

House Appetizers

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 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 12.00

Crispy Brussels Sprouts **GF**

Tossed in Balsamic drizzle, Asiago and bacon 9.00

White Cheddar Cheese Curds

Fried and served with ranch 9.50

Crispy Breaded Green Beans

Served with ranch for dipping 8.50

Kettle Chip Nachos

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

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

Homemade Kettle Chips

With French onion dip 6.50

Kid's Menu

(12 & Under)

This menu will be served at the same time as parents grilling!

Hamburger 7.00

Grilled Cheese 6.50

White Cheddar Mac-n-Cheese 6.50

Includes choice of apple sauce, cottage cheese or Grill Room fried potatoes

OR

Unlimited Grill Room Sides for \$6.00

Desserts

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

Key Lime Pie

Light and refreshing 6.00

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. 7/6/21

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



The Grill Room

Bacon Wrapped Filet Mignon 45.00
8oz Center-cut Natural Beef Tenderloin Filet

Angus Ribeye 40.00
16oz Choice Hand Cut Ribeye

Porterhouse 44.00
18oz Grill House Steak Perfection!

American Kobe Sizzler 38.00
10oz Premium blend of Japanese Wagyu
buttery marbling and robust American Beef flavors

New York Strip 42.00
14oz Ultra Choice St. Helen's Strip Steak

Bistro 21.00
6oz Bistro Filet Steak

Chopped Beef Steak 16.00
1/2 lb patty topped with sautéed onions and mushrooms
*Try with our peppercorn sauce!

Shrimp Dinner 28.00
(8) Pacific Shrimp

Ahi Tuna 21.00
6oz Sashimi grade Ahi Tuna

2 Chicken Breasts OR 2 Chicken Kabobs 18.00
2-6oz Marinated Chicken Breasts or
2 Kabobs with tri colored peppers, red onion and grape tomatoes

Split Meal Deal \$12.00 per person
\$6.00 Child Split (12 & younger)
Two or more guests choosing one Grill House entrée,
may enjoy unlimited sides for an additional charge

Prices are subject to change based on current Market pricing

Extras From The Grill

| | | | |
|---|------|----------------------------------|-------|
| Skillet Button Mushrooms | 4.00 | Skillet Zucchini & Summer Squash | 5.00 |
| Skillet Brussels Sprouts | 7.00 | Pacific Shrimp (8) | 18.00 |
| 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.

Grill Charge
\$3.00 Per Entrée
If Grill Masters Grill For You
Fridays & Saturdays ONLY
As a Grill Your Own Steak
House our Grill Masters are
here to assist our customers
in the Grill Room