

Starters

Burgers and Sandwiches

Soup of the Day 6/9
Sesame Encrusted Ahi Tuna 13.5
Shishitos, Wakame, Sriracha,
Sesame Soy
Rosarito Shrimp Cocktail 13
Poached Bay Shrimp, Pico de
Gallo, Avocado,
Corn Tortillas, Spiced Tomato
Broth
Warm Baked Brie Cheese 12
Candied Walnuts, Honey Comb,
Fig Chutney,
Apples, Roasted Garlic, Artisan
Bread
Fried Cauliflower 9.5
Chipotle and Lemon Aioli Sauce
Beer Battered Onion Rings 9
BBQ Chipotle Sauce
Chips and Salsa 8
Corn Tortillas, Guacamole, Salsa
Roja
Steak Nachos 12
Carne Asada, Black Beans, Pico de
Gallo,
Jack Cheese, Jalapeno Cheese
Sauce
1 L.B. Chicken Wings 11.5
Side of Jalapeno Ranch and
House Hot Sauce
Bacon-Mac & Cheese 10
Bacon, Parmesan, Macaroni, Three
Cheese Sauce
Baked Meatballs 11.5
Mozzarella, Marinara, Portabellas,
Garlic Bread

Salads

Traditional Caesar 9.5
Garlic Croutons, Chopped
Romaine, Anchovies, Parmesan-
Black Pepper Dressing
The Israeli 10
Cherry Tomatoes, Cucumbers,
Kalamata Olives, Peppers,
Cilantro, Feta, Lemon, Olive Oil

Chopped B.L.T. 9.5
Chopped Greens, House Bacon,
Tomato,
Red Onions, Avocado, Bleu
Cheese Dressing
Coachella Spinach 10.5
Berries, Dates, Candied Walnuts,
Fried Pita,
Garlic-Herb Cheese, Balsamic
Dressing
Heirloom Tomato Caprese 10.5
Buffalo Mozzarella, Pesto, Mixed
Greens
Southwest Chop 9.5
Romaine, Spiced Tortillas, Black
Beans,
Roasted Corn Salsa, Queso Fresco,
Avocado-Tomatillo Vinaigrette
Salad Proteins:
Garlic Shrimp 6, Atlantic Salmon 7
Chicken Breast 5, Albacore Tuna 4

Choice of fries or pesto mixed
greens
Albacore Tuna Melt 12.5
Albacore White Tuna Salad,
Cheddar,
Tomato, Toasted Sourdough
Pastrami Rueben 13.5
Sauerkraut, Swiss Cheese, Shaved
Pastrami,
Thousand Island, Toasted Rye
Prime Rib French Dip 15
Toasted Baguette, Slow Roasted
Prime Rib,
Swiss, Grilled Onions, Au Jus
Chicken & Brie Grilled Cheese
12.5
Chicken Breast, Prosciutto, Green
Apple,
Arugula Honey Mustard, Artisan
Bread
The Grill Burger 13.5
Cheddar, House Bacon, Grilled
Onions,

Lettuce, Tomato, Thousand Island

Gourmet Blue Cheese 14

Arugula, Point Reyes Blue Cheese,
Bacon Jam

California Turkey Burger 14.5

Guacamole, Swiss, Pickled Red
Onions,
Chipotle Aioli

Tacos 3 per order

Whitefish Tacos 13.5

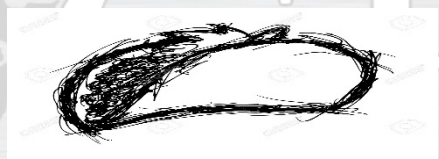
Cabbage, Avocado, Pico de Gallo,
Flour Tortillas, Jalapeno Ranch

Blackened Ahi Tacos 14.5

Ponzu Slaw, Radish, Avocado,
Corn Tortillas, Wasabi Aioli

Prime Rib Tacos 14.5

Red Onion, Cilantro, Monterey
Jack,
Flour Tortillas, Salsa Roja



Taco Tuesday &
Thursday

\$3 Tacos 3 to close
[bar]

The Grill's entrées and daily
features on back page

Consuming raw or uncooked meats,
poultry, seafood,
Shellfish, or eggs, may increase your
risk of food born illness.

The Grill Signatures

Beer Battered Fish & Chips 15.5
Coleslaw, French Fries, Tartar Sauce

Sesame Ginger Salmon 21
Broccolini, Snow Peas, Roasted Peppers, Portabellas,
Honey-Ginger Glaze

Angel Hair Prawns 17.5
Garlic Shrimp, Angel Hair Pasta, Artichokes, Cherry
Tomato,
Roasted Peppers, Pesto, Parmesan

Scallop Carbonara 18
Linguini, Asparagus, Bacon, Black Pepper, Parmesan Cream
Sauce

Scallop Spinach Salad 17
Red Onion, Tomato, Portabella, Goat Cheese,
Bacon-Stone Ground Mustard Dressing

Linguini and Meatballs 14
Marinara, Parmesan, Garlic Bread

Prosciutto Wrapped Chicken Breast 15.5
Spinach and Artichoke Risotto, Garlic & Herb Cheese,
Lemon-Thyme Jus

Ground Beef Steak 16
Bleu Cheese Mashed Potato, Fried Onions, Green Beans,
Peppercorn Sauce

Desserts

\$7 each

Brownie Sundae / Warm Bread Pudding with Whisky
Sauce /
Crème Brulee with Fresh Berries

Daily Specials

4 P.M.

Fresh Catch *Market Price*

[Friday]

12 Ounce Prime Rib \$25

[Saturday]

Fried Chicken \$17

[Sunday]