



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

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 & SALADS

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

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 king salmon* 42.75

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, almonds, 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

SEAFOOD

Select seafood items are served with
broccoli or creamed spinach.

Lake Superior Whitefish . . . 42.75
lemon herb butter

Pan Seared King Salmon* . . 49.50
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 Scampi* 43.50
parsley garlic butter sauce

Seared Jumbo Scallops* 69.50
lemon herb 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

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.

* 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.

Please note, a 20% gratuity will be applied
for groups of 6 or more guests.

THE GRILL LUNCH CLASSICS

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 32.50
lump crab meat, sourdough bread,
swiss cheese, arugula

Reuben Sandwich 26.50
rye bread, corned beef, swiss cheese, sauerkraut,
1000 island dressing, dijon mustard

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

Steak Sandwich* 46.50
New york steak, garlic sourdough, peppercorn
sauce, onion rings, mixed greens

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