

BURBANK DINNER MENU

APPETIZERS

Fried Calamari

Calamari Rings, Lightly Seasoned,
Served with Marinara 12.50

Crispy Naked Wings

with Louisiana Hot Sauce & Bleu Cheese Dressing 10.50

Ahi Tuna Tacos ^(LC)

Four Tacos, Seared Rare with Grilled Pineapple Salsa,
Avocado and Sriracha Aioli 12.35

Popcorn Shrimp

Tempura Battered Rock Shrimp with
Cocktail and Remoulade Sauce 12.90

Spinach Artichoke Dip

Spinach, Artichoke Hearts, Shallots and Parmesan Cheese
with a Touch of Cream, Served Warm with Crostini 13.35

Hummus ^(GFD)

Chickpeas, Tahini and Za'atar with Grilled Flat Bread
and Cucumbers 10.50

Onion Rings

with Bleu Cheese Dressing 10.25

Chicken Poblano Quesadilla

Grilled Chicken Breast, Cheddar Cheese, Roasted Chiles
and Caramelized Onions, Served with Salsa,
Guacamole and Sour Cream 14.95

Ahi Tuna Sashimi ^(GFD)

Seared Rare, Pickled Cucumber, Pickled Ginger,
Wasabi, Fried Spinach and Soy Sauce 16.75

Jumbo Lump Crab Cake

Jumbo Lumpmeat, Seasoned with Old Bay,
Served with a Shallot White Wine Reduction 14.95

WINES by the GLASS

WHITE WINES

CHAMPAGNE AND SPARKLING

Prosecco, Maschio, Italy SPLIT 11.70
Chandon Brut Classic, California SPLIT 12.75

CHARDONNAY

Fox Hollow, California 8.70
Markham, Napa Valley 13.20

SAUVIGNON BLANC

Oyster Bay, Marlborough, NZ 11.70
Justin, Central Coast 12.00

OTHER WHITES

Pinot Grigio, Placido, Italy 9.20

RED WINES

PINOT NOIR

Cedar Brook, California 9.20
Meiomi, Sonoma-Monterey-Santa Barbara 13.00

MERLOT

Penfolds Rawson's Retreat, Australia 9.20
14 Hands, Columbia Valley 10.70

CABERNET SAUVIGNON

Albertoni, California 9.20
Liberty School, Paso Robles 12.00

MALBEC

Massimo, Argentina 10.20

OUR COMPLETE WINE LIST IS AVAILABLE
WITH SOME EXTRAORDINARY SELECTIONS.
ASK YOUR SERVER

Water Service Available Upon Request

STARTERS

Small Bowl of Soup

with Any Entree 5.50

Kale Caesar Salad or Mixed Field Greens

with Any Entree 7.00

HOMEMADE SOUPS

Small Bowl 5.95 Large Bowl 7.50

Soups of the Day

Ask Your Server for Today's Selection

Manhattan Clam Chowder

Eastern Chopped Clams with Vegetables
and Tomato Broth

STARTER SALADS

Kale Caesar ^(GFD)

A Mixture of Romaine and Kale, Tossed
in Our Signature Caesar Dressing 10.00

Red Quinoa & Arugula ^(LC/GFD)

Cucumber, Corn, Red Bell Peppers, Herbs,
Queso Fresco and Lemon Vinaigrette 6.95

Mixed Field Greens ^(GFD)

with Choice of Dressing 9.80

The Wedge ^(GFD)

Iceberg, Bleu Cheese, Bacon, Tomatoes
and Bleu Cheese Dressing 10.95

DINNER SALADS

Kale Chicken Caesar ^(GFD)

A Mixture of Romaine and Kale, Tossed in Our
Signature Caesar Dressing, Topped with
Sliced Charbroiled Chicken 17.50

Blackened on Request

Cobb Salad ^(GFD)

Tossed with Diced Chicken, Lettuce, Tomatoes,
Bacon, Egg, Bleu Cheese, Avocado, Scallions
and Creamy Italian Dressing 19.25

Grilled Skirt Steak Salad

Hearts of Romaine, Red Onions, Tomatoes and
Crumbled Bleu Cheese, Tossed with Bleu Cheese
Dressing, Topped with Onion Rings 20.35

SIDES

Creamed Spinach s 3.00 l 6.00

Grilled Broccoli 5.00

Grilled Asparagus 8.00

Mac & Cheese Loaded s 4.00 l 8.00

Three Cheeses, Mushrooms and
Double Smoked Bacon

French Fries 3.00

Sweet Potato Fries 6.00

Spinach Mashed Potatoes 3.00

Baked Potato 6.00

CHICKEN

Chicken Pot Pie

Mary's Chicken, Carrots, Onions, Peas and
Mushrooms, Topped with a Flaky Crust 19.75
Please Allow 12 Minutes

Moroccan Spiced Chicken ^(LC/GFD)

Grilled Chicken Skewer, Seasoned with Turmeric,
Paprika, Garlic and Cumin, Served with Grilled
Vegetables, Herb Brown Rice with Almonds,
Arugula and Tzatziki Sauce 21.50

Chicken Parmigiana

with Our Signature Pomodoro Sauce and Mozzarella
Cheese, Served Over Angel Hair Pasta 21.75

Chicken Piccata

Tender Chicken Breast Medallions, Topped with
a Lemon Butter Caper Sauce, Served with
Vegetable and Potato 21.95

Jidori Brick Chicken ^(GFD)

Roasted Under a Brick until Crisp and Golden Brown,
Served with Red Quinoa and Arugula 23.95
Please Allow 15 Minutes

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Fish and Chips

Cod Fillet Dipped in Beer Batter, Served
on a Bed of Fries with Remoulade Sauce,
Malt Vinegar and Peanut Cole Slaw 18.50

Blackened Tilapia ^(GFD)

Cajun Spices, Topped with Lemon Butter Caper
Sauce, Served on Top of Asparagus and
Herb Brown Rice with Almonds 19.55

Grilled Idaho Trout ^(LC/GFD)

Served with Grilled Asparagus 19.55

Mahi Mahi Amandine

with Blistered Cherry Tomatoes and Lemon
Butter Sauce, Served with Vegetable
and Potato 24.75

Miso Glazed Salmon

Served with Vegetable and Potato 26.75

Simply Grilled Salmon ^(LC/GFD)

Served with Grilled Asparagus 25.75

Jumbo Lump Crab Cakes

Seasoned with Old Bay, Served with a Shallot
White Wine Reduction and French Fries 29.95

PASTA

Angel Hair Pasta Pomodoro

Topped with Chopped Fresh Tomato, Garlic,
Basil and Extra Virgin Olive Oil 15.40

Penne Pesto with Chicken

Basil, Garlic and Roasted Pine Nuts,
Topped with Grilled Chicken Breast 19.20
Penne Pesto 16.25

Chicken Meatballs and Angel Hair Pasta ^(LC)

Chopped Tomatoes, Garlic and Basil 14.95

Grilled Shrimp Pomodoro

Angel Hair Pasta, Topped with Chopped Tomatoes,
Garlic, Basil and Extra Virgin Olive Oil 23.50

VEGETABLE & POTATO CHOICES

WHERE NOTED:

Grilled Vegetables • Grilled Broccoli • Creamed Spinach
Red Skin Mash • French Fries • Herb Brown Rice

ADD 1.00

Mac & Cheese • Grilled Asparagus • Baked Potato

STEAKS & CHOPS

from the Grill

Serving the Finest USDA
Certified Angus Beef™ Corn Fed,
Aged up to 28 Days for Flavor and Texture

Filet Mignon

with Bleu Cheese Herb Crust

8 oz. Cut, Bordelaise Sauce, Served with
Vegetable and Potato 36.00

Simply Grilled Filet Mignon ^(LC/GFD)

8 oz. Cut, Served with Grilled Asparagus 35.00

Skirt Steak

A Special House Marinade, Served
with Vegetable and Potato 32.95

New York Strip Steak ^(GFD)

12 oz. Strip, Served with Vegetable and Potato 34.55

Braised Short Rib

Boneless, Served with Horseradish Mashed Potatoes
and Caramelized Onion Au Jus 25.25

FAVORITES

Pecan Smoked BBQ Ribs

with a Chipotle Barbeque Sauce

Served with Peanut Cole Slaw and French Fries 23.95

Homestyle Meat Loaf

Mixed with Mushrooms, Topped with a Tomato Glaze
and Bordelaise Sauce, Served with Vegetable
and Potato 18.50

Limited Number of Orders Available

Grilled Vegetable Plate ^(LC/GFD)

A Medley of Vegetables, Broccoli, Asparagus,
Steamed Spinach, Sliced Tomato and
Herb Brown Rice with Almonds 15.40

Chop House Burger

1/2 lb. Certified Angus Beef™ with LTO, Sliced

Pickle, Cheddar Cheese, Thousand Island

Dressing, Topped with Onion Rings,

Served with Peanut Cole Slaw 16.25

Enhance Your Burger

Crispy Bacon 2.00

Fried Egg 2.00

Sliced Avocado 2.00

Sauteed Mushrooms 2.00

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 ^(GFD)

We are proud to offer Gluten Friendly Options dishes 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 Eggs
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