

DOWNTOWN DINNER MENU

STARTERS

Fried Calamari
Calamari Rings, Lightly Seasoned, Served with Cocktail and Cajun Tartar Sauce 10.95

Spinach Artichoke Dip
Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Grilled Levain Bread 10.95

Trio of Hummus
Sun-Dried Tomato, Kalamata Olive and Traditional Hummus, Served with Grilled Flat Bread and Cucumbers 8.95

Cajun Shrimp Cocktail
Served with Gazpacho 12.95

Mussels Provençal
P.E.I. Mussels, Sauteed with Garlic, Tomatoes and Basil 11.95

Seared Rare Ahi Tuna
Served with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce 13.95

Garlic Cheese Bread
Grana Padana on Toasted Levain Bread 6.95

BOTTLED BEER

Sierra Nevada Pale Ale 5.50

Deschutes Black Butte Porter 5.50

Weihenstephaner Hefe Weiss Bier 6.00

Mamma's Little Yella Pils 5.50

Buckler (Non-Alcoholic) 4.25

Ask your Server for Other Bottled Beer Selections

WINES BY THE GLASS

Chandon Brut Classic, California SPLIT 9.75

Chardonnay, Beringer, California 7.95

Pinot Grigio, Placido, Italy 7.50

Pinot Noir, Canyon Road, California 7.95

Merlot, Rodney Strong, Sonoma 8.95

Cabernet, Hayman & Hill, Napa Valley 8.95

OUR COMPLETE WINE LIST IS AVAILABLE WITH SOME EXTRAORDINARY SELECTIONS. ASK YOUR SERVER

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase your Risk of Foodborne Illness, Especially if you have Certain Medical Conditions

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

ADD TO ANY ENTREE

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 5.75

SOUPS AND SALADS

Soup of the Day
Ask Your Server for Today's Selection
Small Bowl 5.50 Large Bowl 6.75

Manhattan Chowder
Eastern Chopped Clams with Vegetables and Tomato Broth
Small Bowl 5.50 Large Bowl 6.75

Gazpacho
Tomatoes, Cucumbers, Onions and Oregano, Chilled, Served with Avocado and Chives
Small Bowl 5.50 Large Bowl 6.75

Classic Caesar Salad
Hearts of Romaine, Parmesan Cheese and Homemade Croutons 8.95

Mixed Field Greens
Served with Choice of Dressing 8.50

The Grill Chop Salad
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 8.95

DINNER SALADS

Daily Grill Cobb Salad
Tossed with Diced Chicken Breast, Lettuce, Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 15.95

Blackened Ahi Tuna Salad
Sliced Ahi Tuna Seared Rare, Served Over Mixed Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Peppers, Tossed in an Asian Ginger Dressing 17.95

Grilled Skirt Steak Salad
Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onions 17.95

SIDES TO SHARE

Mac & Cheese Loaded 7.75
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon

Fried Onions 3.25

Shoestring Potatoes 3.50

Yukon Mash 3.25

Spinach Mashed Potatoes 4.50

Brown Rice 3.00

Creamed Spinach 4.25

Sauteed Mushrooms 5.25

Grilled Asparagus 7.75

Market Fresh Vegetables MKT

Grilled Vegetables with Balsamic Glaze 5.75

STEAKS AND CHOPS

Daily Grill Serves the Finest in USDA *Certified Angus Beef™* Corn Fed, Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Charbroiled Skirt Steak
A House Specialty, *Certified Angus Beef™*, Marinated in Citrus, Soy Sauce and Seasonings, Served with Shoestring Potatoes and Vegetable 23.95

Filet Mignon
with Bleu Cheese Herb Crust with Spinach Mash and Bordelaise Sauce 31.95
Simply Grilled Upon Request

New York Strip Steak
12 oz. *Certified Angus Beef™* Served with Shoestring Potatoes and Vegetable 29.95

New York Pepper Steak
12 oz. *Certified Angus Beef™* with Cracked Pepper, Bacon and Onion, Served with Shoestring Potatoes and Vegetable 30.75

Plank Steak
12 oz. *Certified Angus Beef™* Ground Fresh in Our Kitchen Daily, Served with Caramelized Onions, Broccoli and Yukon Mash 19.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia
Farm Raised Tilapia Seasoned with Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers 16.95

Fish and Chips
Fresh Tilapia Coated with Panko Bread Crumbs on a Bed of Shoestring Fries with Remoulade Sauce, Malt Vinegar and Peanut Cole Slaw 16.75

Pan-Seared Idaho Trout Amandine
Topped with Toasted Almonds and Lemon Butter Sauce, Served with Herb Brown Rice and Vegetable 18.75

Cedar Plank Atlantic Salmon
with a BBQ Citrus Glaze, Served with Herb Brown Rice and Vegetable 23.95
Simply Grilled Upon Request

PASTA

Angel Hair Pasta Pomodoro
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 13.95

Linguini and Clams
Linguini, Topped with Littleneck Clams in a Red Herb Tomato Sauce 16.95

Broiled Shrimp Pomodoro
with Angel Hair Pasta
Grilled Gulf Shrimp, Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 18.95

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You

CHICKEN

Chicken Pot Pie
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust 16.95
Please Allow 12 Minutes

Tuscan Brick Chicken
Roasted Under a Brick until Crisp and Golden Brown, Served with Sauteed Spinach, Onions, Mushrooms and Risotto 19.95

Chicken Marsala
Chicken Breast Medallions, Topped with a Marsala Wine Mushroom Sauce, Served with Yukon Mash and Vegetable 18.95

Chicken Parmigiana
Breaded Herb Seasoned Chicken Breast on a Bed of Angel Hair Marinara with Melted Mozzarella Cheese 16.95

CLASSICS

Braised Short Rib
A House Specialty. Served with Horseradish Mashed Potatoes, Crispy Onions and Short Rib Au Jus 22.95

Daily Grill Meat Loaf
Homestyle Meat Loaf Made with Fresh Ground Beef in Our Kitchen, Mixed with Wild Mushrooms, Topped with a Tomato Glaze, Served with Bordelaise Sauce and Yukon Mash 16.95
Limited Number of Orders Available

Cheeseburger Classic
1/2 lb. *Certified Angus Beef™* Ground Fresh in Our Kitchen Daily, Topped with Double Cheddar Cheese, Served with Peanut Cole Slaw and Shoestring Potatoes 13.95

Chicken Burger
Whole Wheat Bun, Mushrooms, Spinach, Tomatoes and 1,000 Island Dressing, Served with Peanut Cole Slaw and Shoestrings 13.50

Grilled Vegetable Plate
A Medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Brown Rice 13.75

DESSERTS

Chef's Featured Dessert
Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream 6.95

"Daily Grill" Fudge Brownie Pie
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans 7.50

Big Carrot Cake
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream 7.75

Seasonal Crème Brulee
A Delicate Custard with a Caramelized Sugar Top 7.50
Ask Your Server for Today's Selection

Key Lime Pie
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest 6.95