



Think Daily.*

COCKTAILS

All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

- Daily Ol' Fashion 11.75
Bulleit Bourbon, Black Walnut & Angostura Bitters, Cocoa Powder
- Spice of Life 10.25
Bacardi Oakheart, Jagermeister, Pineapple Juice, Fees Brother Orgeat Syrup, Angostura Bitters
- Wild Berry Fizz 11.50
Tito's Vodka, Crème de Cassis, Lemon Juice, Blackberries, Sparkling Wine
- Pineapple Mule 11.50
Tito's Vodka, Pineapple, Lime & Lemon Juice, Ginger Beer, Candied Ginger
- Basil Breeze 10.75
Plymouth Gin, Lemon & Grapefruit Juice, Basil
- Sweet Heat 11.00
Jose Cuervo Silver, Patrón Citronage, Lime Juice, Watermelon, Jalapeño

MOCKTAILS

- Paradise Breeze 6.00
Coconut Water, Pineapple Juice, Grapefruit Juice, Vanilla Bean Paste
- Ginger Soda 5.00
Ginger Agave Syrup, Lime Juice, Club Soda

- Soft Drinks 3.85
- Iced Tea 3.85
- Bottled Root Beer 3.85
- Fresh Squeezed Hand Shaken Lemonade 4.70
- Arnold Palmer 4.70
- Strawberry Lemonade 4.70

DINNER MENU

BEER LIST

DRAFT

We are Proud to Offer
Local Rotating Beers

Please Ask your Server

BOTTLES

- Miller Lite 5.75
- Amstel Light 5.50
- Corona 5.75
- Stella Artois 6.00
- Heineken 6.25
- Buckler 5.25
Non-Alcoholic

Ask About Our Seasonal Bottled Beer Selections

WINES by the GLASS

WHITE WINES

SPARKLING

Chandon Brut, California 13.50

CHARDONNAY

Sycamore Lane, California 9.00
Chateau Ste. Michelle, "Mimi", Washington 13.50

SAUVIGNON BLANC

Giesen, Marlborough, NZ 11.75

OTHER WHITES

Campanile, Pinot Grigio, Italy 10.50
The Seeker, Riesling, Germany 10.00
Rosehaven, Rosé, California 10.75

RED WINES

CABERNET SAUVIGNON

14 Hands Cabernet, Columbia Valley 10.00
Liberty School Classic, California 13.25

PINOT NOIR

Canyon Road, California 9.50
Old Soul, California 13.00

OTHER REDS

Terrazas Altos Del Plata, Malbec, Argentina 10.75
J. Lohr, "Los Osos" Merlot, Paso Robles 12.00

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

BEVERAGES

- Pellegrino (33 oz.) 9.00 (16 oz.) 6.00
- Panna (33 oz.) 9.00 (16 oz.) 6.00
- Freshly Brewed Coffee or Decaf 3.60
- Hot Tea 3.60
- Milk (2% or Non-Fat) 3.50
- Red Bull or Sugar Free Energy Drink 5.50

LIQUOR LIST

VODKA

- Absolut
- Belvedere
- Grey Goose
- Grey Goose La Poire
- Hangar One
- Karlsson's Gold
- Ketel One
- Tito's Handmade

SCOTCH

- Balvenie
- Chivas
- Dewar's
- Glenfiddich
- Glenlivet
- Lagavulin
- Johnnie Walker Black or Red
- Macallan 12/18 Years Old

BOURBON AND WHISKEY

- Booker's
- Bulleit
- Crown Royal
- Jack Daniel's
- Jack Single Barrel
- Jameson
- Maker's Mark
- Templeton Rye
- Wild Turkey
- Woodford Reserve

TEQUILA AND MEZCAL

- Casamigos Anéjo
- Casamigos Blanco
- Casamigos Reposado
- Corzo Blanco
- Corzo Reposado
- Delirio Joven
- Jose Cuervo Silver
- Maestro Dobel

COGNAC

- Courvoisier VS
- Hennessy VSOP
- Hennessy XO
- Remy Martin VSOP

Calorie information is derived from information provided by our suppliers, analyses using industry standard software, and published resources, including those from the U.S.D.A. All calorie values are based on standard recipes and serving sizes, and Daily Grill cannot guarantee that the information provided is completely accurate as it relates to the prepared menu items at each restaurant. Variations in serving sizes, preparation techniques, product assembly, supply sources, and regional and seasonal differences in ingredients, may affect the calorie value for each menu item. You should expect some variations in the calorie content of the products purchased in our restaurants, and greater variation if an order is customized.



This menu is printed on recycled paper.



DINNER MENU

APPETIZERS

- Fried Calamari** 13.95
Marinara
- Bacon Cheddar Chive Tots** 8.50
Housemade Garlic Ranch Dressing
- Crispy Naked Wings** 12.25
Louisiana Hot Sauce and Bleu Cheese Dressing
- Popcorn Shrimp** 14.50
Housemade Cocktail and Rémolade Sauces
- Hummus** 11.50 **(LC/DFD)**
Chickpeas, Tahini, Za'atar, Grilled Flatbread, Cucumbers
- Spinach Artichoke Dip** 14.75
Served Warm with Crostini
- Ahi Tuna Sashimi** 18.75 **(GF)**
*Seared Rare, Sesame Seeds, Pickled Cucumber, Pickled Ginger, Wasabi, Crispy Spinach, Soy Sauce **
- Jumbo Lump Crab Cake** 18.75
Old Bay Seasoning, Beurre Blanc Sauce
- Onion Rings** 10.00
*Bleu Cheese Dressing **
- Shrimp Cocktail** 17.75
Jumbo Prawns and Housemade Cocktail Sauce

STARTERS

- Soup of the Day** Sm. 7.00 Lg. 9.00
- Manhattan Clam Chowder** Sm. 7.00 Lg. 9.00
CUP OF SOUP WITH ENTRÉE 4.75
- Mixed Field Greens** 8.50
Cherry Tomatoes, Carrots, Choice of Dressing
- Kale Caesar** 10.00
Kale and Romaine Lettuce, Parmesan, Garlic Croutons, Our Signature Caesar Dressing
- MIXED GREEN OR KALE CAESAR SALAD WITH ENTRÉE 6.50**

SALADS

- The Wedge** 14.50 **(GF)**
Iceberg, Bleu Cheese, Bacon, Tomatoes, Bleu Cheese Dressing
- Kale Chicken Caesar** 17.75 **(GF)**
*Romaine and Kale, Our Signature Caesar Dressing **
Substitute Salmon 9.00
- Cobb Salad** 19.95 **(GF)**
*Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions, Creamy Italian Dressing **
- Blackened Ahi Tuna Salad** 22.75 **(LC)**
*Seared Rare, Artichoke Hearts, Carrots, Green Beans, Almonds, Red Bell Peppers, Asian Style Vinaigrette **
- Grilled Skirt Steak Salad** 22.75
*Romaine, Bacon, Bleu Cheese, Cherry Tomatoes, Asparagus, Bleu Cheese Dressing, Onion Rings **

MARKET SIDES

- | | |
|-------------------------------|--|
| French Fries 3 | Grilled Asparagus 8 |
| Creamed Spinach 6 | Grilled Vegetables 6 |
| Grilled Broccoli 5 | Herb Almond Brown Rice 5 |
| Sweet Potato Fries 6 | Roasted Peanut Coleslaw 4 |
| Mashed Potatoes 3 | Green Bean Amandine 6 |
| Baked Potato 6 | Loaded Mac and Cheese 10 |
| Baby Carrots 6 | <i>Three Cheeses, Mushrooms, Double-Smoked Bacon</i> |
| <i>Ginger Root and Orange</i> | |

UPGRADE SIDES 2.00

- | | |
|--------------------|-----------------------|
| Kale Caesar * | Asparagus |
| Mixed Field Greens | Loaded Mac and Cheese |

DAILY GRILL®

• RESTAURANT & BAR •

ENTRÉES

- Chop House Cheeseburger** 16.95
*Certified Angus Beef™, LTO, Sliced Pickle, Cheddar Cheese, Thousand Island Dressing**
ENHANCE YOUR BURGER
Crispy Bacon • Fried Egg • Sliced Avocado • Sautéed Mushrooms • 2.00 Each
- Homestyle Meatloaf** 18.95
Mushrooms, Tomato Glaze, Bordelaise Sauce, Choice of Sides
Limited Quantity Prepared Daily
- Signature Chicken Pot Pie** Sm. 13.95 Lg. 19.75
Carrots, Mushrooms, Onions, Béchamel, Flaky Crust
Please Allow 12 Minutes
- Herb Chicken Caprese** **(LC)** 23.95
Vine-Ripened Tomatoes, Fresh Mozzarella Cheese, Arugula, Balsamic Glaze
- Penne Pesto with Chicken** 21.50
Toasted Pine Nuts
- Chicken Piccata** 24.25
*Lemon Caper Sauce, Choice of Sides**
- Angel Hair Pasta Pomodoro** 15.95
Chopped Tomatoes, Garlic, Basil, Extra Virgin Olive Oil
Add Shrimp 12.00 Chicken 8.00
- Moroccan Spiced Chicken** **(GF)** 23.95
Curry Turmeric Spice Blend, Herb Almond Brown Rice, Grilled Vegetables, Tzatziki Sauce
- Braised Short Rib** 27.95
Boneless, Horseradish Mashed Potatoes, Caramelized Onion Au Jus
Limited Quantity Prepared Daily
- Grilled Vegetable Plate** **(LC/DFD)** 15.50
Seasonal Vegetables, Herb Almond Brown Rice
- Chicken Parmigiana** 23.95
Parmesan Herb Breaded Chicken Breast, Mozzarella Cheese, Angel Hair Pasta, Pomodoro Sauce
- Chicken Marsala** 24.75
Sautéed Mushrooms and Marsala Wine Sauce over Angel Hair Pasta

WEDNESDAY SPECIAL 16.50

- Blackberry Pork Chop**
*14 oz. Double Cut, Washington Blackberry Sauce, Choice of Sides **
Limited Quantity Prepared Daily

STEAKS & SEAFOOD

- Trout Amandine** 23.75
Sustainable Idaho Trout, Almond Panko Crust, Lemon Butter Sauce, Choice of Sides
Simply Grilled Upon Request **(LC/DFD)**
- Fish and Chips** 19.95
Cod Filet Dipped in Beer Batter, French Fries, Peanut Coleslaw, Rémolade Sauce
- Pan-Seared Salmon** 28.50
*Sautéed Spinach, Shiitake Lemon Beurre Blanc, Choice of Sides **
Simply Grilled Upon Request **(LC/DFD)**
- Jumbo Lump Crab Cakes** 37.75
Old Bay Seasoning, Beurre Blanc Sauce, French Fries
- Skirt Steak** 35.75
*10 oz. Certified Angus Beef™, Citrus Soy Marinade, Choice of Sides **
- Filet Mignon with Bleu Cheese Herb Crust** 39.95
*8 oz. Cut, Bordelaise Sauce, Choice of Sides **
Simply Grilled Upon Request 39.00 **(LC/DFD)**
- Char-Broiled Rib-Eye** 36.75
*12 oz. Cut, Roasted Garlic Butter, Choice of Sides **
- Blackberry Pork Chop** 28.50
*14 oz. Double Cut, Washington Blackberry Sauce, Choice of Sides **
Limited Quantity Prepared Daily

SIMPLY 600 **(LC)**

Simply 600 dishes have fewer than 600 calories. Variations in ingredients and preparation, as well as substitutions, may change calorie count.

GLUTEN FRIENDLY OPTIONS **(GF)**

We are proud to offer Gluten Friendly Options 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.

* 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.

18% gratuity included for parties of 8 or more.