

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 29.955
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.

PORT 1215