

## House Appetizers

### Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature homemade sauces: Peppercorn or Bleu Cheese 11.00

### Calamari

Lightly breaded and served with cocktail sauce 11.00

### Scraps & Squid

Enjoy these two popular appetizers as a combo 21.00

### Spinach & Artichoke Dip

Served with tortilla chips & pita 13.50

### Crispy Brussels Sprouts **GF**

Balsamic drizzle, Asiago and bacon 10.00

### Jumbo Coconut Shrimp

(9) Coconut breaded shrimp served with our Grill House Orange Sauce 15.50

### Deep Fried Pickles

Served with bistro sauce 9.00

### White Cheddar Cheese Curds

Fried and served with ranch 10.50

### Crispy Breaded Green Beans

Served with ranch for dipping 9.50

### Kettle Chip Nachos

Kettle chips topped with crisp bacon, BBQ sauce, shredded cheese, and green onion. Served with ranch 12.50

### Nacho Platter **GF**

Tortilla chips with choice of seasoned beef, chicken or refried beans. Topped with Mexi-Cheese blend, tomato, onions and black olives. Served with jalapeños, sour cream and salsa 14.00

Side of Guacamole 3.00

### Homemade Kettle Chips

With French onion dip 7.00

## Kid's Menu

(12 & Under)

Pasta Bake 8.00

Cavatappi Pasta with choice of Italian tomato or alfredo sauce, served with a roll

7" Cheese Pizza 7.00

Following includes choice of chips or applesauce (sub fries 1.50)

Chicken Strips 7.50

Battered Cod 8.00

Corn Dog 6.00

Battered Shrimp 8.00

Hamburger Slider 7.50

Grilled Cheese 6.50

## Desserts

### Crème Brûlée Cheesecake

Light and Creamy 7.50

### Hot Fudge Brownie Sundae

Grandma's hot fudge sauce on warm brownie topped with whipped cream and ice cream 8.00

### Peanut Butter Pie

Homemade smooth and creamy 7.00

### Flourless Chocolate Torte **GF**

Very rich and delicious! 6.00

### Death By Chocolate

Layered chocolate mouse, whipped cream, brownie soaked in Kahlua flavoring and topped with heath topping 9.50

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.

**Parties of 12 or More Automatic 20% Gratuity**

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

**Grill Charge**  
**\$3.00 Per Entrée**  
 If Our Grill Masters  
 Grill For You

*As a Grill Your Own Steak House our Grill Masters are here to assist our customers in 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** 44.00  
 14oz Ultra Choice St. Helen's Strip Steak

**Bistro** 25.00  
 6oz Bistro Filet Steak

**Shrimp Dinner** 28.00  
 (8) Pacific Shrimp

**Ahi Tuna** 24.00  
 6oz Sashimi grade Ahi Tuna

**2 Chicken Breasts OR 2 Chicken Kabobs** 21.00  
 2-6oz Marinated Chicken Breasts or  
 2 Kabobs with tri colored peppers, red onion and grape tomatoes

**Split Meal Deal** \$14.00 per person  
 \$7.00 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	Homemade Steak Sauces	2.00
Skillet Brussels Sprouts	7.00	Warm Green Peppercorn	
Pacific Shrimp (8)	18.00	Warm Bleu Cheese	

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