

Steaks are cooked to temp.

All Entrees are served with our Grill House baked beans, baked potato, Texas toast & side salad

The Grill Room is closed to customers  
Our Grill Masters will be grilling for you!



# The Grill Room

**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** 38.00  
16oz One Pound of Choice Hand Cut Ribeye

**Bistro** 19.00  
6oz Bistro Filet Steak

**Chopped Beef Steak** 13.00  
1/2 lb patty topped with  
sautéed onions and mushrooms

**Shrimp Dinner** 24.00  
(6) Pacific Shrimp

**Ahi Tuna** 19.00  
6oz Sashimi grade Ahi Tuna

**Chicken Breast or Chicken Kabobs** 16.00  
Marinated Chicken Breast or (2) skewers with vegetables

**Grill Room Deluxe Salad** 8.00  
Crisp iceberg lettuce topped with mushrooms, tomato, cucumber,  
red onion, croutons and shredded cheese blend. Includes Texas Toast Only  
No Substitutions!

### Salad Toppers & Dressing Choices

Grilled Chicken 4.00 6oz Bistro Steak 9.00 6oz Ahi Tuna Steak 8.50

House Balsamic Vinaigrette, Creamy Ranch, Greek Italian,  
Bleu Cheese, Honey Mustard, French, 1000 Island

**Extra Dressing: 4oz .50 2oz .25**

Prices are subject to change based on current Market pricing.

### A La Carte Sides

Sautéed Onions	1.00	Button Mushrooms	4.00
Jumbo Pacific Shrimp (6)	14.00	Baked Potato	3.50
Texas Toast	1.00	Grill House Baked Beans	2.00
Side Salad	4.00		

Homemade Steak Sauces 2.00

Warm Green Peppercorn or Warm Bleu Cheese

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 food borne illness.

MENU REVISED 11/2/20

# “House” Starters

## Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature homemade sauces: Peppercorn or Bleu Cheese 10.00

## Calamari

Lightly breaded, topped with banana peppers and served with cocktail sauce 9.50

## Scraps & Squid

Enjoy these two popular appetizers as a combo 19.00

## Spinach & Artichoke Dip

Served with tortilla chips & pita 11.00

## Nacho Platter **GF**

Tortilla chips topped with choice of seasoned beef or chicken, shredded cheese blend, tomato, onions and black olives. Served with jalapeños, sour cream and salsa 14.00

## Chicken Quesadilla

Large tomato basil tortilla filled with seasoned chicken, cheese & enchilada sauce served with lettuce, tomato, sour cream, salsa and tortilla chips 11.00

## White Cheddar Cheese Curds

Fried and served with ranch 8.50

## Crispy Breaded Green Beans

Served with ranch for dipping 8.50

## Crispy Brussels Sprouts **GF**

Tossed in Balsamic drizzle, Asiago and bacon 9.00

## Breaded Onion Petals

Served with bistro sauce for dipping 8.50

## Jumbo Grilled Soft Pretzel

Served with cheese and stone ground mustard dipping sauce 9.00

## Kettle Chip Nachos

Kettle chips topped with crisp bacon, BBQ sauce, shredded cheese, and green onion. Served with ranch 10.00

## Homemade Kettle Chips

With French onion dip 6.50