

LUNCH MENU

APPETIZERS

The Cutting Board 10.95
Chef Selection of Cured Meats and Artisan Cheeses

Fried Calamari 11.75
Calamari Rings, Lightly Seasoned,
Served with Marinara

Crispy Naked Wings 9.75
Louisiana Hot Sauce and Bleu Cheese Dressing

Spinach Artichoke Dip 12.50
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

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

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

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 9.50 **(GFD)**
A Mixture of Romaine and Kale, Tossed
in Our Signature Caesar Dressing

Mixed Field Greens 7.95 **(GFD)**
with Choice of Dressing

The Wedge 10.25 **(GFD)**
Iceberg, Bleu Cheese, Bacon, Tomatoes
and Bleu Cheese Dressing

COMBOS

Half Sandwich Combo 13.95
Half Ahi Tuna Wrap B.L.T.A. or Turkey Melt
with Your Choice of Kale Caesar Salad,
Mixed Field Greens or Soup of the Day

Mini Pot Pie and Salad 14.95
Served with Mixed Field Greens
or Kale Caesar Salad

SIDES

Roasted Peanut Cole Slaw 3.00

Mac & Cheese Loaded 4.00
Three Cheeses, Mushrooms and
Double Smoked Bacon

French Fries 3.00

Sweet Potato Fries 4.00

Spinach Mashed Potatoes 3.00

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®

SANDWICHES & SALADS

Sandwiches Served with Choice of Red Quinoa, French Fries or Roasted Peanut Cole Slaw

Chop House Burger 13.50
1/2 lb. Certified Angus Beef™ with LTO, Sliced Pickle, Cheddar Cheese
and Thousand Island Dressing
Enhance Your Burger
Crispy Bacon • Fried Egg • Sliced Avocado • Sautéed Mushrooms • 2.00 Each

Ahi Tuna Wrap 15.95
Seared Rare with Blackened Spices, Avocado, Lettuce, Tomatoes, Cucumber
and a Wasabi Aioli, Wrapped in a Whole Wheat Tortilla with Peanut Cole Slaw

B.L.T.A. 13.75
Thick Cut Double Smoked Bacon, Lettuce, Tomato and Avocado, Topped with a Fried Egg

Blackened Mahi Mahi Fish Sandwich 12.95
Topped with Remoulade Cole Slaw on a Toasted Sesame Seed Bun

California Turkey Melt 13.95
Peppered Turkey Breast with Jack Cheese and Avocado, Served
with a Cranberry Tomato Chutney on Sourdough

Kale Chicken Caesar 12.95 **(GFD)**
A Mixture of Romaine and Kale, Tossed in Our Signature Caesar Dressing,
Topped with Sliced Charbroiled Chicken
with Pan-Seared Salmon Add 6.00
Blackened on Request

Cobb Salad 14.50 **(GFD)**
Tossed with Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado,
Scallions and Creamy Italian Dressing

Grilled Lime Chicken Salad 14.25 **(GFD)**
Mixed Greens with Asparagus, Grilled Vegetables, Tomatoes, Avocado, Fennel
and Corn with Citrus Vinaigrette

LUNCH ENTREES

Homestyle Meat Loaf 13.95
Mixed with Mushrooms, Topped with a Tomato Glaze and Bordelaise Sauce,
Served with Vegetable and Potato
Limited Number of Orders Available

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

Fish Tacos 13.95
Two Soft Corn Tortillas with Cabbage, Radishes and Cilantro, Tossed in a Chipotle Aioli,
Served with Black Beans and Spanish Rice

Chicken Poblano Quesadilla 14.50
Grilled Chicken Breast, Cheddar Cheese, Roasted Chiles, Caramelized Onions,
Served with Rice and Beans

Fish and Chips 16.75
Cod Fillet Dipped in Beer Batter, Served on a Bed of Fries with Remoulade Sauce,
Malt Vinegar and Peanut Cole Slaw

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

Mahi Mahi Amandine 19.75
with Blistered Cherry Tomatoes and Lemon Butter Sauce, Served with Vegetable and Potato

Miso Glazed Salmon 20.75
Served with Vegetable and Potato

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

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.