

# NP-IRV-SM-SC-PD LUNCH MENU

## APPETIZERS

**Fried Calamari**  
Calamari Rings, Lightly Seasoned, Served with Cocktail and Cajun Tartar Sauce 9.95

**Popcorn Shrimp**  
Tempura Battered Rock Shrimp, 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 Crostini 10.95

**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 13.95

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

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

## 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

## 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 5.75

## SPECIALTY SANDWICHES

All of Our Burgers are Hand Formed  
1/2 lb. *Certified Angus Beef*<sup>™</sup>  
Ground Fresh in Our Kitchen Daily.  
Taste the Difference.

Choice of Fresh Fruit, Shoestrings or Roasted Peanut Cole Slaw

**Cheeseburger**  
Served with LTO, Sliced Pickle, 1,000 Island Dressing and Choice of Cheese 11.75  
**Hamburger** 10.75

**Pepper Bacon Burger**  
Topped with Double Cheddar and Pepper Bacon with 1,000 Island Dressing 12.75

**Chicken Burger**  
Whole Wheat Bun, Mushrooms, Spinach, Tomatoes and 1,000 Island Dressing 12.25

**Ahi Tuna Wrap**  
Seared Rare with Blackened Spices, Avocado, Lettuce, Tomatoes, Cucumber and a Wasabi Aioli, Wrapped in a Whole Wheat Tortilla, Served with Peanut Cole Slaw 15.25

**Santa Fe Chicken Wrap**  
Blackened Chicken, Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Chipotle Aioli, Wrapped in a Whole Wheat Tortilla 12.95

**French Dip Sandwich**  
Sliced Thin, Dipped in Au Jus, Topped with Swiss Cheese, Grilled Onions and Spicy Mustard 13.95

**Reuben Sandwich**  
Shaved Corned Beef, Swiss Cheese, Fresh Sauerkraut, 1,000 Island Dressing and Dijon Mustard on Grilled Rye Bread 13.50

**Tuna Melt**  
Scoop of White Albacore Tuna Salad, Grilled with Cheddar Cheese 13.25

**B.L.T.**  
Thick Cut Double Smoked Bacon, Lettuce and Tomato 11.95

**Cobb Club Sandwich**  
Grilled Chicken Breast, Lettuce, Tomato, Bacon, Avocado, Scallions and Bleu Cheese Mayo, Served on Toasted Sourdough 12.95

**California Turkey Melt**  
Peppered Turkey Breast with Jack Cheese and Avocado, Served with a Cranberry Tomato Chutney on Sourdough 11.95

## STARTER SALADS

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

**Mixed Field Greens**  
Served with Choice of Dressing 7.75

**The Grill Chop Salad**  
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 8.75

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

## VEGETABLES

Peanut Cole Slaw 3.00  
Glazed Carrots 4.00  
Creamed Spinach 4.50  
Grilled Asparagus 8.00  
Grilled Vegetables with Balsamic Glaze 6.00

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

## 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

**Thai Noodle Chicken Salad** (472 Cal)  
Carrots, Red Bell Pepper, Cabbage, Cucumbers, Snow Peas, Cilantro, Mandarin Oranges and Peanuts, Tossed in a Sesame Ginger Vinaigrette 11.75

**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 16.75

**Grilled Herb Chicken Breasts** (408 Cal)  
Grilled Skinless Chicken Breasts, Seasoned with Herbs, Served with Fresh Fruit and Sliced Tomatoes 14.95

**Chicken Meatballs and Angel Hair Pasta** (590 Cal)  
Chopped Tomatoes, Garlic and Basil 12.25

**Grilled Shrimp Pomodoro** (528 Cal)  
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 16.75

**Grilled Vegetable Plate** (419 Cal)  
A Medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Herb Brown Rice 11.95

**DG Hamburger** (567 Cal)  
Served with LTO and Mayo with Fresh Fruit 8.95

**Pan-Seared Salmon Burger** (554 Cal)  
with Arugula, Sliced Tomatoes and Remoulade Sauce, Served with Grilled Asparagus 12.75

**Turkey Club** (554 Cal)  
with Crispy, Bacon, Avocado, LTO and Mayo on Toasted Wheat, Served with Fresh Fruit 11.95

**Blackened Tilapia** (514 Cal)  
Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers with Grilled Vegetables 15.95

**Simply Grilled Salmon** (414 Cal)  
Served with Grilled Asparagus 16.25

**Grilled Idaho Trout** (589 Cal)  
Served with Peanut Cole Slaw 14.25

**Fish Tacos** (548 Cal)  
Two Soft Corn Tortillas with Cabbage, Radishes and Cilantro, Tossed in a Chipotle Aioli, Served with Black Beans and Spanish Rice 13.95

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

## SPECIALS

**The Grill Chop Salad Combo**  
Served with a Small Bowl of Soup 10.95

**Daily Grill Cobb Salad Combo**  
Served with a Small Bowl of Soup 12.95

**Salad and Pasta**  
Mixed Field Greens or Classic Caesar Salad, with Penne Pesto or Angel Hair Pomodoro 12.95

**Half Sandwich Combo**  
Half BLT, Turkey Melt, Tuna Melt or Tuna Salad with Your Choice of Caesar Salad, Mixed Field Greens or Soup of the Day 11.95

**Mini Pot Pie and Salad**  
Mini Pot Pie, Served with Mixed Field Greens or Classic Caesar Salad 14.50

**Chopped Beef Steak**  
8 oz. *Certified Angus Beef*<sup>™</sup> Ground Fresh in Our Kitchen Daily, Topped with Caramelized Onions, with Red Skin Mash & Tomato Provençal 14.95

**Charbroiled Skirt Steak**  
A House Specialty, *Certified Angus Beef*<sup>™</sup> Marinated in Citrus, Soy Sauce and Seasonings, Served with Shoestring Fries & Vegetable 24.75

## CHICKEN

**Chicken Pot Pie**  
Fresh Chicken, Carrots, Onion, Peas and Mushrooms, Topped with a Flaky Crust 15.50  
**Please Allow 12 Minutes**

**Chicken Quesadilla**  
Grilled Chicken Breast, Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream 13.95

**Chicken Piccata**  
Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce, Served with Red Skin Mash and Vegetable 16.95

**Tuscan Brick Chicken**  
Roasted Under a Brick until Crisp and Golden Brown, Served with Sauteed Spinach, Onions, Mushrooms and Herb Brown Rice 17.95

## POTATOES AND SIDES

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

Fried Onions 3.25  
Shoestring Fries 3.50  
Sweet Potato Fries 4.50  
Red Skin Mash 3.50  
Spinach Mashed Potatoes 4.50  
Herb Brown Rice 3.50

## ENTREE SALADS

**Chicken Caesar Salad**  
Hearts of Romaine, Parmesan Cheese, Croutons, Topped with Sliced Charbroiled Chicken 10.95  
DINNER SIZE 12.95  
**Blackened on Request**

**Daily Grill Cobb Salad**  
Tossed with Diced Chicken Breast, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 11.75  
DINNER SIZE 14.75

**Grilled Lime Chicken Salad**  
Mixed Greens with Lime Chicken, Asparagus, Chopped Vegetables, Tomatoes, Avocado, Fennel and Corn with Citrus Vinaigrette 11.75  
DINNER SIZE 14.75

**Grilled Skirt Steak Salad**  
Hearts of Romaine, Red Onions, Tomatoes and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onions 17.50

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

**Catalina Sandabs**  
Pan-Fried with Lemon Butter, Served with Herb Brown Rice and Vegetable 13.95

**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 15.95

**Pan-Seared Idaho Trout Amantine**  
Topped with Toasted Almonds and Lemon Butter Sauce, Served with Vegetable 15.95

**Cedar Plank Salmon**  
with a BBQ Citrus Glaze, Served with Herb Brown Rice and Vegetable 17.95

## PASTA

**Penne Pesto with Chicken**  
Fresh Basil, Garlic and Roasted Pine Nuts, Topped with Grilled Chicken Breast 15.95

**Penne Pesto**  
with Fresh Basil, Garlic & Roasted Pine Nuts 13.95

**Salmon Farfalle**  
Salmon Tossed with Asparagus, Snow Peas and Farfalle Pasta in a Light Chardonnay Dill Cream Sauce 13.50

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

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