

PORTLAND DINNER MENU

APPETIZERS

Fried Calamari
Tender Calamari Rings, Lightly Seasoned,
with Cocktail and Cajun Tartar Sauce 10.75

Spinach Artichoke Dip
A Blend of Spinach, Artichoke Hearts, Shallots
and Parmesan Cheese with a Touch of Cream,
Served Warm with Crostini 10.95

Shrimp Cocktail
Gulf Shrimp with Tangy Cocktail Sauce 13.95

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

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
Blue Crab 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**

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

Take-Out Available

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

Gazpacho
Tomatoes, Cucumbers, Onions and Oregano,
Chilled, Served with Avocado & Chives

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
Iceberg Wedge, Tomatoes, Red Onion, Bacon,
Crumbled Bleu Cheese and Creamy
Bleu Cheese Dressing 7.95

Spicy Pecan, Gorgonzola, Endive
and Romaine Salad
Tossed in a Walnut Oil Vinaigrette, Topped with
Spicy Pecans and Gorgonzola Cheese 9.95

ENTREE SALADS

Iceberg Wedge
Half Head of Iceberg, Topped with Diced Tomato,
Chopped Bacon, Crumbled Bleu Cheese
and Vinaigrette Dressing 10.95

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

Steak Salad
Romaine Lettuce, Sliced Roasted Red Onions,
Grilled Tomato & Crumbled Bleu Cheese, Tossed
with Ranch Dressing, Topped with Grilled Skirt
Steak and 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 Mashed Potatoes 3.00

Garlic Mashed Potatoes 4.00

Spinach Mashed Potatoes 4.00

Baked Potato 4.50

Jasmine Rice 2.50

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 Juices, Soy Sauce
and Special Seasonings, Served with
Shoestring Fries and Vegetable 23.95

Charbroiled Filet Mignon
10 oz. Filet, Topped with Our Red Wine Sauce
and Boef Onions, 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 29.50

Charbroiled Rib Eye Steak
16 oz. Angus Beef Aged 28 Days, Served
with Shoestring Fries and Vegetable 29.95
Blackened upon Request

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
Mashed Potatoes 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 Salmon
with a BBQ Citrus Glaze, Served with Steamed
Red Potatoes and Vegetable 23.95

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

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

Charbroiled Salmon
Fresh Salmon Fillet, Salsa Fresca,
Served with Steamed Red Potatoes
and Vegetable 23.95

VEGETABLES

Creamed Spinach 4.00

Steamed Broccoli or Carrots 3.00

Steamed Spinach 4.00

Sauteed Mushrooms 5.00

Grilled Asparagus 7.50

Grilled Spring Vegetables 5.50
with Balsamic Glaze

CHICKEN

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

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

Chicken Piccata
Tender Chicken Breast Medallions, Topped with
a Lemon Butter Caper Sauce, Served with
Red Skin Mashed Potatoes & Vegetable 18.95

Grilled Herb Chicken Breasts
Boneless Skinless Chicken Breasts, Seasoned
with Herbs, Charbroiled Over an Open Flame
with Spinach and Grilled Spring Vegetables 16.95

DG FAVORITES

Daily Grill Cheeseburger Classic
12 oz. *Certified Angus Beef*™ with a Thick
Slice of Cheddar Cheese, Topped with
Two Onion Rings, Served with Shoestring
Fries and Cole Slaw 13.95

California Turkey Melt
Peppered Turkey Breast, Grilled with Avocado
and Jack Cheese, Served with a Cranberry
Tomato Chutney on Sourdough 12.50

Daily Grill Meat Loaf
Topped with Mushroom Sauce, Served
with Red Skin Mashed Potatoes
and Vegetable 16.95

Grilled Vegetable Plate
A Medley of Grilled Vegetables, Fresh Steamed
Spinach, Broccoli, 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

DESSERTS

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

French Vanilla Ice Cream 4.95

Seasonal Sorbet 4.95
with Fresh Strawberries Add 1.00

Please See Back Page for
Our Complete Beverage List