

# BURBANK LUNCH MENU

## APPETIZERS

### Fried Calamari

Calamari Rings, Lightly Seasoned,  
Served with Marinara 11.85

### Crispy Naked Wings

with Louisiana Hot Sauce & Bleu Cheese Dressing 9.95

### Popcorn Shrimp

Tempura Battered Rock Shrimp with  
Cocktail and Remoulade Sauce 12.75

### Spinach Artichoke Dip

Spinach, Artichoke Hearts, Shallots and  
Parmesan Cheese with a Touch of Cream,  
Served Warm with Crostini 12.90

### Hummus **(GFO)**

Chickpeas, Tahini and Za'atar with Grilled Flat Bread  
and Cucumbers 9.80

### Ahi Tuna Sashimi **(GFO)**

Seared Rare, Pickled Cucumber, Pickled Ginger,  
Wasabi, Fried Spinach and Soy Sauce 16.50

## 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

## 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

## SIGNATURE SANDWICHES

1/2 lb. Certified Angus Beef™

Choice of Red Quinoa, French Fries  
or Roasted Peanut Cole Slaw

### California Chicken Burger **(LC)**

Sauteed Mushrooms, Spinach, Tomato, Thousand Island  
Dressing, Served with Grilled Asparagus 14.20

### Chop House Burger

Served with LTO, Sliced Pickle, Cheddar Cheese,  
and Thousand Island Dressing 13.75

#### Enhance Your Burger

Crispy Bacon . . . . . 2.00  
Fried Egg . . . . . 2.00  
Sliced Avocado . . . . . 2.00  
Sauteed Mushrooms . . . . . 2.00

### Simply 600 Hamburger **(LC)**

with LTO & Mayo, Served with Grilled Asparagus 11.75

### Santa Fe Chicken Wrap

Blackened Chicken, Corn, Black Beans, Avocado,  
Tomatoes, Roasted Peppers and Chipotle Aioli,  
Wrapped in a Whole Wheat Tortilla 14.50

### French Dip Sandwich

with Swiss Cheese, Grilled Onions  
and Spicy Mustard 14.40

### Turkey Club **(LC)**

with Crispy, Bacon, Avocado, LTO and Mayo on  
Toasted Wheat, Served with Grilled Asparagus 14.50

### B.L.T.A.

Thick Cut Double Smoked Bacon, Lettuce, Tomato  
and Avocado, Topped with a Fried Egg 14.25

### Blackened

### Mahi Mahi Fish Sandwich

Topped with Remoulade Cole Slaw on  
a Toasted Sesame Seed Bun 13.75

### California Turkey Melt

Peppered Turkey Breast with Jack Cheese  
and Avocado with a Cranberry Tomato Chutney  
on Sourdough 14.50

## STARTER SALADS

### Kale Caesar **(GFO)**

A Mixture of Romaine and Kale, Tossed  
in Our Signature Caesar Dressing 9.80

### Red Quinoa & Arugula **(LC/GFO)**

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

### Mixed Field Greens **(GFO)**

with Choice of Dressing 8.20

### The Wedge **(GFO)**

Iceberg, Bleu Cheese, Bacon, Tomatoes  
and Bleu Cheese Dressing 10.85

## SIDES

Roasted Peanut Cole Slaw 3.00

Mac & Cheese Loaded 4.00

Three Cheeses, Mushrooms and Double Smoked Bacon

French Fries 3.00

Sweet Potato Fries 4.00

Spinach Mashed Potatoes 3.00

## ENTREE SALADS

### Kale Chicken Caesar **(GFO)**

A Mixture of Romaine and Kale, Tossed in Our  
Signature Caesar Dressing, Topped with  
Sliced Charbroiled Chicken 13.75

with Pan-Seared Salmon Add 6.00

Blackened on Request

### Cobb Salad **(GFO)**

Tossed with Diced Chicken, Lettuce, Tomatoes,  
Bacon, Egg, Bleu Cheese, Avocado, Scallions  
and Creamy Italian Dressing 14.75

### Grilled Lime Chicken Salad **(GFO)**

Mixed Greens with Asparagus, Grilled Vegetables,  
Tomatoes, Avocado, Fennel and Corn  
with Citrus Vinaigrette 14.50

### Blackened Ahi Tuna Salad **(LC)**

Seared Rare with Mixed Greens, Artichoke Hearts,  
Carrots, Green Beans, Almonds and Red Bell Peppers,  
Tossed in an Asian Style Vinaigrette 19.55

## CHICKEN

### Chicken Pot Pie

Mary's Chicken, Carrots, Onion, Peas and  
Mushrooms, Topped with a Flaky Crust 18.25  
Please Allow 12 Minutes

### Moroccan Spiced Chicken **(LC/GFO)**

Grilled Chicken Skewer, Seasoned with Turmeric,  
Paprika, Garlic and Cumin, Served with Grilled  
Vegetables, Herb Brown Rice with Almonds,  
Arugula and Tzatziki Sauce 18.50

### Chicken Piccata

Tender Chicken Breast Medallions, Topped with  
a Lemon Butter Caper Sauce, Served with  
Vegetable and Potato 18.75

### Chicken Poblano Quesadilla

Grilled Chicken Breast, Cheddar Cheese, Roasted Chiles,  
Caramelized Onions, Served with Rice & Beans 14.95

### Jidori Brick Chicken **(GFO)**

Roasted Under a Brick until Crisp and Golden Brown,  
Served with Red Quinoa and Arugula 19.95

Please Allow 15 Minutes

## COMBOS

### Cobb Salad Combo

with a Small Bowl of Soup 15.40

### Half Sandwich Combo

Half Santa Fe Wrap, Turkey Melt or Turkey Club  
with Your Choice of Kale Caesar Salad, Mixed  
Field Greens or Soup of the Day 14.50

### Mini Pot Pie and Salad

Served with Mixed Field Greens  
or Kale Caesar Salad 15.40

## PASTA

### Angel Hair Pasta Pomodoro

Topped with Chopped Fresh Tomato, Garlic,  
Basil and Extra Virgin Olive Oil 14.40

### Penne Pesto with Chicken

Basil, Garlic and Roasted Pine Nuts,  
Topped with Grilled Chicken Breast 17.50  
Penne Pesto 14.50

### Chicken Meatballs

and Angel Hair Pasta **(LC)**  
Chopped Tomatoes, Garlic and Basil 14.25

### Grilled Shrimp Pomodoro **(LC)**

Topped with Chopped Tomatoes, Garlic,  
Basil and Extra Virgin Olive Oil 19.35

## 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

## FAVORITES

### Homestyle Meat Loaf

Mixed with Mushrooms, Topped with a Tomato Glaze  
and Bordelaise Sauce, Served with Vegetable  
and Potato 14.65

Limited Number of Orders Available

### Fish Tacos **(LC)**

Two Soft Corn Tortillas with Cabbage, Radishes  
and Cilantro, Tossed in a Chipotle Aioli, Served  
with Black Beans and Spanish Rice 14.95

### Skirt Steak

A Special House Marinade, Served  
with Vegetable and Potato 29.75

### Grilled Vegetable Plate **(LC/GFO)**

A Medley of Vegetables, Broccoli, Asparagus,  
Steamed Spinach, Sliced Tomato and  
Herb Brown Rice with Almonds 13.50

## SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

### Fish and Chips

Cod Fillet Dipped in Beer Batter, Served  
on a Bed of Fries with Remoulade Sauce,  
Malt Vinegar and Peanut Cole Slaw 17.25

### Blackened Tilapia **(GFO)**

Cajun Spices, Topped with Lemon Butter Caper  
Sauce, Served on Top of Asparagus and  
Herb Brown Rice with Almonds 17.25

### Grilled Idaho Trout **(LC/GFO)**

Served with Grilled Asparagus 16.50

### Mahi Mahi Amandine

with Blistered Cherry Tomatoes and Lemon  
Butter Sauce, Served with Vegetable  
and Potato 19.75

### Miso Glazed Salmon

Served with Vegetable and Potato 20.60

### Simply Grilled Salmon **(LC/GFO)**

Served with Grilled Asparagus 18.75

## 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 **(GFO)**

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