

“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

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	Homemade Steak Sauces	3.00
Vegetable Skillet	7.00	Warm Green Peppercorn	
Pacific Shrimp (8)	18.00	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.

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