise Catering Available

For your special event! Let The Grill make your next event extra-memorable with great food and service, at our place or yours.

Ask the manager for details

Ask about our party platters for all occasions!

What's for Dessert?

Our Signature Dessert

MILE HIGH CHOCOLATE CAKE

Taste this rich, dark, moist cake and you'll agree it's chocolate nirvana ~ 11.99
Add a scoop of ice cream to make it even better ~ 1.99



mile high chocolate cake

Five Layer Carrot Cake

It's a tall one! Finished with lots of creamy cream cheese icing ~ 9.99

Strawberry Shortcake Sundae

We stack our sweet shortcake with a big scoop of vanilla ice cream, drizzle it with lots of ripe red strawberries and finish this delight with a cloud of whipped cream ~ 4.99

Strawberry Cheesecake ~ 5.99

Ice Cream

By the scoop ~ 1.99



five layer carrot cake

Sippers

Coke, Diet Coke, Lemonade, Sprite, Mr. Pibb

Iced Tea

Hot Tea

Coffee Regular and Decaf

Hot Chocolate

S. Pellegrino Water

Bottled Water

Red Bull

Sugar-Free Red Bull

Carryout Available

Get it to Go!

Enjoy great taste at home, the workplace or on the road. Any food item is available for carryout.

Gift Cards

A Splendid Idea!

Gift cards from The Grill make the perfect gift for any occasion

THEGRILL

Health Notice:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.