

All American GRILL

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.

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 <i>Jeremiah Weed Sweet Tea Vodka, Peach Schnapps, Fresh Hand Squeezed Lemon and Lemonade</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
Red Trolley Cosmo <i>Fresh Infused Strawberry Smirnoff Vodka, Triple Sec, Fresh Squeezed Lime, Cranberry Juice, Lemonade, and a Float of Champagne in a Martini 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 Fresh Lime, Choice of Fresh Organic Meyer Lemon, Pomegranate, Blood Orange, or Cucumber, Over Rocks</i>	8.00

NON ALCOHOLIC COCKTAILS

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

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>	7.50
Chardonnay, Hogue Cellars <i>Washington</i>	6.50	Cabernet Sauvignon, Rutherford Ranch <i>Napa, CA</i>	9.50
Chardonnay, Sanford <i>Santa Barbara, CA.</i>	9.50	Merlot, Ancient Peaks <i>Paso Robles, California</i>	7.75
Pinot Grigio, Duck Pond <i>Willamette, Oregon</i>	6.50	Pinot Noir, Chalone <i>Monterey, California</i>	8.50
Reisling, Chateau Ste. Michelle <i>Washington</i>	6.50	Syrah, Jade Mountain <i>Lake County, California</i>	8.00
Sauvignon Blanc, Ferrari Carano <i>Sonoma, CA.</i>	7.50	Zinfandel, Renwood, Old Vines <i>Lodi, California</i>	8.00
White Zinfandel, Montevina, <i>California</i>	6.00		

GRAZING

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, Toasted Focaccia</i>	9.00
The Maryland <i>Crab Cakes, Warm Pot Salad, 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
Berkley <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>	8.50
Modesto <i>Curry-Marinaded Griddled Petaluma Chicken Skewers, Cucumber Yogurt Sauce</i>	7.50

SPOONS & FORKS

The Pilgrim <i>Fall Butternut Squash Soup, Homemade Cranberry Relish, Arugula</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 Vinaigrette</i>	7.00
Salinas <i>Tender Bibb Lettuce, Citrus Vinaigrette, Goats Cheese, Toasted Pine Nuts, Crisp Shallots</i>	7.00

ENTRÉE SALADS

SoCal Caesar <i>Romaine Hearts, Parmesan Cracker, Croûtons</i>	11.00
<i>with: Griddled Salmon 15.00 or Chopped Chicken 13.00 or Chilled Prawns 14.00</i>	
Mission Valley <i>Red Leaf, Romaine, Spinach, Onion, Olives, Tomato, Avocado, Blue Cheese, Hazelnut Vinaigrette</i>	12.50
Sonoma <i>Chicken, Chopped Lettuce, Basil, Kalamata Olives, Mozzarella, Red Wine Vinaigrette</i>	12.50
Sunshine State <i>Baby Greens, Hearts of Palm, Citrus, Local Seasonal Tree Fruits, Dried Michigan Cherries, Candied-Spiced Pine Nuts, Goats Cheese, White Wine Vinaigrette</i>	12.00



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HOME ON THE RANGE

Chinatown Asian Marinated Illinois Skirt Steak, Wilted Baby Spinach, Crispy Onion Rings	16.50
The Windy City Slow Braised Single Bone Short Ribs, Nut Brown Ale Pan Gravy, Wood Roasted Vegetables, Wood Fired Herbed New Potatoes	19.75
Tennessee For Me Char Grilled 10 oz. Prime Top Sirloin Steak, Jack Daniels-Shallot Sauce, Wood Roasted Vegetables, Corn Mashed Potatoes	18.50
Texan Wood Roasted, 7oz. Bacon Wrapped USA Choice Filet, Blue Cheese Topped, Herbed Potatoes, Roasted Vegetables	24.00
New York New York 12 oz. Choice N.Y. Strip Steak, Truffled-Parmesan Fries, Red Wine Sauce	26.00
Down Home Jones Wood Oven Fired Idaho Baby Back Ribs, Randy Jones BBQ Sauce, Sweet Potato Fries, Roasted Vegetables	17.75
Capitol Hill Grilled Double Cut Pork Chop, Roasted Potatoes, Grain Mustard-Tart Apple Jus	17.50
Homestead Wyoming Buffalo Meatloaf, Bacon, Corn Mashed Potatoes, Roasted Red Pepper Gravy	14.50
Old McDonald's Wood Oven Roasted Petaluma Half Chicken, Mashed Potatoes, Pan Gravy, Cranberry Sauce, Roasted Vegetables	15.50

FROM SEA TO SHINING SEA

Pismo Beach Linguine, Clams, Garlic, White Wine, Vine Tomatoes	14.50
Venice Beach Gulf Shrimp, Spinach Fettuccine, Light Garlic Alfredo Sauce	15.50
Northwest Grilled Salmon, Lemon Mashed Potatoes, Roasted Vegetables, Grain Mustard Sauce	17.50
Fisherman's Wharf Today's Seasonal Fresh Fish Offering	Market Price

1 / 2 POUND HAND CRAFTED BURGERS

SERVED WITH HOUSE MADE KENNEBEC POTATO CHIPS OR AMERICAN FRIES

The Drive-In Fresh Midwestern 100% USA Certified Angus Beef., American Cheese, Lettuce, Tomato, Onions, American Sauce	10.00
True Nickel Fresh Wyoming 100% Buffalo, Lettuce, Tomato, Onions, American Sauce	12.50
New England Fresh Midwestern 100% USA Certified Angus Beef, Vermont White Cheddar, Maple cured Bacon, Arugula Greens	11.00

[Substitute Small Mr. Greenjeans Salad or Truffle Fries for Chips or Fries with any Burger 1.00]

DEATH VALLEY'S KILN

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

Kansas City BBQ Petaluma Chicken, Cilantro Pesto, Goat's Cheese, Red Onion	11.50
The Wine Country Prosciutto, Black Figs, Goat's Cheese, Red Grapes, Arugula Salad	12.00
Cajun Grilled Shrimp, Andouille Sausage, Roasted Bell Peppers, Onion, Smoked Mozzarella	12.50
Hawaiian Grilled Hawaiian Pineapple, Kalua Pork, Braised Mushrooms, Gruyere Cheese	11.50
The Haight Ashbury Basil Pesto, Death Valley Sun Dried Tomato, Baby Spinach, Red Onions, Goat's Cheese	11.50
The Sopranos Traditional Pepperoni and Cheese	11.50

\$ 2 5 ALL AMERICAN MEAL DEAL \$ 2 5

Choice of Appetizers Course

Bibb Lettuce Salad Citrus Vinaigrette, Goats Cheese, Toasted Pine Nuts, Crisp Shallots
Fall Butternut Squash Soup Homemade Cranberry Relish, Arugula

Choice of Main Course

Grilled Salmon Lemon Mashed Potatoes, Roasted Vegetables, Grain Mustard Sauce
Char Grilled 10 oz. Prime Top Sirloin Steak Jack Daniels-Shallot Sauce, Wood Roasted Vegetables, Corn Mashed Potatoes

Choice of Dessert Course

Crème Brulee Caramelized Hawaiian Vanilla Bean and Fresh Raspberries
All American Snicker's Pie with Oreo Crumb Crust, Vanilla Ice Cream, Toffee, Peanuts, Toasted Meringue

Sorry, no splitting or substituting on this special menu

S I D E S

Four White Cheese Macaroni	6.00
Creamed Fresh Spinach	5.00
Battered Onion Rings	5.50
Truffled Parmesan Fries	4.50
Sweet Potato Fries	4.50

Please ask your server about our special children's menu.



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