

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

Coconut breaded shrimp served with our Grill House Orange Sauce 15.50

Ahi Tuna

Sashimi tuna seared rare with pita, wasabi mayo, and pickled ginger 17.00

Onion Rings

Served with Bistro Sauce 10.50

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 bacon or brisket, BBQ sauce, shredded cheese, and green onion. Served with ranch
Bacon 12.50 Brisket 14.50 Both 16.50

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 1.00 or onion rings 1.50)

Chicken Strips 7.50

Battered Cod 8.00

Corn Dog 6.00

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

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, green onion & shredded cheese, baked beans, caramelized onions and Texas toast.



The Grill Room

Butchers Block Special

Ask your server for this week's special!

Bacon Wrapped Filet Mignon 47.00
8oz Center-Cut Natural Beef Tenderloin Filet

Angus Ribeye 42.00
16oz Choice Hand Cut Ribeye

Coulotte 38.00
8oz cut from the cap of the top sirloin, juicy and savory with plenty of marbling

New York Strip 45.00
14oz Ultra Choice St. Helen's Strip Steak

Shrimp Dinner 28.00
(8) Pacific Shrimp

Ahi Tuna 24.00
6oz Sashimi grade Ahi Tuna

2 Sirloin Kabobs 30.00
2 Kabobs with tri colored peppers, red onion and grape tomatoes

2 Chicken Breasts 21.00
6oz Marinated Chicken Breasts

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

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

Prices are subject to change based on current Market pricing

Extras From The Grill

Button Mushroom Skillet	5.00	Homemade Steak Sauces	2.00
Vegetable Skillet	7.00	Warm Green Peppercorn	
Pacific Shrimp (8)	18.00	Warm Bleu Cheese	

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