

MADE IN AMERICA

The All American Grill seeks to combine culinary accomplishment with the celebration of America. We endeavor to support the artisans, entrepreneurs, and workers that are knitted together to form the fabric of our country's economy.

Wherever possible, our offerings of food and spirits have been sourced to originate from within the borders of the United States. We invite you to join us in celebrating our country and its flavors from coast to coast.

NON ALCOHOLIC COCKTAILS

Lemonade <i>Choice of Fresh Organic Pomegranate, Blood Orange, Cucumber, Meyer Lemon and Strawberry</i>	3.50
Mojito <i>Fresh Organic Cucumber-Mint Juice, Mint Leaves, Sugar, Fresh Squeezed Lime, Soda Water, Sugar-Rimmed Tall Glass</i>	4.50

SPECIALTY COCKTAILS

Strawberry Lemonade <i>Fresh Infused Strawberry Smirnoff Vodka, Triple Sec, Lemonade, Tall Glass</i>	7.00
American Bloody Mary <i>Fresh Infused Pepper Smirnoff Vodka, Zing Zang Bloody Mary Mix, Celery, Spicy Bean and a Fresh Lime. Served with a 6 oz. Bud Lite Beer Back</i>	7.50
Trolley Tea (Powered by XOÇAI) <i>Jeremiah Weed Sweet Tea Vodka, Peach Schnapps, Fresh Hand Squeezed Lemon, Fresh Mint, XOÇAI Healthy Energy Fruit Blend and Lemonade, Tall Glass</i>	7.50
Pomegranate Lemonade <i>Skyy Citrus Vodka, Pama Liqueur, Triple Sec, Fresh Organic Pomegranate Juice, Fresh Squeezed Lemon and Lemonade, Tall Glass</i>	7.50
Raspberry Mint Julep <i>Jim Beam Bourbon, Fresh Raspberries, Mint Leaves, Sugar, Fresh Squeezed Lime Juice, Soda Water, Sugar-Rimmed Tall Glass</i>	7.50
Blood Orange Lemon Drop Martini <i>Skyy Citrus Vodka, Triple Sec, Sugar, Fresh Squeezed Lemon, Fresh Organic Blood Orange Juice, Sugar Rimmed Martini Glass</i>	7.50
Mission Mojito <i>Cruzan Rum, Mint Leaves, Sugar, Fresh Squeezed Lime Juice, Fresh Organic Cucumber-Mint Juice and Soda Water, Sugar-Rimmed Tall Glass</i>	8.00
All American Margarita <i>JB Wagoner's California Grown 100% Blue Agave Silver Tequila, Triple Sec Fresh Lime, Choice of Fresh Organic Meyer Lemon, Pomegranate, Blood Orange, or Cucumber, Over Rocks</i>	8.00

WINE BY THE GLASS

Sparkling, Chandon Brut <i>Carneros, CA.</i>	9.75	Cabernet Franc, Moon Mountain <i>Sonoma, CA.</i>	7.00
Chardonnay, Chalone <i>Monterey, CA.</i>	7.75	Cabernet Sauvignon, Avalon <i>California</i>	7.75
Chardonnay, Hogue Cellars <i>Washington</i>	6.75	Cabernet Sauvignon, Rutherford Ranch <i>Napa, CA</i>	9.50
Chardonnay, Jade Mountain <i>Monterey, CA.</i>	8.50	Merlot, Wiens <i>Temecula, California</i>	7.75
Pinot Grigio, Peltier Station <i>California</i>	6.75	Pinot Noir, Chalone <i>Monterey, California</i>	8.75
Riesling, Chateau Ste. Michelle <i>Washington</i>	6.75	Syrah, Jade Mountain <i>Lake County, California</i>	8.00
Sauvignon Blanc, Sterling <i>Napa, California</i>	7.50	Zinfandel, St. Francis, Old Vines <i>Sonoma, CA.</i>	8.50
White Zinfandel, Montevina, <i>California</i>	6.25		

GRAZING

Hula Hoops <i>Hand-Battered Fresh Sweet North Carolina Onion Rings, Ranch Dressing</i>	5.50
Boise Skins <i>Six Flash Fried Idaho Potato Halves, Cheddar, Bacon, Green Onion, Choice of Dressing</i>	8.50
Gulf Trawler <i>Cold Gulf of Mexico Shrimp Cocktail, Classic Red Sauce</i>	8.00
North County <i>Wood Fired Roasted Carlsbad Mussels with Garlic Butter, White Wine, Herbs, Toasted Focaccia</i>	9.50
The Maryland <i>Crab Cakes, Warm Pot Salad, Sun Dried Tomato Aioli, Bacon Vinaigrette</i>	12.00
Daddy Warbucks <i>Baked Oysters 'Rockefeller,' Smoked Bacon, Spinach, Parmesan</i>	11.00
Buffalo Fire Wings <i>Ten Spicy Petaluma Chicken Wings/Drumettes, Blue Cheese or Ranch Dressing</i>	9.50
Berkeley <i>Baked Portobello Mushroom, Wilted Spinach, Sun Dried Tomato & Goat Cheese, Thyme Vinaigrette</i>	7.50
Little Italy <i>Crisp Calamari, Lemon, Parsley, Pepper Flake Marinara, Toasted Garlic Aioli</i>	9.50
Modesto <i>Sautéed Chicken Strips, Cayenne Pepper, Garlic Parmesan Sauce</i>	9.00

SPOONS & FORKS

The Pilgrim <i>Seasonal Soup of the Day</i>	Cup 3.75 Bowl 6.00
Great Northern <i>Minnesota White Bean Chili, Chicken, Cheese, Salsa, Sour Cream, Cilantro</i>	Cup 3.75 Bowl 6.00

SMALL SALADS

Mr. Greenjeans <i>Locally Grown Mixed Field Greens, Marinated Vegetables, White Wine Vinaigrette</i>	6.00
SoCal Caesar <i>Romaine Hearts, Parmesan Cracker, Croûtons</i>	6.50
Imperial Valley <i>Iceberg Wedges, Blue Cheese, Cherry Tomatoes, Truffle-Dry Aged Garlic Vinaigrette</i>	6.75
Salinas <i>Tender Bibb Lettuce, Citrus Vinaigrette, Goats Cheese, Toasted Pine Nuts, Crisp Shallots</i>	6.75

ENTRÉE SALADS

SoCal Caesar <i>Romaine Hearts, Parmesan Cracker, Croûtons</i>	11.00
Mission Valley <i>Red Leaf, Romaine, Spinach, Onion, Olives, Tomato, Avocado, Blue Cheese, Hazelnut Vinaigrette</i>	13.50
Sonoma <i>Chicken, Chopped Lettuce, Basil, Kalamata Olives, Mozzarella, Red Wine Vinaigrette</i>	13.50
Sunshine State <i>Baby Greens, Hearts of Palm, Citrus, Local Seasonal Tree Fruits, Dried Michigan Cherries, Candied-Spiced Pine Nuts, Goats Cheese, Fresh Berry Vinaigrette</i>	12.50

Add to Any Salad:

Griddled Salmon \$4.50 Chopped Chicken \$2.00 Chilled Prawns \$3.00 Grilled Chicken Breast \$3.50

H O M E O N T H E R A N G E

Chinatown <i>Asian Marinated Illinois Skirt Steak, Wilted Baby Spinach, Crispy Onion Rings</i>	16.50
Homestead <i>Wyoming Buffalo Meatloaf, Bacon, Corn Mashed Potatoes, Red Pepper Gravy, Blue Lake Green Beans</i>	14.50
The Windy City <i>Slow Braised Chuck Short Ribs, Nut Brown Ale Pan Gravy, Wood Roasted Vegetables, Creamy Polenta</i>	17.00
Tennessee For Me <i>Char Grilled 10 oz. Prime Top Sirloin Steak, Jack Daniels-Shallot Sauce, Seasonal Farmer's Market Vegetables, Corn Mashed Potatoes</i>	18.50
Capitol Hill <i>Grilled Double Cut, Sweet Brined Pork Chop, Roasted Potatoes, Grain Mustard-Tart Apple Jus Blue Lake Green Beans</i>	17.50
Texan <i>Wood Roasted, 7oz. Bacon Wrapped USA Choice Filet, Blue Cheese Topped, Herbed Potatoes, Seasonal Farmer's Market Vegetables</i>	22.00
Old McDonald's <i>Wood Oven Roasted Petaluma Half Chicken, Mashed Potatoes, Pan Gravy, Cranberry Sauce, Seasonal Farmer's Market Vegetables</i>	15.50
New York New York <i>12 oz. Choice N.Y. Strip Steak, Truffled-Parmesan Fries, Red Wine Sauce, Vegetables</i>	24.00
Down Home Jones <i>Wood Oven Fired Idaho Baby Back Ribs, Randy Jones BBQ Sauce, Sweet Potato Fries, Seasonal Farmer's Market Vegetables</i>	17.75

F R O M S E A T O S H I N I N G S E A

Pismo Beach <i>Linguine, Clams, Garlic, White Wine, Vine Tomatoes</i>	15.50
Venice Beach <i>Gulf Shrimp, Spinach Fettuccine, Light Garlic Alfredo Sauce</i>	15.50
Caillou Bay <i>Cajun Shrimp, Four Cheese Macaroni, Fresh Pea Tendrils, Roasted Red Bell Peppers</i>	14.50
Northwest <i>Grilled Salmon, Lemon Mashed Potatoes, Farmer's Market Vegetables, Grain Mustard Sauce</i>	18.50
Fisherman's Wharf <i>Iron Grilled Fresh Mahi-Mahi, Toasted Coconut-Lime and Grilled Pineapple Salsa, Butter Poached Bok Choy, Ginger Mashed Sweet Potatoes</i>	18.50
Bering Sea <i>Fresh Alaskan Halibut Filet, Butter Poached Sweet Corn, Asparagus, Cherry Tomato Vinaigrette</i>	19.75

1 / 2 P O U N D H A N D C R A F T E D B U R G E R S

Made with Fresh Midwestern 100% USA Certified Angus Beef. Served with Truffled Fries.

The Drive-In <i>Fresh Midwestern 100% USA Certified Angus Beef., American Cheese, Lettuce, Tomato, Onions, Pickle, American Sauce</i>	11.50
New England <i>Fresh Midwestern 100% USA Certified Angus Beef, Vermont White Cheddar, Maple Cured Candied Bacon, Arugula Greens</i>	12.50

[Substitute Fresh Ground Lean Wyoming Buffalo on Any Burger 2.00]

D E A T H V A L L E Y ' S K I L N

700 DEGREE WOOD OVEN FIRED HEARTH ROASTED PERSONAL PIZZAS WITH MINNESOTA MILLED FLOUR

Kansas City <i>BBQ Petaluma Chicken, Cilantro Pesto, Goat's Cheese, Red Onion</i>	13.00
The Philly <i>Thinly Sliced Choice Steak, Swiss and Cheddar Cheese, Mushrooms, Onions, Bell Peppers</i>	13.00
Cajun <i>Grilled Shrimp, Andouille Sausage, Roasted Bell Peppers, Onion, Smoked Mozzarella</i>	13.50
Hawaiian <i>Grilled Hawaiian Pineapple, Kalua Pork, Braised Mushrooms, Smoked Mozzarella</i>	13.00
The Haight Ashbury <i>Basil Pesto, Death Valley Sun Dried Tomato, Baby Spinach, Red Onions, Goat's Cheese</i>	13.00
The Sopranos <i>Traditional Pepperoni, Mushroom, and Cheese</i>	13.00

\$ 2 5 A L L A M E R I C A N M E A L D E A L \$ 2 5

(not valid with any other offer, discount, or coupon)

Choice of Appetizers Course

Bibb Lettuce Salad *Citrus Vinaigrette, Goats Cheese, Toasted Pine Nuts, Crisp Shallots*

Seasonal Soup of the Day

Choice of Main Course

Grilled Salmon *Lemon Mashed Potatoes, Farmer's Market Vegetables, Grain Mustard Sauce
(Pair with a Glass of Hogue Chardonnay for 5.00)*

Char Grilled 10 oz. Prime Top Sirloin Steak *Jack Daniels-Shallot Sauce, Farmer's Market Vegetables, Corn Mashed Potatoes
(Pair with a Glass of Moon Mountain Cabernet Franc for 5.00)*

Choice of Dessert Course

Crème Brulee *Caramelized Hawaiian Vanilla Bean and Fresh Raspberries*

All American Snicker's Pie *Oreo Crumb Crust, Vanilla Ice Cream, Toffee, Peanuts, Toasted Meringue*

No splitting or substituting on this special menu

A L L A M E R I C A N G R I L L E C O N O M I C R E C O V E R Y P L A N

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Tuesday Nights \$10 Entrées—Roasted Filet, Double Cut Pork Chop, Fresh Mahi Mahi

Wednesday Half Price on Bottled Wines

Thursday and Friday, After 3 PM in the Sports Lounge, The Perfect 10 \$10 Burger or Fish Tacos and a Brew

Monday Through Friday, 3-6 Sports Lounge Happy Hour Half Price Beer, Wine by the Glass, and Appetizers.
\$5 Specialty Drinks

Every Night, the All American Meal Deal Full Three Course Dinner for \$25