

House Appetizers

Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature homemade sauces:
Peppercorn or Bleu Cheese 9.50

Calamari

Lightly breaded and served with cocktail sauce 9.00

Signature Dips

All of our homemade signature dip platters are served with authentic tortilla chips and warm pita bread.

Warm Artichoke and Spinach Dip 10.00

Warm Crab Dip 12.00

Jumbo Coconut Shrimp

Breaded shrimp served with horseradish orange marmalade 14.00

Kettle Chip Nachos

Kettle chips topped with crisp bacon, BBQ sauce, shredded cheese, and green onion.

Served with ranch 10.00

Jumbo Grilled Soft Pretzel

Served with cheese and stone ground mustard dipping sauce 9.00

Crispy Breaded Green Beans

Served with ranch for dipping 8.50

Grill House's Fried Rolls (5)

Served with our house made cinnamon honey butter 6.00

Battered Onion Rings

Served with bistro sauce for dipping 8.00

White Cheddar Cheese Curds

Fried and served with ranch 8.50

Homemade Kettle Chips

With French onion dip 6.50

Crispy Brussels Sprouts

Tossed in Balsamic drizzle, Asiago and bacon 8.00

Tortilla Chips & Salsa GF 6.00

Kid's Menu

(12 & Under)

Chicken Strips 7.00

Battered Cod 7.00

Corn Dog 6.00

Hamburger Slider 7.00

Grilled Cheese 6.50

Includes choice of chips, fries or applesauce

Jumbo Cheese Ravioli
with Italian tomato or Alfredo sauce, served with a roll 7.50

7" Cheese Pizza 7.00

Desserts

Death By Chocolate

Layered chocolate mousse, whipped cream, brownie soaked in Kahlua flavoring and topped with crunchy Heath topping 8.00

Crème Brûlée Cheesecake

Light and Creamy 7.00

Hot Fudge Brownie Sundae

Grandma's hot fudge sauce on warm brownie topped with whipped cream and ice cream 7.50

Peanut Butter Pie

Homemade smooth and creamy 6.50

Flourless Chocolate Torte GF

Very rich and delicious! 5.50

Scoop of Vanilla Ice Cream 2.00

Dessert Special

Ask your server about today's selection!

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness.

All prices are subject to change Menu Rev. 10/17/19

All Entrees include a bottomless bowl of family style house salad with balsamic vinaigrette dressing, baked potato with butter, sour cream, chives & shredded cheese, baked beans, caramelized onions and Texas toast.



The Grill Room

The Lumberjack Steak 60.00

42oz Choice Top Butt Midwestern Raised Sirloin

The Porterhouse 38.00

18oz Grill House Steak Perfection!

Bacon Wrapped Filet Mignon 38.00

8oz Center-cut Natural Beef Tenderloin Filet

New York Strip 38.00

14oz Ultra Choice St. Helen's Strip Steak

Angus Ribeye 36.00

16oz One Pound of Choice Hand Cut Ribeye

Top Sirloin 28.00

10oz Premium Choice Grain-fed Beef

Shrimp Dinner 24.00

(7) Jumbo Pacific Shrimp

Ahi Tuna 23.00

6oz Sashimi grade Ahi Tuna

Chicken Kabobs or Breast of Chicken 18.50

All Natural Marinated Chicken and Vegetable Skewers

Split Meal Deal \$12.00 per person

\$6.00 Child Split (12 & younger)

Two or more guests choosing one Grill House entrée, may enjoy all the sides for an additional charge

Prices are subject to change based on current Market pricing.

Extras from the Grill

Skillet of Portobello's	5.00
Skillet of Button Mushrooms	5.00
Skillet of Shrimp (in addition to entrée)	12.00
Sweet Marsala Wine	2.00

Homemade Steak Sauces	2.00
Warm Green Peppercorn Or Warm Bleu Cheese	
Skillet of Vegetables	6.00

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