

San Diego GRILL

California Cuisine

Brunch

Available until 3 pm daily

Eggs & Omelets

All eggs & omelets are served with choice of Breakfast Potatoes or Fresh Fruit Salad & choice of English Muffin, Rye Toast or Wheat Toast

EGGS TO ORDER 7.99
2 eggs, choice of Apple-wood bacon, breakfast ham or sausage patties

BACON CHEDDAR OMELET 8.49
3 eggs, Apple-wood bacon, cheddar cheese

SPINACH, BACON, MUSHROOM OMELET 8.99
3 eggs, spinach, mushrooms, Apple-wood bacon, Jack

SPINACH & FETA OMELET 8.99
3 eggs, tomatoes, spinach, feta

VEGETABLE OMELET 8.99
Egg whites, red peppers, red onions, mushrooms, tomatoes, cheddar, Monterey Jack

CUSTOMIZE YOUR OWN OMELET 8.99

Start with 3 eggs and your choice of 4 ingredients
 ♦ cheddar cheese ♦ Jack cheese ♦ feta cheese ♦ provolone cheese ♦ American cheese
 ♦ Apple-wood bacon ♦ sausage ♦ Virginia baked ham ♦ Canadian bacon ♦ fire-grilled chicken
 ♦ blackened chicken ♦ spinach ♦ red peppers ♦ red onions ♦ tomatoes ♦ mushrooms
 ♦ breakfast potatoes ♦ avocado ♦ sour cream ♦ pico

Breakfast Specialties

BREAKFAST CROISSANT SANDWICH 7.99
A large flakey croissant toasted, scrambled eggs, grilled thin sliced ham, cheddar cheese, choice of fresh fruit salad or breakfast potatoes

EGGS BENEDICT 8.99
2 poached eggs, Canadian bacon, English muffin, hollandaise, choice of fresh fruit salad or breakfast potatoes

STEAK BENEDICT 9.99
2 poached eggs, sliced steak, sautéed mushrooms, Brioche roll, hollandaise and choice of fresh fruit salad or breakfast potatoes

French Toast & Waffles

Add Apple-wood bacon, ham or sausage for 2.99

CINNAMON FRENCH TOAST 5.29
Texas toast encrusted with cinnamon sugar, whipped butter & hot maple syrup

FRENCH TOAST COMBO 7.99
2 eggs, choice of Apple-wood bacon, breakfast ham or sausage patties, Cinnamon French Toast

WAFFLE 5.29
Light & fluffy, powdered sugar, whipped butter & hot maple syrup

GHIRARDELLI CHOCOLATE CHIP WAFFLE 6.99
Belgian waffle, loaded with Ghirardelli chocolate chips & topped with whipped cream

WAFFLE COMBO 7.99
2 eggs, Apple-wood bacon, breakfast ham or sausage patties, Belgian Waffle
 substitute a Ghirardelli Chocolate chip waffle for 1.99

Gourmet Burgers

Our burgers are hand pattied fresh ground Black Angus chuck, served on a fresh toasted brioche roll with lettuce, vine ripe tomatoes, mayonnaise, sliced pickles, & choice of side

5 oz. 10 oz.
SAN DIEGO BURGER 7.49 10.49
Fried onion rings, sautéed mushrooms, provolone

CHEESEBURGER 6.99 9.99
American cheese

HANGOVER BURGER 7.49 10.49
Apple-wood bacon, cheddar, fried egg

BACON SWISS BURGER 7.49 10.49
Apple-wood bacon, sautéed mushrooms, Swiss
Fried onion rings, sautéed mushrooms, provolone

GUACAMOLE BURGER 7.49 10.49
Apple-wood bacon, Swiss, house made guacamole

CUSTOMIZE YOUR OWN BURGER 7.49 10.49
Served with ♦ lettuce ♦ vine ripe tomatoes ♦ pickles ♦ mayonnaise
CHOICE OF 3: American cheese ♦ cheddar cheese ♦ Jack cheese ♦ Bleu cheese
 ♦ provolone cheese ♦ Swiss cheese ♦ feta ♦ sautéed mushrooms ♦ caramelized red onions
 ♦ Apple-wood bacon ♦ fried egg ♦ avocado ♦ red onions **Each additional item 75¢**

Soup & Salads

HOMEMADE DRESSINGS NO PRESERVATIVES

♦ Buttermilk Ranch ♦ Honey Mustard ♦ Bleu Cheese
 ♦ Hot Bacon ♦ Mandarin Orange Vinaigrette ♦ Thousand Island

CHICKEN TENDER SALAD 8.99
5 hand battered tenders, cheddar, Jack, vine ripe tomato, hardboiled egg, Apple-wood bacon, fresh hand cut mixed greens

BLACKENED CHICKEN CHEESE & NUT SALAD 8.99
Fresh blackened chicken breast, Jack, cheddar, cashews, toasted almonds, sunflower seeds, vine ripe tomatoes, fresh hand cut mixed greens
side salad without blackened chicken 3.99/4.99 large

COBB SALAD 9.49
Fire-grilled chicken, Apple-wood bacon, avocado, cheddar, Jack, vine ripe tomatoes, hardboiled egg, fresh hand cut mixed greens

CHICKEN SPINACH SALAD 8.99
Fire-grilled chicken, cashews, Apple-wood bacon, apples, hardboiled egg over fresh spinach
side salad without fire-grilled chicken 3.99/4.99 large

SUMMER SHRIMP SALAD 9.99
Grilled shrimp, fresh strawberries, blueberries, Mandarin Oranges, apples, feta cheese, sugared almonds, fresh field greens
substitute fire-grilled chicken 8.99

BLACKENED SALMON SALAD 10.99
Fresh blackened salmon, vine ripe tomatoes, red onions, cucumber over fresh field greens

ROMAINE WEDGE SALAD WITH STEAK 10.99
Sliced blackened steak over Romaine, bleu cheese dressing, vine ripe tomatoes, Apple-wood bacon, bleu cheese, red onions
Salad without blackened steak 4.99

CUSTOMIZE YOUR OWN SALAD 9.99

Pick your greens, 5 toppings & a protein

Greens: ♦ fresh spinach ♦ field greens ♦ hand cut mixed greens

Toppings: ♦ cheddar cheese ♦ Jack cheese ♦ feta cheese ♦ bleu cheese ♦ Apple wood bacon ♦ tomatoes
 ♦ eggs ♦ cucumbers ♦ hard boiled eggs ♦ avocado ♦ red onions ♦ sunflower seeds
 ♦ cashews ♦ toasted almonds ♦ fresh fruit ♦ Mandarin oranges ♦ sliced strawberries

Proteins: ♦ chicken tenders ♦ blackened chicken ♦ chicken almond salad ♦ fire-grilled chicken
substitute grilled shrimp or fried shrimp 9.99

substitute mahi or salmon blackened or grilled 10.99

substitute sirloin slices - blackened or grilled 10.99

substitute crab cake 10.99

SOUP OF THE DAY 3.99
We offer 2 soups that are homemade in our kitchen every day

SOUP & SALAD 7.29
Soup of the day and choice of side cheese & nut salad or side spinach salad
substitute a Romaine wedge salad for an additional 1.00

SALAD & SANDWICH 7.29
Half a chicken salad croissant or half a turkey club and choice of side cheese & nut salad or side spinach salad
substitute a Romaine wedge salad for an additional 1.00

Sandwiches

served with choice of side

CLUB CROISSANT 9.49
Fresh roasted turkey, Virginia baked ham, Apple-wood bacon, American cheese, Swiss, lettuce, field greens, vine ripe tomato & mayonnaise in a large flakey croissant

CALIFORNIA CHICKEN SANDWICH 8.79
Fresh chicken breast, marinated & fire-grilled with Apple-wood bacon, Monterey Jack, lettuce, vine ripe tomato, mayonnaise & sliced avocado a fresh toasted brioche roll

REUBEN 8.99
Thin sliced corned beef, Swiss, sauerkraut, 1000 Island on thick sliced grilled rye

SOUTHWEST CHICKEN WRAP 8.99
Blackened fresh chicken breast, house made pico, black bean & corn salsa, Jack, cheddar, avocado, cilantro lime sour cream & lettuce in a flour tortilla

BAJA MAHI TACOS 8.99
2 soft flour tortillas filled with BBQ glazed wild caught Mahi, cabbage mix, cheddar, Jack, house made pico, avocado & cilantro lime sour cream

BLACKENED SHRIMP TACOS 8.99
2 soft flour tortillas, 6 large shrimp blackened, cabbage mix, Monterey Jack, cheddar, house made pico, avocado & cilantro lime sour cream

BLACKENED MAHI SANDWICH 10.49
Cajun seasoned wild caught mahi filet on a fresh toasted brioche roll with tartar, vine ripe tomatoes, lettuce and Monterey Jack

SAN DIEGO STEAK SANDWICH 9.99
Blackened steak slices, sautéed red peppers, green peppers, red onions, provolone cheese, horseradish sauce

CHICKEN SALAD CROISSANT 8.99
Homemade chicken almond salad in a large flakey croissant with field greens & vine ripe tomatoes

TURKEY CLUB 8.99
Fresh roasted turkey breast, sliced apples, Brie cheese, honey mustard, field greens, stone ground whole wheat

Sides

French Fries
Fresh Fruit Salad
Sweet Potato Fries
Brown Rice

Hand Cut Onion Rings
Fresh Vegetables
Parmesan Mashed
Macaroni & Cheese

Tater Tots
Fresh Broccoli
Loaded Sweet Potato
Black Beans & Rice

Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness. All fried foods are cooked in a blend that contains peanut oil.

Appetizers

QUESO DIP <i>With fresh fried tortilla chips</i>	6.79
FRIED ZUCCHINI <i>Fresh from the farm, hand battered with horseradish sauce</i>	5.99
QUESADILLA <i>Blackened chicken, corn & black bean salsa, cheddar, Jack, pico</i>	7.99
BUFFALO CHICKEN TENDERS <i>5 fresh tenders tossed in Buffalo sauce, bleu cheese dressing</i>	5.99
STEAK QUESADILLA <i>Sliced steak, bleu cheese, caramelized red onions, tomatoes and fresh field greens</i>	9.99
BAKED BRIE CHEESE <i>Soft Brie cheese baked with toasted almonds & butter, with toasted baguette, fresh fruits</i>	8.99
GUACAMOLE <i>House made guacamole with fresh fried tortilla chips</i>	7.99
SPINACH, BACON, CHICKEN QUESADILLA <i>Fresh sautéed spinach, apple-wood bacon, fire-grilled chicken, Monterey Jack, creamy sauce</i>	7.99
CHIPS & SALSA <i>Homemade salsa & fresh fried tortilla chips</i>	3.99

Specialties

Add a side Cheese & Nut salad or a side Spinach salad for 2.99 or a side Romaine wedge salad for 3.99

BORDER CHICKEN BOWL <i>Choice of white or brown rice, black beans, house made pico, black bean & corn salsa, cilantro lime sour cream topped with thin strips on fresh blackened chicken breast</i> add cheese .50 add guacamole 1.00	8.99
CHICKEN FAJITAS <i>Served sizzling with onions, peppers, guacamole, pico, cheddar, Jack, lettuce, salsa, sour cream, flour tortillas</i> substitute sirloin steak or shrimp	10.99 12.99
SWEET & SOUR SHRIMP BOWL <i>8 large shrimp, fresh broccoli, carrots, pea pods, red peppers, water chestnuts, choice of white or brown rice with homemade sweet & sour sauce</i>	10.99
SLOW ROASTED TURKEY DINNER <i>Slow roasted fresh turkey breast, topped with turkey gravy with parmesan mashed potatoes or choice of side, cornbread stuffing & cranberry</i>	10.99
SALMON TERIYAKI BOWL <i>Fresh broccoli, carrots, pea pods, red peppers, water chestnuts, choice of white rice or brown rice with homemade teriyaki sauce, pan seared salmon</i>	10.99

Pasta

Add a side Cheese & Nut salad or a side Spinach salad for 2.99 or a side Romaine wedge salad for 3.99

4 CHEESE MAC & CHEESE WITH BLACKENED CHICKEN <i>Penne pasta tossed in a creamy sauce with 4 cheeses, topped with thin strips of blackened chicken</i>	10.99
CAJUN PASTA <i>Blackened shrimp & chicken, sundried tomatoes, spinach, penne pasta in a spicy cream sauce</i>	12.99
PASTA DEL REY <i>Sliced grilled steak, Apple-wood bacon, caramelized red onions, sautéed spinach, fettuccini in a creamy bleu cheese sauce</i>	12.99
MARSALA PASTA <i>Fresh grilled chicken breast sliced into strips with caramelized red onions, sautéed mushrooms with creamy marsala sauce and penne pasta</i>	12.99

Trios

Add a side Cheese & Nut salad or a side Spinach salad for 2.99 or a side Romaine wedge salad for 3.99

CILANTRO LIME CHICKEN TRIO <i>Fresh chicken breast, marinated & fire grilled, cilantro lime sauce</i>	8.99
SALMON TRIO <i>A third pound of fresh marinated salmon filets, pan seared, tartar sauce</i>	10.99
MAHI TRIO <i>Wild caught grilled mahi, sautéed spinach, honey orange glaze</i>	12.99
STEAK TRIO <i>6 ounce hand cut USDA Choice sirloin, seasoned & fire grilled</i> make it blackened with bleu cheese sauce	10.99 11.99
CRABCAKE TRIO <i>Pan seared, mixed with herbs & spices, tartar sauce</i>	10.99

Entrees

All entrees are served with choice of side

Add a side Cheese & Nut salad or a side Spinach salad for 2.99 or a side Romaine wedge salad for 3.99

Seafood

SALMON WITH TOMATO CITRUS SAUCE <i>Fresh marinated salmon, pan seared, topped with tomato citrus sauce over sautéed spinach</i>	5 oz. 11.99	8 oz. 14.99
SHRIMP PICATTA <i>Large shrimp, panko encrusted, pan seared, over fresh sautéed spinach & topped with lemon butter sauce</i>	8 for 10.99	12 for 14.99
MAHI & SHRIMP <i>Pan seared wild caught mahi, grilled shrimp, sautéed spinach in a creamy sauce</i>	5 oz. 14.99	8 oz. 18.99

CRISPY FRIED SHRIMP <i>Large shrimp, hand battered, fried crispy, cocktail sauce</i>	8 for 9.99	12 for 13.99
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FISH & CHIPS <i>New England cod, hand battered, fried golden, served with French Fries or choice of side & tartar sauce</i>	6 oz. 9.99	9 oz. 12.99
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CRABCAKE DINNER <i>Twin crabcakes, loaded with spices & herbs, pan seared, tartar sauce</i>	14.99
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Chicken

CHICKEN PICCATA <i>Fresh chicken breast, panko encrusted, pan seared, over fresh sautéed spinach, & topped with lemon butter sauce & capers</i>	5 oz. 10.99	8 oz. 12.99
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SPINACH & FETA CHICKEN <i>Fresh chicken breast, marinated & fire-grilled with red peppers, spinach, tomatoes and topped with feta cheese & a light sauce</i>	5 oz. 9.99	8 oz. 12.99
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SAN DIEGO CHICKEN <i>Parmesan & panko encrusted chicken, sautéed spinach, mushrooms, artichokes, lemon butter sauce</i>	11.99
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CHICKEN TENDERS <i>6 fresh hand battered tenders, fried golden with honey mustard</i>	9.99
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Steaks & Ribs

RIBEYE STEAK <i>12 oz. USDA Upper Choice aged ribeye, seasoned, fire-grilled, served with a Romaine wedge salad</i>	19.99
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BACON WRAPPED FILET <i>8 oz. USDA Upper Choice aged filet, wrapped with Apple-wood bacon, seasoned & fire-grilled, served with a Romaine wedge salad</i>	19.99
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SIRLOIN STEAK <i>12 ounces of USDA Choice aged sirloin, hand cut, seasoned & fire-grilled, served with a Romaine wedge salad</i>	16.99
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BABYBACK RIBS <i>Half rack of imported Danish baby back ribs, slow cooked, with homemade BBQ sauce</i> make it a full rack for	12.99 17.99
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Desserts

GHIRADELLI BROWNIE SUNDAE half 2.99 regular 4.99 <i>Warm Ghirardelli brownie topped with vanilla bean ice cream, hot fudge, whipped cream & a cherry</i>
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KEY LIME PIE half 2.99 regular 4.99 <i>Homemade graham cracker crust, tart & tangy filling, whipped cream</i>

STRAWBERRY SHORTCAKE half 2.99 regular 4.99 <i>Toasted pound cake, vanilla bean ice cream, fresh strawberries, strawberry sauce, whipped cream</i>
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ARNOLD PALMER (free refills)	2.59
COFFEE-REGULAR OR DECAF	2.39
PEPSI ♦ DIET PEPSI ♦ MIST TWIST	2.69
LEMONADE	2.69
IBC ROOT BEER	2.69
ICED TEA ♦ SWEET TEA ♦ HOT TEA	2.19

Margaritas & Drinks

JALAPEÑO MARGARITA <i>Infused Jalapeño tequila with Patron Citronge liqueur, lime and fresh homemade sour mix. Garnished with a Jalapeño pepper</i>	5.99
PATRON SILVER MARGARITA <i>Patron Silver tequila, Patron Citronge liqueur, lime and homemade sweet and sour</i>	7.99
DON JULIO MARGARITA <i>Don Julio ANEJO Tequila, Grand Mariner, lime and fresh sour mix</i>	8.99
SAN DIEGO MARGARITA <i>Tequila, triple sec, fresh homemade sour mix and lime, frozen or on the rocks</i> pomegranate, mango, raspberry or strawberry add 1.00	3.99
FRENCH MARTINI <i>Absolut Vodka, French Raspberry Chambord Liqueur and pineapple juice</i>	5.79
MOJITO <i>Choice of blueberry, raspberry, blackberry or citrus with muddled fresh mint & rum</i>	5.99
SANGRIA glass 4.99 pitcher 19.99 <i>Tropical White Sangria - with guava & pineapple & white chilled wine, Malibu rum, fresh fruit, Pomegranate Red Sangria - berry flavors chilled red wine, brandy, fresh fruit</i>	
POMEGRANATE PEACH MARTINI <i>Vodka, Pomegranate liqueur, peach schnapps and fresh citrus juices</i>	5.29
FROZEN PEACH COLADA <i>A frozen concoction of Peach flavors and vodka blended to create a fruity smooth finish, or choose Passion Fruit or a Mango Colada</i>	4.99
CHOCOLATE MARTINI <i>A delicious combination of vanilla vodka, Godiva chocolate, Baileys and cream</i>	6.99
BLOODY MARY <i>Tito's Handmade Vodka with our house Bloody Mary mix with celery, olives and lime</i>	5.29

White Wines

	Glass	Bottle
Robert Mondavi Woodbridge Chardonnay, CA	3.99	15.00
Wente Morning Fog Chardonnay, San Francisco CA	5.99	22.00
Canyon Road Pinot Grigio, CA	3.99	15.00
Beringer White Zinfandel, CA	4.99	
Blufeld Riesling, Germany	5.59	20.00
Mirassou Moscato, CA	5.99	22.00

Red Wines

Robert Mondavi Woodbridge Cabernet, CA	3.99	15.00
Estancia Cabernet Sauvignon, CA	6.99	27.00
Diseño, Malbec, Mendoza	6.99	27.00
Mark West Pinot Noir, CA	6.99	25.00
Robert Mondavi Woodbridge Merlot, CA	3.99	15.00

Bottled Beer

BUDWEISER	3.69
BUD LIGHT	3.69
COORS LIGHT	3.69
MILLER LITE	3.69
MICHELOB ULTRA	4.29
YUENGLING	4.29
BLUE MOON	4.99
CORONA	4.99
SEASONAL SAM ADAMS	4.99
FAT TIRE, NEW BELGIUM AMBER	4.99
O'DOUL'S (nonalcoholic)	3.69

Beverages

GOURMET ICE TEAS (one refill)	2.99
BLUEBERRY, PEACH, RASPBERRY or MANGO	
MILK	1.99
CHOCOLATE MILK	2.99
FRESH OJ ♦ CRANBERRY ♦ APPLE	2.99
BOTTLED WATER Acqua Panna-Perrier	2.99
IBC ROOT BEER FLOAT	3.49

NOT RESPONSIBLE FOR LOST OR STOLEN PROPERTY

