

Starters

Antipasto Platter

*Imported Italian Meats & Cheeses, Grilled Veggies,
House Cured Olives, Smoked Salmon & Roasted Peppers
Served with Crostini 19*

Canal Street Buffalo Wings

*Drowned in a House Made Red-Hot Sauce
Pick Your Heat Level
Mild, Medium or Holy Cow 1.00 Each*

Geoff's Sweet Chili Prawns

*Sautéed in a Sweet Chili Thai Sauce with
Seasonal Veggies & Crostini 15*

Flat Bread

*Rustic Flat Bread
Topped with Fresh Seasonal Inspirations
Ask Your Server for Details! 10*

Steamers

*One Dozen Littleneck Clams Steamed with Chardonnay,
Capers, Tomatoes, Garlic & Fresh Chopped Basil 14*

Spinach & Artichoke Dip

*Baked with Parmesan & Cream Cheese
Served with Tortilla Chips 11*

Dino Galeazzi's Calamari

*Monterey Tubes & Tentacles with Pepperocinis &
Lemon Aioli 12*

Nachos

*Shredded Prime Rib, Baby Back Rib Meat, Beans,
Black Olives, Onions, Tomatoes, Sour Cream,
Guacamole, Smoked Tomato Salsa
Topped with Cheddar Cheese 10*

Baked Brie

*A Heated Wedge of Creamy Brie
Accompanied by Red Pepper Jelly & Onion Confit 12*

Grilled Artichoke

*Globe Artichoke Poached & Grilled
Served with Béarnaise Aioli,
Greens & Parmesan Cheese 10*

Ultimate Skins

*An Extra Large Potato with All The Stuff!
Bacon, Cheddar Cheese, Black Olives, Tomato,
Pepperocini, Sour Cream & Chives 10*

Canal Street Salads

Caesar

*Romaine Lettuce, Anchovies, Crisp Smoked Bacon,
Shaved Parmesan & Croutons
Tossed in our House Made Caesar Dressing 8
Add Chicken 5 Smoked Salmon 7 Prawns 2 3/4 each*

Fajita Salad

*Tender Slices of Certified Angus Beef® or Grilled Chicken
cooked with Bell Peppers & Onions placed atop Mixed Greens
with Avocado, Black Beans, Tomatoes & Cheddar Cheese
Tossed in a Roasted Tomato & Chipotle Dressing
Served in a Fried Tortilla Shell 13*

Canal Street Cobb

*Romaine & Mixed Greens with Crisp Bacon, Grilled Chicken,
Black River Blue Cheese Crumbles, Tomatoes, Avocado & Cucumber
Choice of Dressing & Tossed or Not 13*

Gordo's Steak Salad

*Grilled Certified Angus Beef® Flank Steak over Bacon, Black River Bleu Cheese
Crumbles, Roasted Corn, Tomatoes & Bell Peppers with Mixed Lettuce in a
Red Wine Vinaigrette & Topped with Crispy Sweet Onions 14*

Pinky's Wedge

*Prepared in Great Steakhouse Fashion
Baby Iceberg, Chopped Tomato, Diced Red Onion,
Black River Bleu Cheese Crumbles, & Bacon
Your Choice of Dressing 8*

John Bell's Chopped Salad

*Romaine, Iceberg & Fresh Herbs Tossed together with
Salami, Roasted Chicken, Tomatoes, Cannellini & Kidney
Beans, Red Onions, Scallions, Fresh Mozzarella &
Parmesan in our House Made Red Wine Vinaigrette
Topped with Candied Pecans 13*

Southwestern Chicken Salad

*Grilled Seasoned Chicken Breast, Field Greens, Black
Beans, Corn, Avocado, Red Bell Peppers, Tomatoes,
Black Olives & Tortilla Strips
Tossed in our Zesty Ranch Dressing 13*

House Soup

*A Bowl of our Delicious French Onion Soup
Topped with Holland Rusk & Gruyere Cheese 8*

Our House Made Dressings

*1000, Ranch, Blue Cheese, Balsamic, Creamy Italian, Raspberry Vinaigrette, Italian,
Red Wine Vinaigrette, Smoked Tomato Chipotle,*

Sandwiches

~ All Sandwiches are Served with our House Made Chips or Fries ~

Smoked Turkey

In House Smoked Turkey Breast thinly sliced & served on Multi Grain Ciabatta with Arugula, Honey Dijon Spread, Cran-Orange Relish & Havarti Cheese 12

Alison's Monte Cristo

Turkey Breast & Ham Lightly Battered & Fried Served with Seasonal Fruit & Fries 12

Tuna Melt

Albacore Tuna mixed with Mayo, Celery, Capers, Sonoma Co Dill Pickles & Whole Grain Mustard Topped with Swiss Cheese, Lettuce & Tomato Atop a Ciabatta Roll 12

Snapper Sandwich

Pacific Coast Snapper dusted with Cajun Blackening Seasonings Pan Seared & Served with Tomato & Red Onions on a Focaccia Roll 12

Chicago Italian Beef

*Slow Roasted Certified Angus Beef® Sirloin sliced thin & served with Sweet Bell Peppers & Dipping Gravy 12
Make it A Philly with Sauteed Onions & Provolone Cheese*

13

Corned Beef

House Cured Certified Angus Beef® on NY Rye with a Spread of Sculpin IPA Whole Grain Mustard Served Hot or Cold 12

BBQ Pulled Pork Sandwich

House Smoked for 14 Hours then Smothered in our Secret BBQ Sauce Served on a Sweet Bun with Apple Slaw 12

Blackened Prime Rib Sandwich

Slow Roasted Prime Rib Blackened & Topped with Sculpin IPA Braised Mushrooms, Horseradish Spread, Lettuce, Tomato & Cheddar Cheese 14

Reuben

House Cured Certified Angus Beef® on Grilled New York Rye, Sonoma Pickling Co Sauerkraut, 1000 & Swiss Cheese 13

From The Grille

~ Choice of House Made Chips or Fries ~

The Papa Burger

½ Lb All Natural Painted Hills Beef®, Provolone Cheese Apricot Bbq Sauce, Crispy Onions, Whiskey Mushrooms & Bacon 13

The Grille's Sliders

Three Certified Angus Beef® Patties on Select Rolls Served with Three Different Cheeses & Toppings plus House Made Matchstick Potato Fries 12

Canal Burger

½ Lb of All Natural Fresh Painted Hills Beef®, Sautéed Mushrooms, Caramelized Onions & Bleu Cheese Crumbles 12

Chicken Club

Grilled Chicken Breast on a Focaccia Roll with Crisp Smoked Bacon, Avocado, Lettuce & Tomato 12

The Campbellini

*½ Lb All Natural Fresh Painted Hills Beef® Lettuce, Tomato, & Red Onion
Choice of - Swiss, American, Pepper Jack, Cheddar, Provolone or Havarti 11 Add Bacon 2 1/2*

Ripon Burger

½ Lb of All Natural Fresh Painted Hills Beef®, Avocado, Fried Jalapenos, Cilantro Aioli with Pepper Jack Cheese 12

Columbro's Chicken

Grilled Chicken Breast topped with Roasted Red Peppers, Fresh Mozzarella, Arugula, Prosciutto & Pesto Mayo on a Ciabatta Roll 13

Irish Burger

½ Lb of All Natural Fresh Painted Hills Beef®, Cahill's Irish Cheddar with Porter & Jameson® Braised Onions 13

Herb's Patty Melt

Grilled Onions, Swiss Cheese & Rye Bread Accompany This ½ Lb of All Natural Fresh Painted Hills Beef® 12

The Grille's Specialties

Parmesan Chicken

*Butterflied & Breaded in Parmesan & Panko with Sage
Infused Cream Sauce Served over a Pile of Pasta 14*

Chicken Piccata

*Boneless Breast Sautéed with Capers, Parsley,
Tomatoes, White Wine & Fresh Lemon Juice
Served with Mashed Potatoes or Rice & Seasonal Vegetable 17*

Grilled Portobello Mushroom Tower

*On Polenta with Grilled Seasonal Vegetables
Crostini & House Made Marinara 12*

Three Cheese Ravioli

*Asagio, Parmesan & Ricotta Filled Raviolis with
our House Marinara or Alfredo Sauce 12*

Chuck's Short Rib Pasta

*Beef Short Ribs Braised in Red Wine with Roasted Shallots,
Tomato Fillets & Portobello Mushrooms Tossed with Mostaccioli
& Finished with a Rich Demi-Glace 18*

Gourmet Mac N Cheese

*Cavatappi Noodles Tossed in an
Aged Vermont White Cheddar Cheese Sauce with
Black Forest Ham & Pesto Marinated Chicken 15*

From The Water

Linguini & Clams

*White Wine Steamed Clams, Tomatoes, Capers,
Lemon Juice & a Touch of Cream 18*

CSG Salmon

*Pan Seared Wester Ross Scottish Salmon with
Seasonal Potato-Leek-Hash, Champagne Vinaigrette
& Toasted California Almond Relish 22*

Ray's Pescatore

*PEI Mussels, Pacific Snapper, Clams, Salmon,
Shrimp & Sea Bass Sautéed with Garlic & Chili Flakes
Finished with White Wine & San Marzano Tomato
Sauce Over Linguine 26*

Honey Soy Salmon

*Fresh Wester Ross Scottish Salmon with a Sweet Savory Glaze
Chef's Rice & Seasonal Vegetable 22*

Beer Battered Fish & Chips

*Fresh Pacific Cod Hand Battered with Hobo Pilsner® &
Fried to Perfection Served with Fries & Slaw 15*

Stan Sherry's Calamari Steak

*Battered & Pan Fried with
Sectioned Citrus & Lemon Beurre Blanc
Mashed Potatoes & Seasonal Vegetable 15*

Shrimp Scampi

*Pan Seared Scamp with Garlic, Capers,
Tomatoes, Lemon, White Wine & Butter
Served with Linguine 20*

Dave Greene's Sea Bass

*Pan Seared & Topped with Rock Shrimp
& a Tarragon Cream Sauce
Accompanied by Spinach Risotto 29*



Steaks Chops & Ribs

All of our Steaks are Certified Angus Beef®
Grilled to your Liking - Served Juicy & Tender
Choice of Potato - Mash, Garlic Mash, Cheddar Mash, Twice Baked or French Fries

We do not guarantee well done steaks

Rib-Eye

Our Most Popular 14 oz Steak
Served with Choice of Potato & Veggies 29

Smoked Pork Chop

Our 14oz Gourmet Kurobuta® Pork Chops are 100%
Berkshire Pork Served with House Made Apple Chutney,
Black Forest Ham & White Cheddar Mac N' Cheese 23

New York

12 Ounce Grilled Strip
Served with Choice of Potato & Veggies 28

George Bogetti's Filet Mignon

Petit Filet Grilled Served with Choice of Potato & Veggies 33

Wrangler

10 Ounces Served Atop Texas Toast with Onion Rings 16

The Dave Luis Flat Iron

10 Ounces Served with Onion Confit
Choice of Potato & Veggies 22

Prime Rib

Thursday Thru Saturday Nights

House Rub, Slow Roasted, Hand Carved
Certified Angus Beef® Prime Rib
Served with Pan Au Jus, Horseradish Sauce,
Seasonal Veggie & Choice of Potato 26

SGT. May's Smoked Baby Back Ribs

Applewood & Hickory Smoked
Served with Fries & Granny Apple Slaw
Whole Rack 26 Half Rack 15



Sides

French Fries 4

Side Salad 5

Onion Rings 5

Mash Potatoes 5

Side of Pasta 6

Seasonal Vegetables 5

Bowl of Homemade Soup 6

Bowl of Homemade Soup & Salad 8

Ratto Bros. Sautéed Baby Bok Choy 5

We Proudly Support Farms, Ranches & Fisheries Guided by Principles of Sustainability

Ratto Bros. Farm, Del Mar Farms, Corto Olive Oil, Mary's Free Range Chicken, Acme Bread Company, Nami Tea Co, Sonoma Pickling Co, Milone Bros Coffee, Stanislaus Food Products, Fiscalini Farms, Pittman Farms, Ripon Pie Co.

There will be a \$3 Charge for Split Plates

Beverages

*Coke, Diet Coke, Sprite, Barg's Root Beer, Mr. Pibb,
Lemonade, & Iced Tea*

We Proudly Feature Milone Bros. Coffee

Bottomless Beverages 3 1/2

Desserts

Cheesecake

*Whatever the Season, we have it covered!
Ask your Server for Today's Selection 8*

Mom's Homemade Brownie

*A Double Layered Chocolate Brownie
Filled with a Luscious Genache & A Scoop of Vanilla 8*

Crème Brulee

*The Rich Perfection of a House Made
Madagascar Vanilla Bean Flecked Classic 7*

Seasonal Cobbler

*Seasonal Flavors to Tickle Your Palate
with a Scoop of Vanilla Ice Cream 9*

Chef's Choice

*Creations without Limits!
Ask your Server for the Details 8*

Pie

*This Fabulous Pie is produced by The Pie Co. of Ripon
Enjoy with a Scoop of Vanilla 7*

*All Desserts Made In House Daily
Except the Pie*

All Natural Breyers Vanilla Ice Cream

Cup 3



Thank You For Choosing The Grille!

Parties of 8 or more will be one guest check & a suggested 18% gratuity