



Executive General Manager Giorgio Cyphaeus Sease  
Executive Chef Bart Tomas

## LUNCH MENU

### APPETIZERS

**Fresh Shucked Oysters\*** . . . . 24.75  
half dozen, classic cocktail sauce, mignonette, lemon

**Ahi Tuna Tartare\*** . . . . . 24.75  
avocado, mango, cucumbers, crispy wontons

**Shrimp Cocktail\*** . . . . . 29.50  
classic cocktail sauce, fresh horseradish

**Jumbo Lump Crab Cake** . . . . 27.25  
lump crab, beurre blanc, lemon

**Steak Tartare\*** . . . . . 24.75  
filet mignon, toast points

**Seared Ahi Tuna Sashimi\*** . . 24.50  
sesame, ginger, pickled cucumbers, wasabi

**Onion Rings** . . . . . 16.00  
bleu cheese dressing

**Garlic Cheese Toast** . . . . . 11.00  
sourdough, parmesan cheese

### SOUPS

**Soup of The Day** . . . . . 12.00  
your server will describe today's feature

**Lobster Bisque** . . . . . 18.00  
lobster meat, brandy, cream

**French Onion Soup** . . . . . 17.00  
caramelized onions, gruyere, parmesan

### EGG DISHES

**Thick Sliced Bacon\*** . . . . . 20.50  
three eggs, sourdough toast

**New York Steak (12 oz.)\*** . . . . 58.75  
three eggs, sourdough toast

**Joe's Special\*** . . . . . 22.75  
ground beef, three eggs, spinach, onions, mushrooms

**Chicken Hash** . . . . . 23.50  
chicken breast, potatoes, onions, two poached eggs, bordelaise sauce

**Egg White Omelette** . . . . . 23.75  
mushrooms, cherry tomatoes, asparagus, swiss cheese, fresh fruit, toast

### STARTER SALADS

**Mixed Field Greens** . . . . . 14.00  
assorted greens, julienne carrots, tomatoes, choice of dressing

**Caesar Salad\*** . . . . . 18.00  
crisp romaine, house made croutons, parmesan

**The Grill Wedge** . . . . . 20.75  
iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing

**Tomato & Watermelon** . . . . 22.25  
feta cheese, cucumber, mint, white balsamic dressing

**The Grill Cobb\*** . . . . . 22.25  
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

### ENTRÉE SALADS

**Caesar Salad\***  
crisp romaine, house made croutons, parmesan  
with charbroiled chicken . . . . . 27.75  
with salmon . . . . . 36.75

**The Grill Cobb Salad\*** . . . . 27.75  
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

**Grilled Filet Steak Salad\*** . . 33.50  
avocado, grilled asparagus, roasted peppers, assorted greens, balsamic dressing

**Blackened Ahi Tuna Salad\*** . 33.75  
assorted greens, roasted peppers, green beans, artichoke hearts, ginger soy dressing

**Lobster Salad\*** . . . . . 39.75  
poached chilled lobster, butter lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing

**Shrimp and Crab Louie\*** . . . 40.75  
jumbo shrimp, lump crab meat, assorted greens, olives, egg, avocado, thousand island dressing

### LUNCH CLASSICS

Served with french fries or peanut coleslaw.

**Chop House Cheeseburger\*** . 26.25  
cheddar cheese, lettuce, tomato, onion

**The Grill Chicken Burger** . . 24.25  
sesame brioche, lettuce, tomato, onions

**Grilled Chicken Clubhouse** . 24.75  
blackened chicken breast, avocado, lettuce, tomato, mayonnaise

**Crab Melt** . . . . . 25.00  
lump crab meat, sourdough bread, swiss cheese

### THE GRILL CLASSICS

Select grill classics are served with  
broccoli or creamed spinach.

**Brick Chicken** . . . . . 33.50  
apple relish

**Chicken Piccata** . . . . . 30.75  
lemon butter, capers

**Chicken Pot Pie** . . . . . 26.50  
chicken, vegetables, golden puff pastry

**Calf's Liver** . . . . . 28.75  
grilled onions, double smoked bacon

**Shrimp Pomodoro** . . . . . 28.25  
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

**Braised Short Ribs** . . . . . 41.50  
julienne vegetables, bordelaise sauce

### SEAFOOD

Select seafood items are served with  
broccoli or creamed spinach.

**Lake Superior Whitefish** . . . 42.75  
lemon herb butter

**Pan-Seared Salmon\*** . . . . . 43.75  
shiitake mushrooms, beurre blanc  
(Simply Grilled Upon Request)

**Dover Sole** . . . . . 62.75  
pan fried, lemon herb butter

**John Dory** . . . . . 53.25  
pan fried, lemon herb butter

**Jumbo Lump Crab Cakes** . . 47.50  
lump crab, beurre blanc, lemon

**Prawns & Scallops** . . . . . 60.75  
parsley garlic butter sauce

### STEAKS

All steaks are grilled over a live oak  
and mesquite wood fire.

Served with broccoli or creamed spinach.

**Filet Mignon (12 oz.)\*** . . . . . 74.75

**Petite Filet Mignon (8 oz.)\*** . . . . 68.25

**New York Steak (16 oz.)\*** . . . . . 74.50

**Petite New York Steak (12 oz.)\*** . 66.50

**Ribeye Steak (16 oz.)\*** . . . . . 69.25

#### ADDITIONS

Classic Green Peppercorn Sauce . . . . . 6.00

Béarnaise Sauce\* . . . . . 6.00

Bleu Cheese Herb Crust . . . . . 7.00

Pepper, Bacon & Onion . . . . . 7.00

Oscar Style . . . . . 18.00

Jumbo Shrimp\* . . . . . 18.00

Lobster Tail\* . . . . . 40.00

#### Steak Temps

RARE	Very Red, Cool Center
MEDIUM RARE	Red, Warm Center
MEDIUM	Pink Center
MEDIUM WELL	Slightly Pink Center
WELL DONE	No Pink, Hot Center

### SIDES FOR THE TABLE 16 ea

Sautéed Mushrooms

Broccoli

Sugar Snap Peas

Brussel Sprouts

Loaded Mac & Cheese

Shoestring Potatoes

Hashed Brown Potatoes

Baked Potato

Steamed Spinach

Creamed Spinach

Grilled Asparagus

Creamed Corn

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness.

Not all ingredients are listed on the menu.  
Please let your server know if you have food allergies or other preferences.  
Gluten free and nutritional information are available upon request.