



# The Grill

by Arfeen, Smith & Payne

## Welcome to The Grill

We offer much more than great food, you will be provided with a wonderful dining experience.

Your food is prepared by an outstanding chef and amazing kitchen staff that has years of experience in the culinary arts.

Our award winning wait staff at The Grill is top-notch and provides professional service that is the best in the area.

The ambience of our formal dining is warm, comfortable and provides a relaxing environment to enjoy your meal.

Additionally, the Cabana and Patio provides a more casual atmosphere to unwind and relax with live music Thursday and Friday nights.

When it comes to wine, The Grill has the most extensive list in the area providing wine lovers of all types with choices from all over the world.

If you need private dining, we have a phenomenal area that can accommodate up to 42 people and give any function a touch of elegance and class.

## About Our Beef

The Grill takes pride in only offering the best for our guests. Here is some information about our Beef.

The Double R Ranch Co. was born out of passion for the western lifestyle and a responsibility to the families that create their livelihood from agriculture. Double R Ranch Co. is part of a family-owned and managed cattle company that was established in 1968 and is recognized as a leader in providing exceptional quality beef.

The “Double R Ranch”, itself is located in the Okanagan region of Washington State. The ranch sits on over 50,000 pristine acres and is not only recognized for producing high quality cattle, but also for its commitment to animal well-being and environmental stewardship, the preservation of this picturesque land and native wildlife, and the recycling of resources to create a model for sustainable beef production that can be passed to future generations. While not all cattle originate from the ranch, The Double R Ranch is the “heart and soul” of the company.



**DOUBLE R RANCH®**  
Northwest Beef

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[www.TheASPGrill.com](http://www.TheASPGrill.com)



## Half Portion Trio Menu \$25

### Choice of Starter

Soup of the Day

Classic Caesar Salad

Caesar Dressing, House Croutons & Shaved Parmesan

Baby Spinach Salad

Strawberries, Glazed Walnuts, Chevre & Poppy Seed Vinaigrette

### Choice of Entrée

ASP Shrimp

*Pan Seared "U-12" Garlic Shrimp, Sauce & Fettuccine*

Blackened Tilapia Pontchartrain

*Tilapia Blackened w/ Shrimp & Crab Pontchartrain  
Sauce & Jasmine Rice*

Grilled Chicken w/ Chevre

*Marinated chicken breast topped with Chevre.*

Beef Bourguignon

*Beef Tenderloin Sautéed in Red Wine w/ Mushrooms,  
Smoked Bacon*

Au Poivre Tournedo

*Peppercorn Studded 'House Cut' Beef Tenderloin w/  
Cognac Mushroom Reduction*

Maytag Bleu Bacon Butter Tournedo

*'House Cut' Beef Tenderloin topped w/ Maytag Bleu  
Bacon Butter*

### Choice of Dessert

Chocolate Tres Leches Cake

Bread Pudding w/ Rum Sauce

## Specialty Drinks

Signature Margarita \$10

Patron silver, Gran Marnier, Cointreau, sweet-n-sour, lime juice, with a salt rim. This is a fabulous and tangy margarita.

Icepick \$6

Smirnoff Citron, Fresh Seaport Premium Iced Tea, shaken and served over ice, sweetened to liking. This is the best tea in town.

Old Fashioned \$7

Makers Mark, dash of bitters, served over ice with muddled cherry and orange, a traditional favorite.

Club Special \$7

Smirnoff Citron, Cointreau, sweet-n-sour, Sprite fresh squeezed lemon with a salted rim. Fall in love with this Grill favorite.

Mojito \$7.5

Bacardi silver, simple syrup, fresh muddled mint and lime shaken then served over ice. A refreshing Caribbean treat with mint and lime flavors

Cajun Martini \$6.5

Serrano flavored Tito's, a dash of Tabasco, shaken hard with olive juice. A spicy twist on a classic dirty martini

Pomegranate Martini \$8

Smirnoff Citron, Cointreau, Pama with a splash of cranberry, shaken to perfection. One of our finest martini's

ASP Cosmopolitan \$6

Smirnoff Citron and Cointreau with a splash of cranberry make this a deliciously light and fruity martini.

Lemon Drop Martini \$7

Smirnoff Citron, Gran Marnier shaken with sweet and sour, along with a sugar rim, a sweet, lemony concoction.

Woo Woo Martini \$7

Chilled Tito's, Peach Schnapps and Cranberry juice definitely makes this resonant potion a great indulgence.

Ultimate Chocolate Martini \$10

Smirnoff Vanilla, Godiva dark and white chocolate liqueur, Kahlua shaken and served as a martini. The perfect evening beverage for those with a little sweet tooth

Café Grill \$9

Gran Marnier, Bailey's over Beaumont's own Founder's Choice Seaport Coffee. End the night with a bang.

Black Magic \$11

Amaretto, Bailey's and Kahlua served with hot chocolate.

