

## “House” Starters

### Burrata Cheese ✓

Roasted tomatoes, pesto, arugula, and balsamic glaze. Served with warm pita 15.00

### Grill House Bar Cheese ✓

A toasted Italian bread loaf served with a sharp white cheddar cheese spread 15.00

### Spinach & Artichoke Dip ✓

Served with tortilla chips & pita 14.50

GF with all tortilla chips

### Bacon Jalapeno Popper Dip

Served with tortilla chips & pita 16.00

GF with all tortilla chips

### Crispy Brussels Sprouts GF

Balsamic drizzle, asiago, and bacon 14.00

### Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature house-made sauces: Peppercorn or Bleu Cheese 14.00

### Ahi Tuna

Sashimi tuna seared rare and topped with wasabi mayo and sesame seeds. Served with pita, cucumber, wasabi ball, pickled ginger, and lemon wedge 17.00

### Kettle Chip Nachos

Kettle chips topped with bacon, BBQ sauce, shredded cheese, and green onion. Served with ranch 16.00

**Sub Waffle Fries add 6.00**

### Crispy Breaded Green Beans ✓

Served with ranch for dipping 11.50

### Potato Skins GF

Topped with cheese, bacon and green onion. Served with sour cream 14.00

### Calamari

Lightly breaded and fried. Served with cocktail sauce 12.00

### Fried Baby Bellas ✓

Lightly breaded and deep fried. Served with ranch for dipping 13.00

### Fried Cheese ✓

White cheddar cubes lightly battered, served with raspberry chili sauce 13.00

### Onion Rings ✓

Served with bistro sauce 13.00

## Kid's Menu

(12 & Under)

7" Pepperoni Pizza 9.00

Following includes choice of chips or applesauce

(Sub Cottage Cheese 1.50 Sub Fries 2.00 Sub Onion Rings 3.00)

Chicken Strips 8.50

Battered Cod 9.00

Breaded Shrimp 7.50

Hamburger Slider 8.50

Grilled Cheese 7.50

## Dessert

### Peanut Butter Pie

Homemade smooth and creamy 8.00

### Flourless Chocolate Torte GF

Very rich and delicious! 8.00

### Crème Brûlée Cheesecake

Light and creamy 10.00

### Key Lime Pie

Light and refreshing 10.00

**Parties of 10 or More Automatic 20% Gratuity**

All prices are subject to change Menu Rev. June 2, 2025

*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

**Zabuton 54.00**

American Wagyu steak with rich buttery texture

**Bacon Wrapped Filet Mignon 52.00**

8oz Center-Cut Natural Beef Tenderloin Filet

**Angus Ribeye 52.00**

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 48.00**

14oz Steakhouse classic with exceptional flavor and texture

**Shrimp Dinner 28.00**

(8) Pacific Shrimp

**Ahi Tuna 26.00**

6oz Sashimi grade Ahi Tuna

**Sirloin Kabobs 32.00**

2 Kabobs with peppers, onion and tomatoes

**Chicken Breasts 28.00**

2 - 6oz Marinated Chicken Breasts

**Split Meal Deal \$15.00 per person**

\$8.00 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. Parties of 6 or more will  
be required to grill their own*

Prices are subject to change based on current Market pricing

## Extras From The Grill

Button Mushroom Skillet	5.00
Vegetable Skillet	7.00
Pacific Shrimp (8)	18.00

Homemade Steak Sauces	3.00
Warm Green Peppercorn	
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 contracting a food borne illness.