



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

# LUNCH 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.



## EXPRESS LUNCH

Select items that keep you on schedule

### STARTERS

Soup of the Day Sm. 6.00 Lg. 8.00

Manhattan Clam Chowder Sm. 6.00 Lg. 8.00  
CUP OF SOUP WITH ENTREE 4.75

Mixed Field Greens 8.25  
Cherry Tomatoes, Carrots, Choice of Dressing

Kale Caesar 9.25  
Kale and Romaine Lettuce, Parmesan, Garlic Croutons,  
Our Signature Caesar Dressing

MIXED GREEN OR KALE CAESAR SALAD WITH ENTREE 6.50

### ½ SANDWICH COMBO

Your Choice Of

Turkey Avocado, Turkey Melt,  
Santa Fe Wrap or Turkey Club

&

Your Choice Of

Kale Caesar, Mixed Green or  
Soup of the Day  
13.75

### SALADS & SANDWICHES

Sandwiches Come with a Choice of French Fries or Roasted Peanut Coleslaw

Turkey Avocado on Multigrain 14.95  
Lettuce, Tomato, Mayo

Santa Fe Wrap 15.75  
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes,  
Roasted Peppers, Queso Fresco, Chipotle Aioli

The Wedge 13.75  
Iceberg, Bleu Cheese, Bacon, Tomatoes, Bleu Cheese Dressing

Cobb Salad 17.75  
Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado,  
Scallions, Creamy Italian Dressing

### ENTRÉES

Ahi Tuna Sashimi 17.50  
Seared Rare, Sesame Seeds, Pickled Cucumber, Pickled Ginger,  
Wasabi, Crispy Spinach, Soy Sauce

Angel Hair Pomodoro 14.75  
Chopped Tomato, Garlic, Basil, Extra Virgin Olive Oil

Trout Amandine 18.75  
Almond Panko Crust, Lemon Butter Sauce, Choice of Sides

Homestyle Meatloaf 14.95  
Mushrooms, Tomato Glaze, Bordelaise Sauce, Choice of Sides  
Limited Quantity Prepared Daily

### MARKET SIDES

French Fries 4	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
Baby Carrots 6	Loaded Mac and Cheese 10
<i>Ginger Root and Orange</i>	<i>Three Cheeses, Mushrooms, Double-Smoked Bacon</i>

### UPGRADE SIDES 2.00

Kale Caesar *	Asparagus
Mixed Field Greens	Loaded Mac and Cheese

Fried Calamari 13.95  
Marinara

Bacon Cheddar Chive Tots 8.50  
Housemade Garlic Ranch Dressing

Onion Rings 10.00  
Bleu Cheese Dressing

Jumbo Lump Crab Cake 17.75  
Old Bay Seasoning, Beurre Blanc Sauce

Shrimp Cocktail 17.75  
Jumbo Prawns and Housemade Cocktail Sauce

Popcorn Shrimp 14.50  
Housemade Cocktail and Rémoûlade Sauces

Hummus 11.50  
Chickpeas, Tahini, Za'atar, Grilled Flatbread, Cucumbers

Spinach Artichoke Dip 13.95  
Served Warm with Crostini

Crispy Naked Wings 11.95  
Louisiana Hot Sauce and Bleu Cheese Dressing

Ahi Tuna Sashimi 17.50  
Seared Rare, Sesame Seeds, Pickled Cucumber,  
Pickled Ginger, Wasabi, Crispy Spinach, Soy Sauce

## SANDWICHES & BURGERS

Choice of French Fries or Roasted Peanut Coleslaw

Chop House Cheeseburger 15.50  
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

B.L.T.A. 14.95  
Thick Cut Double-Smoked Bacon, Lettuce, Tomato, Avocado, Fried Egg \*

Salmon Burger 14.50  
Arugula, Tomato, Rémoûlade Sauce, Toasted Sesame Seed Bun

Beef Dip 15.95  
Swiss Cheese, Grilled Onions, Spicy Mustard, Au Jus

Turkey Club 14.95  
Crispy Bacon, Avocado, LTO, Mayo on Toasted Wheat

Crispy Chicken Sandwich 14.75  
Parmesan Panko Crusted Chicken Breast, LTO, Thousand Island, Toasted Sesame Seed Bun

## ENTRÉES

Kale Chicken Caesar (GF) 16.50  
Romaine and Kale, Our Signature Caesar Dressing \* Substitute Salmon 6.00

Blackened Ahi Tuna Salad (LC) 19.95  
Ahi Tuna Seared Rare, Artichoke Hearts, Carrots, Green Beans, Almonds, Red Bell Peppers, Asian Style Vinaigrette \*

Grilled Skirt Steak Salad 19.75  
Romaine, Bacon, Bleu Cheese, Cherry Tomatoes, Asparagus, Bleu Cheese Dressing, Onion Rings \*

Signature Chicken Pot Pie Sm. 12.95 Lg. 17.95  
Carrots, Mushrooms, Onions, Béchamel, Flaky Crust Please Allow 12 Minutes

Angel Hair Pasta Pomodoro 14.75  
Chopped Tomatoes, Garlic, Basil, Extra Virgin Olive Oil Add Shrimp 6.00 Chicken 4.00

Penne Pesto with Chicken 17.50  
Toasted Pine Nuts

Herb Chicken Caprese (LC/RF) 19.75  
Vine-Ripened Tomatoes, Fresh Mozzarella Cheese, Arugula, Balsamic Glaze

Chicken Piccata 19.25  
Lemon Caper Sauce, Choice of Sides

Surf and Turf Tacos 15.50  
Blackened Shrimp and Filet, Cabbage Slaw, Avocado, Lime Crema, Spanish Rice, Black Beans \*

Fish and Chips 18.95  
Cod Filet Dipped in Beer Batter, French Fries, Peanut Coleslaw, Rémoûlade Sauce

Pan-Seared Salmon (LC/RF) 22.75  
Sautéed Spinach, Shiitake Lemon Beurre Blanc, Choice of Sides\* Simply Grilled Upon Request

Skirt Steak Frites 19.75  
Certified Angus Beef™, Citrus Soy Marinade, French Fries \*

Grilled Vegetable Plate (LC/RF) 14.75  
Seasonal Vegetables, Herb Almond Brown Rice

Moroccan Spiced Chicken (GF) 19.50  
Curry Turmeric Spice Blend, Herb Almond Brown Rice, Grilled Vegetables, Tzatziki Sauce

Chicken Marsala 19.75  
Sautéed Mushrooms and Marsala Wine Sauce over Angel Hair Pasta

### 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 egg 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.