

THE GRILL



STARTERS

CUP OR BOWL OF SOUP

Try our signature Chicken Tortilla Soup or soup Du Jour
\$3.95 / \$5.95

DUO DIPS WITH CHIPS

Homemade queso blanco and salsa with a basket of homemade tortilla chips.
\$7.95
Add Guacamole & Chorizo
\$2

WARM ELOTE CORN DIP

House Chorizo and corn in creamy cheese and chipotle finished with pico de gallo and served with crispy tortilla chips and salsa.
\$7.95

QUESADILLA

Sharp cheddar, Monterey Jack, grilled bell peppers and onions. Served with salsa, sour cream and guacamole.
\$9.75
Chicken or Beef \$10.95
Shrimp \$11.50

BUFFALO CHICKEN WINGS

(6) or (12) bone-in or boneless wings, fried & tossed with buffalo hot, honey BBQ, garlic parmesan, Asian, lemon pepper, Cajun dry rub, pineapple jerk or Carolina heat (HOT!)
\$7.95 / \$12.95

EDAMAME

Fresh soybean pods, steamed to perfection and sprinkled with sea salt.
\$6.75
Try it Spicy! \$1.00

PRIME RIB EGG ROLLS

Crispy eggrolls stuffed with prime rib and cabbage served with a side of horseradish cream and spicy au jus
\$9.75

GREENS

CRISPY CHICKEN ASIAN SALAD

Crispy chicken, romaine, cabbage, shredded carrots, cucumbers, sliced almonds, crispy wontons, and sesame vinaigrette dressing
Large \$10.50 Petite \$9.00
Substitute Steak, Salmon, or Shrimp \$2.00

FARRO AND BABY CORN SALAD

Farro, baby corn, and pickled red onions on a bed of winter greens finished with goat cheese crumbles and a white balsamic honey vinaigrette.
Large \$9.75 Petite \$8.25
Add Chicken, Steak, Salmon, or Shrimp \$4.00 

TRADITIONAL COBB SALAD

Grilled marinated chicken breast, Applewood smoked bacon, avocado, hard boiled egg, tomatoes, bleu cheese crumbles, winter greens mix, and your choice of dressing.
Large \$12.75 Petite \$10.50
Substitute Steak, Salmon, or Shrimp \$2.00 

CHICKEN CAESAR SALAD

A crispy blend of romaine hearts, parmesan cheese, and house made croutons. Tossed in our signature Caesar dressing and topped with grilled chicken.
Large \$10.95 Petite \$9.00
Substitute Steak, Salmon, or Shrimp \$2.00 

BLACK & BLUE STEAK WEDGE

A wedge of fresh iceberg lettuce topped with diced tomatoes, bacon bits, bleu cheese, and crispy onion straws served with sliced petite tenderloin steak and your choice of dressing.
\$11.50

Dressings Available:

House Ranch, Bleu Cheese, Balsamic Vinaigrette, White Balsamic Honey Vinaigrette, Honey Mustard, Caesar, Italian, Sesame Vinaigrette

Chef Orlando Tijerina

Please note that an 18% Service Charge and 8.25% Sales Tax will be added to your bill.
*Consuming raw or undercooked meat may increase your risk of food borne illness.

SANDWICHES & WRAPS

Served with choice of fresh fruit, chips, fries, onion rings, or sweet potato fries

THE RYCHIE

Crispy buttermilk fried chicken breast tossed in buffalo sauce topped with provolone cheese on a toasted brioche bun drizzled in creamy ranch dressing with lettuce, tomatoes, and pickles.

\$10.95

AL'S STEAK SANDWICH

In the tradition of Chicago's famous Italian steak sandwich we have a half pound of prime rib braised in beef au jus on an Italian sub roll with Provolone cheese, hot pickled peppers and onions and served with garlic and peppercorn au jus for dipping.

\$11.75

CHEESE STEAK SANDWICH

Thinly sliced ribeye with sautéed peppers, onions, and cherry tomatoes smothered with Swiss and American cheese on an authentic Philadelphia roll

\$11.75

STEAK BANH MI

Seared lemongrass marinated sirloin medallions, Douchi mayo, shredded carrots, red cabbage, cucumber, fresh cilantro and jalapeno slices

\$10.50

TURKEY ASADA SANDWICH

Shaved and grilled smoked turkey with jalapeños topped with cheddar and monterrey jack cheese on a grilled jalapeño bun

\$10.50

MARIO'S MELT

Toasted sourdough bread with American and provolone cheese, mesquite smoked turkey, grilled tomatoes, Applewood smoked bacon and honey mustard.

\$10.75

THE DOMINION CLUB

Cured ham, smoked turkey, Applewood smoked bacon, cheddar cheese, lettuce, and tomato on jalapeno sourdough with cilantro aioli

\$10.95

CLASSIC BURGER

Your choice of beef, grilled chicken, turkey, or veggie patty with lettuce, tomato, red onion and pickles. Served on your choice of brioche, sweet, or gluten free bun with your choice of cheese.

\$11.00

SOUP & HALF SANDWICH

Half of a chicken salad, tuna salad, ham or turkey sandwich on your choice of white or wheat toast or croissant served with a cup of soup.

\$10.00

ENTREES

Add a side salad to any Entrée for \$3.95

CHICKEN FRIED STEAK OR CHICKEN

Classic country style steak or chicken served with green beans, classic mashed potatoes, and country gravy.

\$14.99

BLACKENED TILAPIA DINNER

Seared blackened tilapia served over a bed of Texas dirty rice, steamed broccoli, and Cajun remoulade.

Make it fish tacos at no additional charge

\$12.95

HOT & CRUNCHY CHICKEN

Chicken breast crusted in a blend of crushed almonds, sesame seeds, crushed red pepper and served with steamed jasmine rice, sautéed sesame broccoli and finished with an Asian drizzle.

\$12.95

SEARED FILET FRITTES

8oz seared tenderloin filet served with a generous portion of steak fries and garlic aioli.

\$24.95

SALMON QUINOA BOWL

Four ounce seared salmon filet on a bed of quinoa with sautéed kale, bell peppers, feta cheese, and fresh fennel. Topped with walnuts and fresh mint in a preserved lemon vinaigrette.

\$17.95

SEARED RIBEYE

12 oz. cast iron seared ribeye served with a loaded baked potato, vegetable du jour, and green peppercorn au jus.

\$24.95



Can be prepared Gluten Free

11.1.2018