The GRILL®

ON • THE • ALLEY

Est. 1984

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Executive General Manager Giorgio Cyphaeus Sease

Executive Chef Bart Tomas

9560 Dayton Way Beverly Hills, CA 90210 | thegrillonthealley.com

BH D 0926

DINNER MENU

APPETIZERS

Fresh Shucked Oysters* 27
half dozen, classic cocktail sauce, mignonette, lemon

Shrimp Cocktail* 32
classic cocktail sauce

Steak Tartare* 27
filet mignon, toast points

Ahi Tuna Tartare* 27
avocado, mango, cucumbers, crispy wontons

Seared Ahi Tuna Sashimi* 27
sesame, ginger, pickled cucumbers, wasabi

Jumbo Lump Crab Cake 30
lump crab, beurre blanc, lemon

Garlic Cheese Toast 17
sourdough, parmesan

Onion Rings 18
bleu cheese dressing

SOUPS

Soup of The Day 14
your server will describe today's feature

Lobster Bisque 20
lobster meat, brandy, cream

French Onion Soup 19
caramelized onions, gruyere, parmesan

* 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.

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

SALADS

Caesar Salad* 20
crisp romaine, house made croutons, parmesan

Mixed Field Greens 16
assorted greens, julienne carrots, tomatoes, choice of dressing

The Grill Wedge 23
iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing

Tomato & Watermelon 25
feta cheese, cucumber, mint, white balsamic dressing

The Grill Cobb Salad* 33
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

Shrimp and Crab Louie* 43
jumbo shrimp, lump crab meat, assorted greens, olives, egg, avocado, thousand island dressing

Lobster Salad 42
poached chilled lobster, butter lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing

SEAFOOD

Seafood items are served with broccoli or creamed spinach.

Dover Sole* 65
lemon herb butter

Pan Seared King Salmon* 52
shiitake mushrooms, beurre blanc

Lake Superior Whitefish* 45
lemon herb butter

Lobster Tails 84
drawn butter

John Dory* 56
lemon herb butter

Prawns Scampi* 46
parsley garlic butter sauce

Grilled Swordfish Steak* 52
fresh mango salsa

STEAKS AND CHOPS

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

Served with broccoli or creamed spinach.

Filet Mignon (12 oz.)* 80

Petite Filet Mignon (8 oz.)* 71

New York Steak (16 oz.)* 80

Petite New York Steak (12 oz.)* . . 69

Ribeye Steak (16 oz.)* 75

Double Cut New Zealand Lamb Chops (14 oz.)* 70

Kurobuta Pork Chop (14 oz.)* . . . 55

BEVERLY HILLS CUTS

Large format steaks that are perfect for sharing.
À la carte style, not accompanied with sides.

Selections change daily.
Please see your server for today's offerings.

Kansas City Steak (24 oz.)* 108

Bone-In Rib Steak (28 oz.)* 135

ADDITIONS

Classic Green Peppercorn Sauce	6
Béarnaise Sauce*	6
Bleu Cheese Herb Crust	7
Pepper, Bacon & Onion	7
Oscar Style	18
Jumbo Shrimp*	18
Lobster Tail*	42

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

THE GRILL CLASSICS

Select grill classics are served with broccoli or creamed spinach.

Braised Short Ribs 65
julienne vegetables, bordelaise sauce

Chicken Pot Pie 32
chicken, vegetables, golden puff pastry

Brick Chicken 41
apple relish

Chicken Marsala 38
mushroom, marsala wine sauce

Calf's Liver 36
grilled onions, double smoked bacon

Shrimp Pomodoro 41
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

Chop House Cheeseburger* 30
cheddar cheese, lettuce, tomato, onion

SIDES FOR THE TABLE 17 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