

“House” Starters

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, topped with banana peppers 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

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

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



Fresh Signature Soups

Served with a roll.

Baked Potato Soup

Favorite since we opened in 1999! Topped with sour cream, bacon, cheese and green onions 5.00

Tomato Basil

Topped with Asiago cheese 5.00

Soup of the Day

Ask your server for our selection 5.00

Signature “House” Salads

Entrée Salad served with 4oz dressing, Micro Salad served with 2oz dressing

Add to any Salad

Grilled, Crispy or  Chicken 5.00 6oz Grilled Bistro Steak 12.00
(5) Coconut Shrimp 8.50 6oz Ahi Tuna Steak 9.00

Cheese BLT

Crisp iceberg lettuce topped with shredded cheese, hard boiled egg, crispy bacon, diced tomato and croutons. Served with a roll

Micro 6.00 Entrée 10.00

Pub Salad

Crisp iceberg lettuce topped with tomato, cucumber, red onion, croutons and shredded cheese blend. Served with a roll

Micro 5.50 Entrée 9.50

Spinach Salad

Baby spinach topped with egg, bacon, fresh mushrooms, dried cherries, red onion and feta cheese. Served with poppy seed dressing and a roll

Micro 6.50 Entrée 10.50

Southwest Salad

Crisp Iceberg lettuce topped with black beans and corn salsa, red onion, tomatoes, shredded cheese, guacamole, tortilla chips. Served with chipotle ranch dressing

Micro 6.00 Entrée 10.00

Taco Salad

Tortilla chips topped with seasoned beef, chicken or refried beans, lettuce, cheese, tomato, onion, black olives, sour cream and side of salsa

Micro 7.00 Entrée 11.00 Side of Guacamole 3.00

Side Salad 4.50

Served with 2oz dressing of choice.

Dressing Choices:

House Balsamic Vinaigrette, Creamy Ranch, Chipotle Ranch, Italian, Bleu Cheese, Honey Mustard, French, 1000 Island, and Poppy Seed

Extra Dressing: 4oz \$.50 2oz \$.25

Baskets From the Fryer

Served with Coleslaw and Kettle Chips

Sub French Fries or Sweet Potato Tots \$1.50

Extra Dipping Sauces \$.25 ea

Crispy Chicken Tenders

Served with choice of ranch, honey mustard or BBQ dipping sauce 14.00

Gluten Free crispy chicken tenders available

Pub Battered Cod

Amber beer battered cod fried golden brown served with lemon and tartar sauce 16.00

Jumbo Coconut Shrimp

(9) Coconut breaded shrimp served with our Grill House Orange Sauce 18.00

“House” Baker Bowls

Each baked potato is loaded with a generous portion of toppings and baked to perfection!

Pot Roast

Tender Pot Roast, shredded cheese, sautéed mushrooms, crispy haystack onions and horsey sauce 13.00

Pulled Pork

BBQ Pulled Pork, shredded cheese, coleslaw and green onions 12.00

Chicken Alfredo

Grilled Chicken, mushrooms, mozzarella cheese and alfredo sauce 12.50

Taco

Seasoned beef, cheese, enchilada sauce, lettuce, tomato, green onion and sour cream 12.00

Buffalo Chicken

Grilled buffalo chicken, bacon, cheese, green onions and ranch 12.00

Dessert

Peanut Butter Pie

Homemade smooth and creamy 7.00

Crème Brûlée Cheesecake

Light and Creamy 7.50

Flourless Chocolate Torte

Very rich and delicious! 6.00

Hot Fudge Brownie Sundae

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

Death By Chocolate

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

GRILL HOUSE Restaurant

Every Saturday

starting at 12:00 pm

Enjoy our slow roasted, fresh cut Signature Prime Rib While Supplies Last!

Fresh Cut Prime Rib Dinner

Served with baked potato, Chef’s vegetable, side salad, horseradish sauce, au jus and a roll

12oz Cut 34.00

Beverages

We serve Coca-Cola products. Coke, Diet Coke, Sprite, Dr. Pepper Root Beer by the bottle Lemonade, Iced Tea

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.

“House” Sandwiches and Burgers

Served with House-made Kettle Chips

Sub French Fries or Sweet Potato Tots \$1.50
Add 4oz Coleslaw to any Sandwich or Burger \$.50

Sandwiches

Sweet Heat Wrap

Our honey habanero sauce, crispy chicken, lettuce, tomato, red onion, pickles and shredded cheese in a tomato basil wrap 13.00

Giant Pork Tenderloin

8 oz pork tenderloin flattened, hand breaded, served deluxe on a gourmet bun 16.00

Classic Reuben

Corned beef thinly sliced with sauerkraut, 1000 island dressing and Swiss cheese on grilled swirled rye 14.50

Prime Melt Panini

Best Seller! Shaved prime rib with Swiss cheese and our signature bistro sauce on ciabatta served with a side of au jus 18.00

Chicken Bacon Ranch Panini

Chicken topped with crispy bacon, American cheese and creamy ranch dressing on ciabatta 15.50

Stacked Ham & Swiss Panini

Sliced ham, and Swiss cheese on ciabatta 13.50

BLT

Strips of crisp bacon, lettuce, tomato and mayo on a toasted sub bun 14.00

Fish Sandwich

Crispy cod with lettuce, tomato and tartar sauce on a toasted sub bun 13.50

Crispy Green Bean Wrap

Crispy green beans, lettuce, tomatoes, shredded cheese and bistro sauce in a tomato basil wrap 13.00

Chicken Sandwich

Choice of grilled or crispy chicken. Served deluxe on a gourmet bun 12.50
Make it buffalo add .50

Italian Chicken Sandwich

Crispy chicken topped with marinara, mushrooms and mozzarella cheese on a gourmet bun 13.50

Pulled BBQ Pork Sandwich

Pulled pork topped with tangy BBQ sauce. Served with red onions and pickles on a toasted gourmet bun 13.00

Pot Roast Sandwich

Tender beef pot roast with melted cheddar cheese, topped with crispy haystack onions and horseradish sauce on a toasted gourmet bun 15.00

French Dip

Thinly sliced Prime rib on a toasted sub bun served with au jus for dipping 16.00

Ranch Tender Wrap

House favorite! Crispy chicken tenders, lettuce, tomato, shredded cheese and creamy ranch dressing in a tomato basil wrap 13.00
Make it buffalo add .50

Grilled Ahi Tuna Sandwich

Sashimi tuna topped with wasabi mayo and shredded cabbage tossed in a sweet chili Thai sauce on gourmet bun 18.00
Chef Suggests rare for best flavor!

Burgers

1/2 pound handmade ground beef patty
Cooked to Medium

Toppers Cheese (Cheddar, American, Swiss) 1.50
Grilled Mushrooms, Sautéed Onions .75
Bacon 2.00

Olive Burger

Topped with Swiss cheese and a green olive and mayo spread on a gourmet bun. 14.50

Lumberjack Burger

Our 8 oz burger topped with shaved prime rib, house-made creamy bleu cheese sauce and crispy haystack onions on a gourmet bun 19.00

Mac-N-Cheese Burger

Our 8 oz burger with American cheese and tangy BBQ sauce topped with our homemade crispy Mac-n-cheese patty on a gourmet bun. 15.50

Wrangler Burger

Topped with crisp bacon, cheddar cheese, crispy haystack onions and BBQ sauce on Texas Toast 15.00

Jalapeño Popper Burger

Topped with a cream cheese and jalapeño spread, lettuce, tomato and red onion on a gourmet bun 14.50

Traditional Burger

On a gourmet bun 13.00
Make Deluxe 1.00

Specialty Pizza's

Our Gourmet pizzas come in 2 sizes – 9” or 14”
11” gluten free cauliflower crust available (priced as a large pizza)

Bacon & Bleu Cheese

Homemade bleu cheese sauce with tomato, bacon, red onion and crumbled bleu cheese. Topped with mozzarella and Asiago cheese. 13.00 / 21.00
Make it buffalo add .50

Ultimate Meat

Marinara sauce with Ham, Italian sausage, bacon and pepperoni. Topped with mozzarella and Asiago cheese. 12.50 / 20.00

Taco Pizza

Refried beans, enchilada sauce, taco beef and cheese. Baked, then topped with chopped lettuce, black olives, tomato, onions and cheese. 12.50 / 20.00

Barbeque Chicken

BBQ sauce, red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 12.00 / 18.50

Chicken Alfredo

Alfredo sauce with red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 12.00 / 18.75
Make it buffalo add .50

Extreme Veggie

Marinara sauce, mushrooms, red onion, tomato, green pepper and black olives. Topped with mozzarella and Asiago cheese. 12.00 / 18.50

Ultimate Cheese

Marinara sauce topped with a blend of Asiago, parmesan, mozzarella, provolone and Monterey Jack cheese. 12.00 / 18.50

Please note any orders with
pizza may take longer.

Build Your Own Pizza

Just the way you like it!

9” Cheese with sauce 10.00
Each additional topping .75

14” Cheese with sauce 14.25
Each additional topping 1.50

11” Gluten Free Crust 14.25

Available Toppings

Italian sausage, pepperoni, ham, chicken, bacon, sautéed or fresh mushrooms, diced onion, black olives, sauerkraut, red onions, fresh garlic, jalapeno peppers, banana peppers, green peppers, tomatoes, crumbled bleu cheese

Sauce Options

Classic marinara, BBQ,
For Bleu cheese sauce or Alfredo sauce
add 1.00 for 9” and 1.50 for 14”

“House” Platters

Giant Wet Burrito

Loaded with choice of seasoned beef or chicken, refried beans and cheese. Covered in enchilada sauce, cheese and green onions. Served with shredded lettuce, tomato, sour cream, salsa and tortilla chips 15.50

Pasta Bake

Cavatappi Pasta with choice of Italian tomato or Alfredo sauce, topped with mozzarella & Asiago cheese. Served with a side salad and roll 15.00
Add grilled chicken 5.00

Gluten **F**ree—please keep in mind that we do not have a gluten free kitchen.

Vegetarian

Parties of 12 or More Automatic 20% Gratuity



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