

# *The Great American Grill®*

## **Starters**

### **BBQ Beef Short Ribs** \$8.95

A house favorite! Boneless beef short ribs slow roasted with beer and smothered with bbq sauce. Served on a bed of crispy homemade onion straws  
*Contemporary Southern Cuisine*

### **Stuffed Mushrooms Rockefeller** \$7.95

A mushroom lover's delight! Mushroom caps filled with a fresh spinach and bacon sautéed stuffing. Topped with béarnaise sauce

### **Quesadilla** \$6.95

An oversized crisp tortilla filled with melted cheddar. Served with sour cream, salsa and garlic aioli sauce

With Charbroiled Chicken \$8.95

### **♥ Shrimp Cocktail** \$9.95

Chilled succulent shrimp served with our horse-radish spiked cocktail sauce

### **Perfect Potato Skins** \$7.95

You'll find just the right amount of potato on these crispy skins. Filled with melted cheddar, and topped with crumbled bacon and scallions. Served with sour cream

*Contemporary Pacific Northwestern Cuisine; "Idaho Potatoes"*

### **Baked Brie** \$7.95

A generous wedge of warm brie cheese with sliced apples and crackers. Served with honey mustard sauce

### **Salt n' Pepper Calamari** \$8.95

Fresh calamari lightly floured, seasoned and fried golden brown. Served with garlic aioli sauce

*Contemporary New England Cuisine*

### **Scallop Stuffed Shrimp** \$9.95

Large shrimp stuffed with scallops and encrusted with garlic parmesan breadcrumbs

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## **Soup and Salads**

<b>Soup du Jour</b>	Cup \$2.95
Enjoy a hot serving of our soup of the day	Bowl \$3.95
<b>Garden Salad</b>	\$3.95
Mixed greens, carrots, red cabbage, tomatoes, cucumber and croutons. Served with your choice of dressing	
<b>Caesar Salad</b>	\$7.95
Hearts of romaine, parmesan and croutons tossed with Caesar dressing	
With Charbroiled Chicken	\$9.95
<b>California Cobb Salad</b>	\$9.95
Charbroiled chicken on a bed of crisp greens, bacon, avocado, bleu cheese crumbles, hard-boiled egg, tomatoes, carrots and red cabbage. Served with bleu cheese dressing	
<i>Contemporary Californian Cuisine; Originated in Hollywood, CA in 1937</i>	
<b>Asian Chicken Salad</b>	\$9.95
Charbroiled chicken served on a bed of crisp greens with mandarin oranges, sliced almonds, carrots, red cabbage and crispy wonton strips. Tossed with sweet Asian dressing	
<b>BBQ Chicken Ranch Salad</b>	\$9.95
Charbroiled bbq chicken on a bed of crisp greens with avocado, corn, black beans, cheddar, carrots and red cabbage. Tossed with salsa-ranch dressing	
<i>Contemporary Southwestern Cuisine</i>	
♥ <b>Citrus-Berry Spinach Salad</b>	\$8.95
Baby spinach with berries, mandarin oranges, tomatoes, red onion and pecans. Tossed with raspberry vinaigrette	
With Charbroiled Salmon	\$12.95
<b>Cajun Shrimp Louie Salad</b>	\$12.95
Grilled Cajun shrimp on a bed of crisp greens with avocado, black olives, hard-boiled egg, scallions, tomatoes, cucumbers, carrots and red cabbage. Served with Louie dressing	
<i>Contemporary Pacific Northwestern Cuisine with a Southern flare</i>	

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## **Signature Sandwiches**

*Served with your choice of french fries, beer-battered onion rings or fresh seasonal fruit*

### **Southwestern Chicken Sandwich**

\$8.95

Charbroiled chicken, pepper jack, Ortega chile, grilled onions, lettuce, tomato and garlic aioli on a grilled roll

*Contemporary Southwestern Cuisine*

### **Classic Reuben**

\$8.95

Thinly sliced lean corned beef, swiss, grilled onions, sauerkraut and Russian dressing on grilled rye

### **Double-Decker Club**

\$8.95

Oven-roasted turkey, honey ham, bacon, cheddar, lettuce, tomato and mayonnaise. Served on your choice of bread

*American Favorite; Originated in 1894 in Saratoga, NY*

### **Mobley Burger**

\$9.95

Our signature item named after Conrad Hilton's first hotel. Texas sized half-pound burger with lettuce, tomato and onion on a grilled bun. Customize your Mobley Burger by adding your choice of cheese or bacon for no additional charge!

### **♥Garden Inn Burger**

\$7.50

A tasty veggie burger with lettuce, tomato and onion on a grilled bun

With Swiss and Avocado

\$8.95

## **Pizza**

### **Classic Cheese Pizza**

\$11.95

A 12" classic favorite served hot and delicious, loaded with mozzarella

**Create Your Own** (Choice of Marinara or Alfredo Sauce)

ADD ANY ITEM \$0.95 each

Pepperoni

Bell Pepper

Black Olives

Sausage

Onion

Tomato

Ham

Mushrooms

Jalapenos

Bacon

Spinach

Pineapple

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## **Pasta**

*Entrées include a soup or garden salad and fresh baked bread*

### **Shellfish Linguini**

\$16.95

Sautéed shrimp and scallops tossed with linguini in a creamy marinara sauce

### ♥ **Tomato Garlic Linguini**

\$10.95

Linguini tossed with olive oil, white wine, garlic, Roma tomatoes and basil topped with parmesan

### **Cajun Fettuccine Alfredo**

\$11.95

Fettuccine smothered in a creamy Cajun Alfredo sauce topped with parmesan

With Charbroiled Chicken

\$13.95

With Grilled Shrimp

\$16.95

## **Seafood Specialties**

*Entrees include a soup or garden salad, your choice of baked potato or rice pilaf, vegetable of the day and fresh baked bread*

### **Maple-Glazed Salmon**

\$16.95

Charbroiled salmon basted with a maple soy sauce glaze

*Contemporary New England Cuisine*

### ♥ **Skillet Trout**

\$15.95

Fresh trout lightly sautéed with olive oil, white wine, capers and scallions

### **Classic Scampi**

\$17.95

Jumbo shrimp sautéed in a garlic, white wine, lemon butter sauce with mushrooms, scallions and parsley

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## **Garden Inn Favorites**

*Entrees include a soup or garden salad, your choice of baked potato or rice pilaf, vegetable of the day and fresh baked bread*

### **Chicken Béarnaise** \$14.95

Chicken breast lightly floured and sautéed golden brown topped with a creamy béarnaise sauce and capers

### **Stuffed Cordon Bleu** \$14.95

Chicken breast stuffed with ham and swiss, lightly breaded and baked golden brown. Topped with creamy Alfredo sauce

### **Bacon-Wrapped Pork Filets** \$15.95

Charbroiled pork tenderloin filets wrapped with hickory smoked bacon and brushed with chimichurri sauce

### **Wrangler Top Sirloin** \$15.95

A 9oz flavorful block cut steak

### **Cowboy New York** \$22.95

A classic 12 oz hearty and robust steak

### **Rancher's Rib-Eye** \$19.95

Our perfectly marbled 10 oz melt in your mouth boneless Rib-Eye

### **Jamaican Jerk Steak**

Encrust your steak with Jamaican Jerk seasonings for an additional \$2.00

## **Daily Special**

Your server will be delighted to describe our Chef's daily special selection

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## **Kids Corner**

*Served with your choice of french fries or fresh seasonal fruit and a beverage*

<b>Chicken Fingers</b>	\$5.95
<b>Mini Slider Burgers</b>	\$5.95
<b>Pasta with Marinara Sauce</b>	\$4.95
<b>Grilled Cheese Sandwich</b>	\$4.95
<b>Macaroni and Cheese</b>	\$4.95

## **Beverages**

<b>Freshly-Brewed Coffee (Regular or Decaf)</b>	\$2.50
<b>Hot Tea, Hot Chocolate</b>	\$2.95
<b>Soft Drinks, Iced Tea</b>	\$2.50
<b>Juice, Milk</b>	\$2.95
<b>Perrier</b>	\$3.95
<b>Bottled Water</b>	\$2.50

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## **Dessert**

<b>Chocolate Wipeout Cake</b>	\$6.95
Simply a slice of heaven with three moist layers of warm chocolate cake and rich fudge garnished with chocolate chips	
<b>Carrot Cake</b>	\$5.95
Made with fresh carrots and pineapple, toasted walnuts and rich butter cream frosting	
<b>Apple Pie a la mode</b>	\$5.50
Traditional apple pie made with sweet apples and a delicious American Style flaky crust topped with creamy vanilla ice cream	
<b>New York Style Cheesecake</b>	\$5.95
Deliciously creamy cheesecake drizzled with strawberry topping	
<b>Sundae Supreme</b>	\$4.50
Creamy vanilla ice cream topped with chocolate sauce, chopped nuts, whipped cream and a cherry	
<b>Vanilla Ice Cream</b>	\$3.25
<b>♥Very Berry Sorbet</b>	\$3.25

## *The Great American Grill®*

### **Wine Selection**

<b>Whites</b>	Gl.	Bt.
CK Mondavi, Chardonnay '06	\$5	\$15

Meridian, Chardonnay '05	\$7	\$21
Estancia, Chardonnay '05	\$8	\$24
Markham, Chardonnay '05	\$10	\$30
Monkey Bay, Sauvignon Blanc '06	\$7	\$21
Estancia, Pinot Grigio '06	\$6	\$18
<b><i>Reds</i></b>		
CK Mondavi, Cabernet Sauvignon '05	\$5	\$15
Beringer, Cabernet Sauvignon '05	\$7	\$21
Clos du Bois, Cabernet Sauvignon '04	\$8	\$24
Chateau St. Jean, Cabernet Sauvignon '04	\$10	\$30
CK Mondavi, Merlot '04	\$5	\$15
Columbia Crest, Merlot '02	\$7	\$21
Markham, Merlot '04	\$10	\$30
Kenwood, Pinot Noir '05	\$10	\$30
Charles Krug, Pinot Noir '05	\$12	\$36
Lockwood, Syrah '05	\$8	\$24
Rodney Strong, Zinfandel '05	\$11	\$33
<b><i>Blush</i></b>		
Beringer, White Zinfandel '05	\$7	\$21
<b><i>Sparkling Wine</i></b>		
J Roget, Brut	\$4	\$12
Domaine Ste Michelle, Brut	\$30	