

Starters

Antipasti Platter

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

20

Canal Street Buffalo Wings

Drowned in a House Made Red-Hot Sauce

Pick Your Heat Level

Mild, Medium or Holy Cow 1,30 Each

Geoff's Sweet Chili Prawns

Sautéed in a Sweet Chili Thai Sauce with

Thai Noodles, Seasonal Veggies & Crostini 15

Flat Bread

Rustic Flat Bread

Topped with Fresh Seasonal Inspirations

Ask Your Server for Details! 13

Steamers

One Dozen Littleneck Clams Steamed with Chardonnay,

Capers, Tomatoes, Garlic & Fresh Chopped Basil 15

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 11

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 11

Ultimate Skins

An Extra Large Potato with All The Stuff!

Bacon, Cheddar Cheese, Black Olives, Tomato,

Pepperocini, Sour Cream 11

Canal Street Salads

Caesar

*Romaine Lettuce, Anchovies, Crisp Smoked Bacon,
Shaved Parmesan & Croutons*

Tossed in our House Made Caesar Dressing 10

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 14

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 14

Gordo's Steak Salad

Grilled Certified Angus Beef® Flank Steak over Bacon, Bleu Cheese Crumbles,

Roasted Corn, Tomatoes & Bell Peppers with Mixed Lettuce in a

Red Wine Vinaigrette & Topped with Crispy Sweet Onions 16

Pinky's Wedge

Prepared in Great Steakhouse Fashion

Baby Iceberg, Chopped Tomato, Diced Red Onion,

Bleu Cheese Crumbles, & Bacon Your Choice of

Dressing 10

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 14

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 14

House Soup

A Bowl of our Delicious French Onion Soup

Topped with Holland Rusk & Gruyere Cheese 9

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

Snapper Sandwich

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

Reuben

House Cured Certified Angus Beef® on Grilled New York Rye, Sonoma Pickling Co Sauerkraut, 1000 & Swiss Cheese 14

Chicago Italian Beef

*Slow Roasted Certified Angus Beef® Sirloin sliced thin & served with Sweet Bell Peppers & Dipping Gravy 13
Make it A Philly with Sauteed Onions & Provolone Cheese*

14

Corned Beef

House Cured Certified Angus Beef® on NY Rye with a Spread of Sculpin IPA Whole Grain Mustard Served Hot or Cold 13

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 15

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 13

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 14

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 14*

Herb's Patty Melt

*Grilled Onions, Swiss Cheese & Rye Bread Accompany
This ½ Lb of All Natural Fresh Painted Hills Beef® 13*

The Grille's Specialties

Parmesan Chicken

*Butterflied & Breaded in Parmesan & Panko with Sage
Infused Cream Sauce Served over a Pile of Pasta 15*

Chicken Piccata

*Boneless Breast Sautéed with Capers, Parsley,
Tomatoes, White Wine & Fresh Lemon Juice
Served with Mashed Potatoes or Rice & Seasonal Vegetable 18*

Corinne's Grilled Porto Tower

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

Three Cheese Ravioli

*Asiago, Parmesan & Ricotta Filled Raviolis with
our House Marinara or Alfredo Sauce 13*

Chuck's Short Rib Pasta

*Beef Short Ribs Braised in Red Wine with Roasted Shallots,
Tomato Fillets & Portobello Mushrooms Tossed with Penne &
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 20*

CSG Salmon

*Pan Seared Wester Ross Scottish Salmon with
Seasonal Potato-Leek-Hash, Champagne Vinaigrette
& Toasted California Almond Relish 24*

Lenny & 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 28*

Honey Soy Salmon

*Fresh Wester Ross Scottish Salmon with a Sweet Savory Glaze
Chef's Rice & Seasonal Vegetable 24*

Beer Battered Fish & Chips

*Fresh Pacific Cod Hand Battered with Sculpin IPA® &
Fried to Perfection Served with Fries & Slaw 17*

Stan Sherry's Calamari Steak

*Battered & Pan Fried with
Sectioned Citrus & Lemon Beurre Blanc
Mashed Potatoes & Seasonal Vegetable 16*

Shrimp Scampi

*Pan Seared Shrimp with Garlic, Capers,
Tomatoes, Lemon, White Wine & Butter
Served with Linguine 21*

Dave Greene's Catch of the Day

Ask your server for today's offerings



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 32

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 29

New York

12 Ounce Grilled Strip
Served with Choice of Potato & Veggies 29

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 24

SGT. May's Smoked Baby Back Ribs

Applewood & Hickory Smoked
Served with Fries & Granny Apple Slaw
Whole Rack 26 Half Rack 16



Prime Rib

Friday & Saturday Nights

House Rub, Slow Roasted, Hand Carved
Certified Angus Beef® 12 ounce Prime Rib
Served with Pan Au Jus, Horseradish Sauce,
Seasonal Veggie & Choice of Potato 29

Sides

French Fries 5

Side Salad 5

Onion Rings 5

Mash Potatoes 5

Side of Pasta 6

Seasonal Vegetables 5

Bowl of Homemade Soup 8

Bowl of Homemade Soup & Salad 9

Ratto Bros. Sautéed Baby Bok Choy 6

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,
Sonoma Pickling Co, Milone Bros Coffee, Stanislaus Food Product, Fiscalini Farms,
Pittman Farms

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 8*

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 9*

Pie

Enjoy with a Scoop of Vanilla 8

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