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 L 0926

LUNCH MENU

APPETIZERS

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

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

Shrimp Cocktail* 32
classic cocktail sauce

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

Steak Tartare* 27
filet mignon, toast points

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

Onion Rings 18
bleu cheese dressing

Garlic Cheese Toast 13
sourdough, parmesan cheese

SOUPS & SALADS

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

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

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

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* 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 30
with king salmon* 45

The Grill Cobb Salad* 30
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

Grilled Filet Steak Salad* 36
avocado, grilled asparagus, roasted peppers, assorted greens, balsamic dressing

Blackened Ahi Tuna Salad* . . . 36
assorted greens, roasted peppers, green beans, artichoke hearts, almonds, ginger soy dressing

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

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

THE GRILL LUNCH CLASSICS

Chop House Cheeseburger* . . 29
cheddar cheese, lettuce, tomato, onion

The Grill Chicken Burger . . . 27
sesame brioche, lettuce, tomato, onions

Grilled Chicken Clubhouse . . 27
blackened chicken breast, avocado, lettuce, tomato, mayonnaise

Crab Melt 35
lump crab meat, sourdough bread, swiss cheese, arugula

Reuben Sandwich 29
rye bread, corned beef, swiss cheese, sauerkraut, 1000 island dressing, dijon mustard

Joe's Special* 25
ground beef, three eggs, spinach, onions, mushrooms

Chicken Hash 26
chicken breast, potatoes, onions, two poached eggs, bordelaise sauce

Steak Sandwich* 49
New york steak, garlic sourdough, peppercorn sauce, onion rings, mixed greens

Brick Chicken 36
apple relish

Chicken Piccata 33
lemon butter, capers

Chicken Pot Pie 29
chicken, vegetables, golden puff pastry

Calf's Liver 30
grilled onions, double smoked bacon

Shrimp Pomodoro 31
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

Braised Short Ribs 44
julienne vegetables, bordelaise sauce

SEAFOOD

Select seafood items are served with broccoli or creamed spinach.

Lake Superior Whitefish . . . 45
lemon herb butter

Pan Seared King Salmon* . . . 52
shiitake mushrooms, beurre blanc
(Simply Grilled Upon Request)

Dover Sole 65
pan fried, lemon herb butter

John Dory 56
pan fried, lemon herb butter

Jumbo Lump Crab Cakes . . . 50
lump crab, beurre blanc, lemon

Prawns Scampi* 46
parsley garlic butter sauce

Grilled Swordfish Steak* 52
fresh mango salsa

STEAKS

All steaks 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

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

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

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.