

GRILL HOUSE Restaurant

PUB MENU

Every Saturday

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

Parties of 10 or More Automatic 20% Gratuity

Menu Revised October 29, 2026

"House" Starters

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

Spinach & Artichoke Dip V
Served with tortilla chips and pita 14.50
GF with all tortilla chips

Crispy Brussels Sprouts GF
Balsamic glaze, asiago, and bacon 16.00

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

Basket of Scraps
Hand cut Grill House steak breaded and fried. Served with one of our signature house-made sauces: Peppercorn or Bleu Cheese 17.50

Traditional Wings GF*
Traditional bone-in wings tossed in your choice of: BBQ, Buffalo, Garlic Parmesan or Honey Sriracha sauce. Served with ranch or bleu cheese 15.00 **Add Fries 3.50**

Totchos
Crispy tater tots loaded with taco-seasoned beef, cheddar cheese sauce, and green onions. Finished with enchilada sauce and crema. 18.00
Add Jalapeño .50 Add Guacamole 3.00

Jalapeno Cheese Curds
Served with marinara and ranch 12.00

Jumbo Soft Pretzel
Served with cheddar cheese sauce 14.50

Onion Rings V
Served with bistro sauce 15.00

Calamari
Lightly breaded and fried. Served with cocktail sauce, and lemon 16.50

Crispy Breaded Green Beans V
Green beans lightly battered and fried, served with ranch 11.50

Signature "House" Salads

Winter Harvest Salad GF
Spinach topped with roasted sweet potatoes, red onion, dried cranberries, bacon, chopped pecans, and feta cheese. Served with a white balsamic shallot vinaigrette dressing and a roll 16.50

Spinach Salad GF
Spinach topped with egg, bacon, red onion, mushroom, tomato, and feta cheese. Served with poppy seed dressing and a roll 16.00

Southwest Taco Salad
Romaine and iceberg blend topped with taco-seasoned beef, tomato, red onion, flame-roasted black bean & corn vegetable mix, and shredded cheese in a fried flour tortilla bowl. Served with a side of sour cream and salsa 16.50 **Add Jalapeño .50 Add Guacamole 3.00**

GH Greek Salad GF V
Romaine and iceberg blend with cucumber, artichoke, tomato, red onion, olives and feta cheese. Served with a Mediterranean Feta dressing and a roll 15.50

Cheese BLT
Romaine and iceberg blend topped with bacon, tomato, hard-boiled egg, shredded cheese, and house-made croutons. Served with a roll and choice of dressing 15.00

Side Salad V
Romaine and iceberg blend with cucumber, red onion, tomato, and house-made croutons. Served with choice of dressing 7.00

Salad Toppers

6oz Ahi Tuna 11.00
6oz Salmon 12.50
Grilled or Breaded Shrimp 7.50
5oz Sirloin Steak 13.00
Grilled or Crispy Chicken 6.50
(GF Crispy Chicken Available)

Dressing Choices

Balsamic, Ranch, Chipotle Ranch, Bleu Cheese, French, Honey Mustard, 1000 Island, Poppy Seed, Mediterranean Feta, White Balsamic Shallot Vinaigrette

Extra Dressing: 4oz - 2.00 2oz - 1.25

Fresh Signature Soups

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 onion
Bowl with a roll 7.00 Cup 4.00

Tomato Basil Soup GF V
Topped with Asiago cheese
Bowl with a roll 7.00 Cup 4.00

Baskets From The Fryer

Served with Coleslaw & Kettle Chips

Crispy Chicken Tenders
Served with your choice of dipping sauce: ranch, BBQ or honey mustard 14.00
GF Crispy Chicken Available

Breaded Shrimp
Crispy breaded shrimp served with cocktail sauce and lemon 17.00

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

Combo Basket
Chicken Tenders & Battered Cod 16.50
Chicken Tenders & Breaded Shrimp 16.00
Battered Cod & Breaded Shrimp 18.50

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 foodborne illness.

"House" Artisan Flatbread Pizza

12" x 6" Artisan Flatbread

12" x 5" Gluten Free Cauliflower Artisan Flatbread Available add 4.00

Taco

Enchilada sauce, taco-seasoned beef, tomato, red onion, shredded cheese, lettuce, crumbled tortilla chips, enchilada and crema drizzle 20.00

Add Jalapeño .50 Add Guacamole 3.00

The Big Dill V

Creamy dill spread, pickle shreds, red onion, and mozzarella cheese 16.00

Try with bacon! Add 2.50

Chicken Alfredo

Alfredo sauce, grilled chicken, tomato, red onion, and mozzarella cheese 20.00

Make it buffalo add .50 Add bacon 2.50

Bee Sting

Marinara, pepperoni, sausage, bacon, and mozzarella cheese. Finished with hot honey 18.75

Build Your Own Flatbread 12.00

Each flatbread will include a marinara base and mozzarella cheese

Each vegetable topping 1.50

Each cheese or meat topping 2.50

Available Toppings & Sauces

Vegetables: Artichoke, diced tomato, garlic, black olive, green olive, jalapeño, red onion, banana pepper, mushroom

Cheese: Asiago, feta, crumbled bleu, shredded cheddar

Meats: Sausage, pepperoni, bacon, chicken

Sauces - Add 2.00: Bleu cheese, cheddar cheese, alfredo, BBQ

"House" Bowls

Power Bowls

Choice of warm white rice or Quinoa served cold

Ahi Tuna Poké GF

Marinated **raw** 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 16.50

Cilantro Lime GF V

Flame-roasted black bean & corn vegetable mix, avocado, and tomato with a creamy cilantro lime sauce and lime wedge 15.00

Add a Protein

6oz Ahi Tuna 11.00	5oz Sirloin Steak 13.00
6oz Salmon 12.50	Grilled or Crispy Chicken 6.50
Grilled or Breaded Shrimp 7.50	(GF Crispy Chicken Available)

Baker Bowls

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

Chicken Alfredo Baker

Grilled chicken, sautéed mushrooms, mozzarella cheese, and Alfredo sauce 16.00

Buffalo Chicken Bacon & Bleu Baker GF

Grilled chicken, house-made bleu cheese sauce, bacon, and shredded cheese. Finished with buffalo sauce and bleu cheese crumbles 16.50

Spinach & Artichoke Chicken Baker GF

Grilled chicken, our creamy spinach & artichoke dip, and asiago cheese 15.00

Broccoli Bacon Cheddar Baker

Broccoli, bacon, cheddar cheese sauce, and green onion 12.00

BBQ Pork Baker

BBQ pork, shredded cheese, coleslaw, and green onion 13.50

"House" Entrées

Add a side salad to any entrée for 7.00

Pork Ribeye

Tender and juicy pork ribeye with a smoky bacon jam. Served over seasoned jasmine rice with chef's vegetable and a roll 20.00

GF without a roll

Steak & Frites

Sliced petite sirloin topped with sautéed mushrooms & onions and your choice of our house-made peppercorn or bleu cheese sauce. Served with crispy seasoned fries 23.00

Gluten Free

Please keep in mind that we do not have a gluten free kitchen

GF * **Ask Server**

Dijon Dill Salmon

Baked Salmon topped with a Dijon dill butter sauce. Served with seasoned jasmine rice, chef's vegetable, and a roll 23.00

GF without a roll

Wet Burrito

A large flour tortilla stuffed with your choice of taco-seasoned beef or chicken, refried beans, and cheese. Smothered in enchilada sauce and melted cheese, then finished with a drizzle of crema and green onions. Served with shredded lettuce, tomato, salsa, and tortilla chips. 19.50

Add Jalapeños .50 Add Guacamole 3.00

"House" Handhelds

Served with house-made kettle chips

Subsitute a Gluten Free Bun 4.00

Melts

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

Pizza Melt
Marinara, mozzarella cheese, pepperoni, sausage, mushrooms, and onions on ciabatta 14.00

Chicken Bacon Ranch Melt
Chicken topped with bacon, American cheese, and creamy ranch dressing on ciabatta 16.50

Sandwiches

BBQ Pulled Pork
Hickory-smoked pork in a tangy BBQ sauce with red onion and pickles on a toasted bun 13.00

Classic Reuben
Corned beef thinly sliced with sauerkraut, 1000 island dressing, and Swiss cheese on grilled rye 15.50

Breaded Fish Sandwich
Crispy fried whitefish fillet, lettuce, tomato, red onion, and tartar sauce on a toasted bun 15.00

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

Crispy Green Bean Wrap V
Crispy green beans, lettuce, tomato, shredded cheese, and ranch in a tomato basil wrap 14.00

Sweet Heat Wrap
Honey sriracha sauce, crispy chicken, lettuce, tomato, red onion, pickle shreds, and shredded cheese in a tomato basil wrap 15.00

Burgers

Fresh, handmade beef patties cooked to medium

Olive Burger
Swiss cheese and green olive mayo spread on a toasted bun 15.00

Wrangler Burger
Bacon, cheddar cheese, crispy onions, and BBQ sauce on Texas toast 16.00

Hot Honey Popper Burger
Jalapeño cream cheese spread and hot honey on a toasted bun 15.00

Cheddar Cheese Patty Melt
Sautéed onions and cheddar cheese sauce on grilled rye 15.50

Traditional Burger
On a toasted bun 13.00
Deluxe 3.00
(Lettuce, Tomato, Onion, & Mayo)

Side Options

Sub any of the following side options in place of the kettle chips

French Fries 3.50

Tater Tots GF 3.50

Sweet Potato Tots GF 5.00
Add Cinnamon Honey Butter 1.00

Onion Rings 6.00

Chef's Vegetable 4.00

Add 4oz coleslaw to any sandwich or burger 1.50

Burger Toppers

Cheese: Cheddar, American, Swiss, Provolone, Cheddar Cheese Sauce 2.00

Sautéed Mushrooms or Onions 1.50

Bacon 2.50

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