

PORT DINNER MENU

APPETIZERS

Fried Calamari
Calamari Rings, Lightly Seasoned, 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 10.95

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

Shrimp Cocktail
Gulf Shrimp with Tangy Cocktail Sauce 13.95

Onion Rings
Served with Bleu Cheese Dressing 7.95

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

Jumbo Lump Crab Cake
Jumbo Lumpmeat, Seasoned with Old Bay, Served with a Shallot White Wine Reduction 13.95

WINES BY THE GLASS

WHITE WINES

SPARKLING

Chandon Brut Classic, California SPLIT 9.75

CHARDONNAY

La Terre, California 6.95
Beringer, California 7.95
Chateau Ste. Michelle, Washington 8.95
Markham, Napa Valley 11.95

OTHER WHITES

Pinot Grigio, Placido, Italy 7.50
Pinot Grigio, Maso Canali, Italy 10.95
Sauvignon Blanc, Rodney Strong, Sonoma 7.95
Riesling, Saint M, Germany 8.75
White Zinfandel, Woodbridge, California 6.75

RED WINES

PINOT NOIR

Mirassou, California 7.95
Francis Coppola, Monterey 11.95

MERLOT

Beringer, Stone Cellars, California 6.95
Rodney Strong, Sonoma 8.95
Clos Du Bois, North Coast 10.50

CABERNET SAUVIGNON

Sycamore Lane, California 6.95
Kenwood, California 8.95
J. Lohr, Seven Oaks, Paso Robles 10.75
BV, Napa Valley 12.95

OTHER REDS

Zinfandel, Cellar No. 8, California 7.95
Syrah, Francis Coppola, Monterey 8.95

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

STARTERS

Small Bowl of Soup with Any Entree 3.95
Caesar or Mixed Green Salad with Any Entree 5.75

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

STARTER SALADS

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

Mixed Green Salad
Served with Choice of Dressing 7.95

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 9.95

DINNER SALADS

Charbroiled Chicken Caesar Salad
Fresh Romaine Hearts, Parmesan Cheese and Croutons, Tossed with Our Caesar Dressing, Topped with Sliced Charbroiled Chicken 14.95
Blackened on Request

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
Romaine Lettuce, Roasted Red Onions, Grilled Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings 17.95

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) 7.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese
Shoestring Fries 3.00
Steamed Red Potatoes 3.00
Red Skin Mash 3.00
Garlic Mashed Potatoes 4.00
Spinach Mashed Potatoes 4.00
Baked Potato 4.50
Jasmine Rice 2.50

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

Take-Out Available

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 23.95

Charbroiled Filet Mignon
10 oz. Filet, Served with Shoestring Fries and Vegetable 31.95

New York Strip Steak
12 oz. Angus Beef Aged 28 Days, Served with Shoestring Fries and Vegetable 29.95

New York Pepper Steak
12 oz. Angus Beef Aged 28 Days with Cracked Pepper, Bacon and Onion, Served with Shoestring Fries and Vegetable 29.95

Blackberry Pork Chop
14 oz. Double Cut Chop with a Washington Blackberry Sauce, Served with Red Skin Mash and Sauteed Zucchini, Onions and Apples 23.50

Cooking Temperatures
RARE - Very Red, Cool Center
MEDIUM RARE - Red, Warm Center
MEDIUM - Pink Center
MEDIUM WELL - Slightly Pink Center
WELL - Broiled Throughout, No Pink

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

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

Cedar Plank Atlantic Salmon
with a BBQ Citrus Glaze, Served with Steamed Red Potatoes and Vegetable 23.95
Simply Grilled Upon Request

Pan-Seared Idaho Trout Amandine
Topped with Toasted Almonds and Lemon Butter Sauce, Served with Steamed Red Potatoes and Vegetable 18.75

Jumbo Lump Crab Cakes
Seasoned with Old Bay, Served with a Shallot White Wine Reduction and Mixed Greens with Shaved Fennel and a Lemon Dressing 26.95

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

VEGETABLES

Creamed Spinach 4.00
Steamed Spinach 3.00
Steamed Broccoli or Spinach 3.00
Glazed Carrots 4.00
Sauteed Mushrooms 5.00
Grilled Asparagus 7.50
Grilled Vegetables with Balsamic Glaze 5.50

Please See Back Page for Our Complete Beverage List

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

CHICKEN

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

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

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

Grilled Herb Chicken Breasts
Grilled Skinless Chicken Breasts, Seasoned with Herbs, Served with Spinach and Grilled Vegetables 16.95

CLASSICS

Daily Grill Cheeseburger Classic
1/2 lb. *Certified Angus Beef*™ with Double Cheddar Cheese, Served with Cole Slaw and Onion Rings 13.95

California Turkey Melt
Peppered Turkey Breast, Grilled with Avocado and Jack Cheese, Served with a Cranberry Tomato Chutney on Sourdough 12.95

Pepper Bacon Burger
1/2 lb. *Certified Angus Beef*™ Topped with Double Cheddar and Pepper Bacon, Served with Onion Rings and 1,000 Island Dressing 14.50

Daily Grill Meat Loaf
Topped with Mushroom Sauce, Served with Red Skin Mash and Glazed Carrots 16.95

Grilled Vegetable Plate
A Medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Jasmine Rice 12.95

PASTA

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

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

Salmon Farfalle
Asparagus, Snow Peas and Farfalle Pasta in a Light Chardonnay Dill Cream Sauce, Topped with Pan-Seared Salmon 17.95

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 6.95

Strawberry Shortcake
Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream 6.95

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