



GRILL HOUSE

PUB MENU

Saturday Special: Prime Rib Dinner

Enjoy our slow roasted, fresh cut Signature Prime Rib

Starting at 12:00 pm

While Supplies Last!

Served with baked potato, Chef's vegetable, side salad,
horseradish sauce, au jus and a roll **12oz Cut Market Price**

“House” Starters

Grill House Bar Cheese **v**

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

Ahi Tuna

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

Spinach & Artichoke Dip **v**

Served with tortilla chips & pita 14.50
GF with all tortilla chips

Garlic Cheese Bread **v**

Artisan flatbread, olive oil, garlic, and mozzarella cheese 13.00

Gluten Free Flatbread Available add \$3.00

Crispy Brussels Sprouts **GF**

Balsamic drizzle, asiago, and bacon 16.00

Sweet Potato Fries **GF**

Crinkle cut, seasoned sweet potato fries served with a cinnamon honey butter 12.50

Basket of Scraps

Hand cut Grill House steak breaded and fried. Served with one of our signature house-made sauces: Peppercorn or Bleu Cheese 16.00

Calamari

Lightly breaded and fried. Served with cocktail sauce 15.50

Scraps & Squid

Enjoy these two popular appetizers as a combo 30.00

Onion Rings **v**

Served with bistro sauce 14.00

Fried Pickle Chips **v**

Lightly breaded and deep fried. Served with ranch for dipping 13.50

Fried Cheese **v**

White cheddar cubes lightly battered, and fried. Served with raspberry chili sauce 14.50

Crispy Breaded Green Beans **v**

Served with ranch for dipping 11.50

Potato Skins **GF**

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

Nacho Platter **GF**

Tortilla chips topped with a Mexi-cheese blend, tomato, onions and black olives. Served with sour cream and salsa 15.00
Add Chicken 5.50 Add Brisket 8.00
Side of Jalapeños .50
Side of Guacamole 3.00

“House” Artisan Flatbread Pizza

12”x 6” Artisan Flatbread

12”x 5” Gluten Free Artisan Flatbread Available add 3.00

Smoke Show

BBQ sauce, smoked brisket, red onion, pickles and shredded cheddar cheese 18.25

La Florentine

Alfredo sauce, grilled chicken, red onion, spinach, and tomatoes. Topped with parmesan cheese and olive oil drizzle 16.00

The Sweet Hottie

Our bacon jalapeno popper spread and shredded cheddar cheese topped with jalapenos, crumbled bacon and a raspberry chili sauce drizzle 18.25

Try with Crispy Chicken add 6.00

Bee Sting

Marinara, pepperoni, sausage, bacon, and mozzarella. Finished with a drizzle of hot honey 18.75

Veggie Delight **v**

Pesto, tomato, red onion, mushroom, spinach and Feta cheese 17.50

Build Your Own Flatbread 12.00

Each flatbread will include choice of olive oil or marinara base and mozzarella cheese

Each vegetable topping 1.50

Each cheese or meat topping 2.50

Available Toppings & Sauces

Vegetables: Mushrooms, tomatoes, garlic, red onion, green onion, black olives, green olives, jalapenos

Cheese: Asiago, Feta, crumbled bleu, shredded cheddar

Meats: Sausage, pepperoni, bacon

Sauces: Pesto, BBQ, Bleu Cheese or Alfredo **add 2.00**

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 food borne illness.

Signature “House” Salads & Soups

Winter Harvest Salad **GF**

Spinach topped with roasted sweet potatoes, red onion, dried cranberry, bacon, chopped pecans, and feta cheese. Served with honey vinaigrette dressing and a roll 16.00

Chopped Wedge **GF**

Chopped romaine and iceberg blend with bleu cheese crumbles, bacon, tomatoes and crispy onions. Served with bleu cheese dressing and a roll 14.00

Southwest Salad **GF V**

Romaine and iceberg blend topped with tomatoes, red onion, shredded cheese, and flame roasted black bean & corn vegetable mix. Finished with guacamole and tortilla chips. Served with chipotle ranch dressing 14.50

Cheese BLT

Romaine and iceberg blend topped with shredded cheese, hard boiled egg, crispy bacon, diced tomato, and croutons. Served with a roll and choice of dressing 14.00

Side Salad **V**

Romaine and iceberg blend, red onion, tomato, cucumber, and croutons. Served with choice of dressing 5.50

Protein Choices

6oz Ahi Tuna 11.00

4oz Sirloin Steak 12.00

Grilled or Crispy Chicken 6.00 Grilled or Breaded Shrimp 7.00

(**GF** Crispy Chicken available)

Dressing Choices:

Balsamic, Ranch, Chipotle Ranch, Bleu Cheese, French, Honey Mustard, 1000 Island, Honey Vinaigrette

Extra Dressing: 4oz \$1.50 2oz \$1.00

Fresh Signature Soups

Served with a roll

Enjoy your soup in a toasted Bread Bowl add 5.00

Baked Potato Soup **GF**

Favorite since we opened in 1999! Topped with sour cream, bacon, cheese and green onions. 6.00

Tomato Basil Soup **GF V**

Topped with Asiago cheese 6.00

“House” Bowls

Cilantro Lime **GF V**

Choice of white rice or quinoa topped with flame roasted black bean & corn vegetable mix, avocado, and tomatoes with a creamy cilantro lime sauce and lime wedge 13.50

Ahi Tuna Poke **GF**

Choice of white rice or quinoa topped with marinated rare Sashimi Ahi Tuna, avocado, cucumber, carrots, green onion, and pickled ginger. Finished with yum yum sauce and sesame seeds. Served with a side of wasabi mayo 15.50

Ramen

Flavorful broth with ramen noodles, mushrooms, green onion, radish, peas, and a hard boiled egg with a chili oil drizzle 13.50

Pasta

Fettuccine pasta with your choice of sauce: Bolognese, Alfredo or Pesto. Finished with parmesan cheese and served with Texas toast 15.50

Add Side Salad \$5.50

Baker Bowls

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

Chicken Alfredo

Baked potato topped with grilled chicken, sauteed mushrooms, mozzarella cheese and Alfredo sauce 14.50

Buffalo Chicken Bacon & Bleu

Baked potato topped with grilled chicken, house-made bleu cheese sauce, bacon, and cheddar cheese. Finished with buffalo sauce and bleu cheese crumbles 16.00

Brisket

Baked potato topped with smoked brisket, cheddar cheese, BBQ sauce, and crispy onions 15.00

Lasagna

Baked potato topped with cottage cheese, bolognese sauce, and mozzarella cheese 12.00

***Add any of our salad protein options to the above bowls**

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

Vegetarian

Baskets from the Fryer

Served with Coleslaw & Kettle Chips

Crispy Chicken Tenders

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

Sub **GF** Chicken Tenders

Breaded Shrimp

Crispy breaded shrimp served with cocktail sauce and lemon 16.50

Pub Battered Cod

Beer battered cod fried golden brown. Served with tartar sauce and lemon 19.00

Combo Basket

Chicken Tenders & Battered Cod 15.50

Chicken Tenders & Breaded Shrimp 15.25

Battered Cod & Breaded Shrimp 17.75

"House" Handhelds

Served with House-made Kettle Chips

Sub Gluten Free Bun 3.00

Sandwiches

Prime Melt

Best Seller! Shaved prime rib with provolone cheese, and bistro sauce on ciabatta. Served with a side of au jus 19.00

Chicken Bacon Ranch Melt

Chicken topped with crispy bacon, American cheese, and creamy ranch dressing on ciabatta 16.50

Brisket Melt

Beef brisket on ciabatta with melted cheddar cheese, pickles, coleslaw, and BBQ sauce 18.00

Grilled Buffalo Chicken Sandwich

Grilled chicken topped with cheddar cheese, bacon, pickles, and buffalo sauce on a toasted bun 16.50

Wraps

Ranch Tender Wrap

House favorite! Crispy chicken tenders, lettuce, tomato, shredded cheese, and creamy ranch dressing in a tomato basil wrap 14.50

Make it buffalo add .50

Add bacon 2.50

Chicken Bacon Jam Wrap

Grilled chicken, sweet hot pepper bacon jam, lettuce, tomato, and shredded cheese in a tomato basil wrap 14.50

Crispy Green Bean Wrap

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

Burgers

Fresh handmade beef patty cooked to medium

Olive Burger

Topped with Swiss cheese and green olive mayo spread on a toasted bun 15.00

Wrangler Burger

Topped with bacon, cheddar cheese, crispy onions, and BBQ sauce on Texas toast 16.00

Jalapeño Popper & Jam Burger

Topped with a jalapeno, bacon and cream cheese spread and sweet hot pepper bacon jam on a toasted bun 16.50

Bacon & Fried Cheese Burger

Topped with fried cheese cubes, crumbled bacon, and raspberry chili sauce on a toasted bun 17.00

Traditional Burger

On a toasted bun 13.00

Make It Deluxe 2.00

(Lettuce, Tomato, Onion & Mayo)

Handheld Toppers

Cheddar, American, Swiss & Provolone Cheese 2.00

Sauteed Mushrooms or Onions 1.00

Bacon 2.50

Side Choices

Sub Cottage Cheese 2.50

Sub French Fries 3.50

Sub Sweet Potato Fries or Onion Rings 6.00

Add Cinnamon Honey Butter 1.00

Add 4oz Coleslaw to any Sandwich or Burger 1.50

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