

# NP-IRV-SM-BW-BURB DINNER MENU

## APPETIZERS

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

**Popcorn Shrimp**  
Tempura Battered Rock Shrimp, Served with Cocktail and Cajun Tartar Sauce 10.95

**Spinach Artichoke Dip**  
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini 11.25

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

**Shrimp Cocktail**  
Gulf Shrimp with Tangy Cocktail Sauce 14.75

**Cheese Quesadilla**  
Melted Cheddar Cheese, Guacamole, Salsa and Sour Cream 10.95  
**with Charbroiled Chicken Add 3.00**

**Seared Rare Ahi Tuna**  
Served with Pickled Cucumber, Wasabi, Fried Spinach, Pickled Ginger and Soy Sauce 14.25

**Jumbo Lump Crab Cake**  
Jumbo Lumpmeat, Seasoned with Old Bay, Served with a Shallot White Wine Reduction 14.75

## WINES BY THE GLASS

### WHITE WINES

**SPARKLING**  
Chandon Brut Classic, California . . . SPLIT 10.50

**CHARDONNAY**  
La Terre, California . . . . . 7.50

Chateau Ste. Michelle, Washington . . . . . 9.00

Markham, Napa Valley . . . . . 12.00

**PINOT GRIGIO**  
Placido, Italy . . . . . 8.00

Maso Canali, Italy . . . . . 11.00

### RED WINES

**PINOT NOIR**  
Canyon Road, California . . . . . 8.00

Acrobat, Oregon . . . . . 11.00

**MERLOT**  
Penfolds Rawson's Retreat, Australia . . . . 8.00

Tangley Oaks, Napa Valley . . . . . 10.50

**CABERNET SAUVIGNON**  
Domino, California . . . . . 8.00

Hayman & Hill, Napa Valley . . . . . 9.50

Chateau St. Jean, Sonoma . . . . . 11.00

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

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

## STARTERS

Small Bowl of Soup with Any Entree 4.25

Caesar or Mixed Field Greens with Any Entree 5.95

## HOMEMADE SOUPS

Small Bowl 5.50 Large Bowl 6.75

### Soup of the Day

Ask Your Server for Today's Selection

### Manhattan Chowder

Eastern Chopped Clams with Vegetables and Tomato Broth

### Gazpacho Soup

Tomatoes, Cucumbers, Onions and Oregano, Chilled, Served with Avocado and Chives

## STARTER SALADS

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

**Mixed Field Greens**  
Served with Choice of Dressing 8.25

**The Grill Chop Salad**  
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 9.50

**Endive, Spicy Pecans & Romaine with Gorgonzola Cheese**  
Tossed in a Walnut Oil Vinaigrette Dressing 9.75

## DINNER SALADS

**Chicken Caesar Salad**  
Hearts of Romaine, Parmesan Cheese and Croutons, Tossed with Our Caesar Dressing, Topped with Sliced Charbroiled Chicken 15.50  
**Blackened on Request**

**Daily Grill Cobb Salad**  
Tossed with Diced Chicken Breast, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 16.25

**Grilled Skirt Steak Salad**  
Hearts of Romaine, Red Onions, Tomatoes and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onions 18.50

## SIDES

**Mac & Cheese** (Side Dish for the Table) 7.50  
Blend of Cheddar, Gruyere and Danish Fontina Cheese

**Fried Onions** 3.50

**Shoestring Fries** 3.50

**Sweet Potato Fries** 4.50

**Red Skin Mash** 3.50

**Spinach Mashed Potatoes** 4.50

**Baked Potato** 5.00

**Herb Brown Rice** 3.50

**Creamed Spinach** 4.50

**Glazed Carrots** 4.00

**Sauteed Mushrooms** 5.50

**Grilled Asparagus** 8.00

**Grilled Vegetables with Balsamic Glaze** 6.00

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 17.75  
**Please Allow 12 Minutes**

**Tuscan Brick Chicken**  
Roasted Under a Brick until Crisp and Golden Brown, Served with Sautéed Spinach, Onions, Mushrooms and Herb Brown Rice 19.95

**Chicken Piccata**  
Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce, Served with Red Skin Mash and Vegetable 18.95

**Chicken Parmigiana**  
Breaded Herb Seasoned Chicken Breast on a Bed of Angel Hair Marinara with Melted Mozzarella Cheese 17.25

## CLASSICS

**DG Homestyle Meat Loaf**  
Ground Fresh in Our Kitchen Daily, Mixed with Wild Mushrooms, Topped with a Tomato Glaze, Served with Bordelaise Sauce and Red Skin Mash 17.75  
**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 Shoestrings 13.95

**Pepper Bacon Burger**  
1/2 lb. *Certified Angus Beef™* Topped with Double Cheddar, Pepper Bacon & 1,000 Island Dressing, Served with Peanut Cole Slaw and Shoestrings 14.75

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

### Today's Fresh Fish

Ask Your Server for Today's Selection MKT

**Baja Style Fish and Chips**  
Cod Fillet Dipped in Beer Batter, Served on a Bed of 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 18.95

**Cedar Plank Salmon**  
with a BBQ Citrus Glaze, Served with Herb Brown Rice and Vegetable 24.50

**Jumbo Lump Crab Cakes**  
Seasoned with Old Bay, Served with a Shallot White Wine Reduction and Shoestring Fries 27.75

## PASTA

**Penne Pesto with Chicken**  
Fresh Basil, Garlic and Roasted Pine Nuts, Topped with Grilled Chicken Breast 16.95

**Penne Pesto**  
with Fresh Basil, Garlic & Roasted Pine Nuts 14.95

**Angel Hair Pasta Pomodoro**  
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 14.50

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

**Salmon with Farfalle**  
Pan-Seared Salmon Atop of Asparagus, Snow Peas and Farfalle Pasta with a Light Chardonnay Dill Cream Sauce 22.75

## 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 Fries and Vegetable 24.75

**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 Fries and Vegetable 30.75

**New York Pepper Steak**  
12 oz. *Certified Angus Beef™* with Cracked Pepper, Bacon and Onion, Served with Shoestring Fries and Vegetable 31.50

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

**Blackberry Pork Chop**  
14 oz. Double Cut Chop with a Washington Blackberry Sauce, Served with Red Skin Mash and Sautéed Spinach, Onions and Mushrooms 23.75

## SIMPLY 600

Simply 600 is a lower calorie option to some of our classic dishes as well as new favorites. Each dish has fewer than 600 calories. Variations in ingredients and preparation as well as substitutions may change calorie count

**Blackened Ahi Tuna Salad** (319 Cal)  
Ahi Tuna Seared Rare, Mixed Field Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Bell Peppers, Tossed in an Asian Style Vinaigrette 18.50

**Pan-Seared Salmon Burger** (554 Cal)  
with Arugula, Sliced Tomatoes and Remoulade Sauce, Served with Grilled Asparagus 13.75

**Grilled Herb Chicken Breasts** (393 Cal)  
Grilled Skinless Chicken Breasts, Seasoned with Herbs, Served with Spinach and Grilled Vegetables 17.95

**Chicken Marsala** (549 Cal)  
Chicken Breast Medallions, Topped with a Marsala Wine Mushroom Sauce, Served Over Angel Hair Pasta 18.95

**Blackened Tilapia** (569 Cal)  
Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers with Grilled Vegetables 17.95

**Simply Grilled Salmon** (414 Cal)  
Served with Grilled Asparagus 22.75

**Grilled Idaho Trout** (589 Cal)  
Served with Peanut Cole Slaw 17.75

**Grilled Vegetable Plate** (419 Cal)  
A Medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Herb Brown Rice 14.50

**Petite Filet Mignon** (436 Cal)  
6 oz. Center Cut Filet, Served with Grilled Asparagus and Tomato 29.75

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