

# DINNER MENU

## APPETIZERS

**The Cutting Board** 11.50  
Chef Selection of Cured Meats and Artisan Cheeses

**Fried Calamari** 11.95  
Calamari Rings, Lightly Seasoned,  
Served with Marinara

**Crispy Naked Wings** 9.95  
Louisiana Hot Sauce and Bleu Cheese Dressing

**Ahi Tuna Tacos** 11.95  
Four Tacos, Seared Rare with Grilled Pineapple  
Salsa, Avocado and Sriracha Aioli \*

**Spinach Artichoke Dip** 12.95  
Spinach, Artichoke Hearts, Shallots and  
Parmesan Cheese with a Touch of Cream,  
Served Warm with Crostini

**Hummus** 9.95 **GFD**  
Chickpeas, Tahini and Za'atar with Grilled  
Flat Bread and Cucumbers

**Onion Rings** 9.95  
with Bleu Cheese Dressing

**Ahi Tuna Sashimi** 15.75 **GFD**  
Seared Rare, Pickled Cucumber, Wasabi,  
Pickled Ginger, Fried Spinach and Soy Sauce \*

**Jumbo Lump Crab Cake** 14.95  
Jumbo Lumpmeat, Seasoned with Old Bay,  
Served with a Shallot White Wine Reduction

## STARTERS

**Small Bowl of Soup**  
with Any Entree 4.75

**Kale Caesar Salad or  
Mixed Field Greens**  
with Any Entree 7.00

## SOUP & STARTERS

**Housemade Soup of the Day**  
Made Fresh Daily Sm. 5.95 Lg. 7.25

**Manhattan Clam Chowder**  
Eastern Clams with Vegetables  
and Tomato Broth Sm. 5.95 Lg. 7.25

**Kale Caesar** 10.00 **GFD**  
A Mixture of Romaine and Kale, Tossed  
in Our Signature Caesar Dressing

**Mixed Field Greens** 9.00 **GFD**  
with Choice of Dressing

**The Wedge** 10.95 **GFD**  
Iceberg, Bleu Cheese, Bacon, Tomatoes  
and Bleu Cheese Dressing

## SIDES

**Creamed Spinach** s 3.00 L 6.00

**Grilled Broccoli** 5.00

**Grilled Asparagus** 8.00

**Mac & Cheese Loaded** s 4.00 L 8.00  
Three Cheeses, Mushrooms  
and Double Smoked Bacon

**French Fries** 3.00

**Sweet Potato Fries** 6.00

**Baked Potato** 6.00

Water Service Available Upon Request

\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs  
may increase your risk of foodborne illness, especially if you have

Certain Medical Conditions. 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

# DAILY GRILL®

## ENTREE SALADS

**Kale Chicken Caesar** 16.95 **GFD**  
A Mixture of Romaine and Kale, Tossed in Our Signature Caesar Dressing, Topped  
with Sliced Charbroiled Chicken  
Blackened on Request

**Cobb Salad** 18.95 **GFD**  
Tossed with Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions  
and Creamy Italian Dressing

## CHICKEN

**Chicken Pot Pie** 18.95  
Fresh Chicken, Carrots, Onion, Peas and Mushrooms, Topped with a Flaky Crust  
Please Allow 12 Minutes

**Chicken Piccata** 21.50  
Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce,  
Served with Vegetable and Potato

**Tuscan Brick Chicken** 21.75 **GFD**  
Roasted Under a Brick until Crisp and Golden Brown, Served with Red Quinoa and Arugula  
Please Allow 15 Minutes

## VEGETABLE & POTATO CHOICES

WHERE NOTED:

Grilled Vegetables • Grilled Broccoli • Creamed Spinach • Red Skin Mash • French Fries • Herb Brown Rice with Almonds  
ADD 1.00 Mac & Cheese • Grilled Asparagus • Baked Potato

## STEAKS

Serving the Finest USDA Certified Angus Beef™ Corn Fed,  
Aged up to 28 Days for Flavor and Texture

**Filet Mignon with Bleu Cheese Herb Crust** 35.75  
8 oz. Cut, Bordelaise Sauce, Served with Vegetable and Potato \*

**Skirt Steak** 32.95  
A Special House Marinade, Served with Vegetable and Potato \*

**New York Strip Steak** 33.75 **GFD**  
12 oz. Strip, Served with Vegetable and Potato \*

## SEAFOOD

**Today's Fresh Fish**  
Ask Your Server for Today's Selection MKT

**Fish and Chips** 17.95  
Cod Fillet Dipped in Beer Batter, Served on a Bed of Fries with Remoulade Sauce,  
Malt Vinegar and Peanut Cole Slaw

**Mahi Mahi Amandine** 24.75  
with Blistered Cherry Tomatoes and Lemon Butter Sauce, Served with Vegetable and Potato

**Miso Glazed Salmon** 25.95  
Served with Vegetable and Potato \*

**Jumbo Lump Crab Cakes** 29.95  
Seasoned with Old Bay, Served with a Shallot White Wine Reduction and French Fries

## FAVORITES

**Homestyle Meat Loaf** 17.95  
Mixed with Mushrooms, Topped with a Tomato Glaze and Bordelaise Sauce,  
Served with Vegetable and Potato  
Limited Number of Orders Available

**Angel Hair Pasta Pomodoro** 14.95  
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil

**Grilled Shrimp Pomodoro** 22.75  
Angel Hair Pasta, Topped with Chopped Tomatoes, Garlic, Basil and Extra Virgin Olive Oil

**Chop House Burger** 15.50  
1/2 lb. Certified Angus Beef™ with LTO, Sliced Pickle, Cheddar Cheese, Thousand Island Dressing,  
Topped with Onion Rings, Served with Peanut Cole Slaw \*

**Enhance Your Burger**  
Crispy Bacon • Fried Egg • Sliced Avocado • Sautéed Mushrooms • 2.00 Each

## GLUTEN FRIENDLY OPTIONS **GFD**

We are proud to offer Gluten Friendly Options dishes as a service to our guests. Please notify your server on your GF request.  
We take great care to prevent cross contamination. Daily Grill assumes no responsibility for its use and information.

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