

## 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

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

### SPECIALTY COCKTAILS

<b>Strawberry Lemonade</b> <i>Fresh Infused Strawberry Smirnoff Vodka, Triple Sec, Lemonade, Tall Glass</i>	7.00
<b>American Bloody Mary</b> <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
<b>Trolley Tea (Powered by XOÇAI)</b> <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
<b>Pomegranate Lemonade</b> <i>Skyy Citrus Vodka, Pama Liqueur, Triple Sec, Fresh Organic Pomegranate Juice, Fresh Squeezed Lemon and Lemonade, Tall Glass</i>	7.50
<b>Raspberry Mint Julep</b> <i>Jim Beam Bourbon, Fresh Raspberries, Mint Leaves, Sugar, Fresh Squeezed Lime Juice, Soda Water, Sugar-Rimmed Tall Glass</i>	7.50
<b>Meyer Lemon Drop Martini</b> <i>Skyy Citrus Vodka, Triple Sec, Sugar, Fresh Squeezed Lemon, Fresh Organic Meyer Lemon Juice, Sugar Rimmed Martini Glass</i>	7.50
<b>Mission Mojito</b> <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
<b>All American Margarita</b> <i>JB Wagoner's California Grown 100% Blue Agave Silver Tequila, Triple Sec Fresh Lime, Choice of Fresh Organic Meyer Lemon, Pomegranate, or Cucumber, Over Rocks</i>	8.00

### WINE BY THE GLASS

<b>Sparkling, Chandon Brut</b> <i>Carneros, CA.</i>	9.75	<b>Cabernet Franc, Moon Mountain</b> <i>Sonoma, CA.</i>	7.00
<b>Chardonnay, Chalone</b> <i>Monterey, CA.</i>	7.75	<b>Cabernet Sauvignon, Avalon</b> <i>California</i>	7.75
<b>Chardonnay, Hogue Cellars</b> <i>Washington</i>	6.75	<b>Cabernet Sauvignon, Fallbrook Winery</b> <i>California</i>	8.75
<b>Conundrum, White Blend</b> <i>Rutherford, CA.</i>	6.75	<b>Merlot, Irony</b> <i>Napa, California</i>	7.75
<b>Pinot Grigio, Peltier Station</b> <i>California</i>	6.75	<b>Pinot Noir, Chalone</b> <i>Monterey, California</i>	8.75
<b>Riesling, Chateau Ste. Michelle</b> <i>Washington</i>	6.75	<b>Syrah, Clayhouse</b> <i>Paso Robles, California</i>	8.00
<b>Sauvignon Blanc, Sterling</b> <i>Napa, California</i>	7.00	<b>Zinfandel, St. Francis, Old Vines</b> <i>Sonoma, CA.</i>	8.50
<b>White Zinfandel, Montevina,</b> <i>California</i>	6.25		

### GRAZING

<b>Hula Hoops</b> <i>Hand-Battered Fresh Sweet North Carolina Onion Rings, Ranch Dressing</i>	5.50
<b>Boise Skins</b> <i>Six Flash Fried Idaho Potato Halves, Cheddar, Bacon, Green Onion, Choice of Dressing</i>	8.50
<b>Little Italy</b> <i>Crisp Point Judith Calamari, Lemon, Parsley, Pepper Flake Marinara, Toasted Garlic Aioli</i>	9.50
<b>Buffalo Fire Wings</b> <i>Ten Spicy Petaluma Chicken Wings/Drumettes, Blue Cheese or Ranch Dressing</i>	9.50
<b>Modesto</b> <i>Sautéed Chicken Strips, Cayenne Pepper, Garlic Parmesan Sauce</i>	9.00

### SPOONS & FORKS

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

#### SMALL SALADS

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

#### ENTRÉE SALADS

<b>SoCal Caesar</b> <i>Romaine Hearts, Parmesan Cracker, Croûtons</i>	10.75
<b>Mission Valley</b> <i>Red Leaf, Romaine, Spinach, Onion, Olives, Tomato, Avocado, Blue Cheese, Hazelnut Vinaigrette</i>	12.00
<b>The Maryland</b> <i>Crab Cakes, Wilted Salad, Bacon Vinaigrette</i>	12.75
<b>Sonoma</b> <i>Chicken, Chopped Lettuce, Basil, Kalamata Olives, Mozzarella, Red Wine Vinaigrette</i>	10.75
<b>Sunshine State</b> <i>Baby Greens, Fresh Hearts of Palm, Seasonal Local Citrus and Tree Fruits, Dried Michigan Cranberries, Candied-Spiced Pine Nuts, Goats Cheese, Berry Vinaigrette</i>	11.50
<b>Old Faithful</b> <i>Tossed Romaine and Iceberg Lettuce, Turkey, Avocado, Brown Sugar Glazed Bacon, Bleu Cheese, Red Onion, Tomato, Egg, Ranch Dressing</i>	12.00

#### Add to Any Salad:

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

## S A N D W I C H E S A N D S U C H

Served with Truffled Fries Unless Otherwise Noted

<b>N'Orleans</b> Grilled Chicken Breast Sandwich, Cajun Aioli, Creole Tomato Relish, Lettuce, Smoked Mozzarella	9.50
<b>Red Dog</b> Bacon Wrapped "Big City Red" Quarter Pound Hotdog, Lettuce, Tomato, Onion, Sweet Relish, Chips	7.50
<b>California Wrap</b> Grilled Chicken Breast, Lettuce, Roasted Potatoes, Brown Sugar Glazed Bacon, Cilantro, Tomato, Red Onion, Hazelnut Dressing, Warm Wheat Tortilla, Chips	8.75
<b>Liberty Bell</b> Roast Beef, Melted American & Swiss Cheese, Caramelized Onions, Green Bell Peppers, Soft Philly Roll	9.75
<b>Ellis Island</b> Chicken Breast, Parmesan Breaded, Mozzarella, Lettuce, Oregano Tomato Sauce, Egg Bun	9.75
<b>New Yorker</b> Corned Beef on Rye Bread, Sauerkraut, Swiss Cheese, 1000 Island Dressing	9.75
<b>Dockside</b> Grilled Market Fish, Arugula, Tomato, Whole Grain Mustard Aioli	10.50
<b>Fallbrook Ranch</b> Avocado, Turkey, Brown Sugar Glazed Bacon, Tomato, Blue Cheese, Wheat Bread	9.75
<b>Torrey Pines Clubhouse</b> Brown Sugar Glazed Bacon, Turkey, Swiss Cheese, Toasted Country White Bread	9.75
<b>Financial District</b> 7 oz. USA Prime Top Sirloin, Grilled Sourdough (open face), Mushrooms, Balsamic Roasted Onions, Small Green Salad	13.50

## G R A N D C E N T R A L S T A T I O N

<b>Soup &amp; Sandwich</b> Bowl of the Pilgrim or Great Northern Soup and Half a Fallbrook or Torrey Pines Clubhouse Sandwich	9.75
<b>Soup &amp; Salad</b> Bowl of the Pilgrim or Great Northern Soup and Caesar or Mixed Field Green Salad	9.75
<b>Sandwich &amp; Salad</b> Half a Fallbrook or Torrey Pines Clubhouse Sandwich and a Caesar or Mixed Field Green Salad	9.75

## 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.

<b>The Drive-In</b> American Cheese, Lettuce, Tomato, Onion, Pickle, American Sauce	10.50
<b>Miracle Mile</b> Smoked Mozzarella, Avocado, Tomato Salsa, Lettuce, Spicy Aioli	11.50
<b>New England</b> Vermont White Cheddar, Brown Sugar Glazed Bacon, Tomato, Arugula Greens	11.50
<b>Cy Young BBQ</b> Smoked Mozzarella, Sugar Glazed Bacon, Tomato, Arugula Greens, Randy Jones BBQ Sauce	11.50

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

## N O O D L E S

<b>Four of a Kind</b> Four White Cheese Macaroni, Seasoned Bread Crumbs, Small Mr. Greenjeans Salad	9.75
<b>Uncle Tony's</b> Roasted Chicken, Artichokes, Basil Pesto, Parmesan & Maryland Penne Pasta	9.50
<b>Old Country</b> Housemade Ground Sausage, Penne Pasta, Creamy Tomato Sauce, Roma Tomatoes	10.00
<b>Pismo Beach</b> Linguine, Fresh Clams, Garlic, White Wine, Parsley, Vine Tomatoes	12.50
<b>Venice Beach</b> Spinach Fettuccini, White Wine, Light Garlic Alfredo Cream Sauce	12.50
	With Gulf Coast Prawns 12.50
	With Grilled Chicken Breast 11.00

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

<b>Baja Diego</b> Seasonal Fresh Fish in Crispy Batter, Corn Tortilla, Cabbage, Salsa, White Sauce, Small Green Salad, Citrus Vinaigrette	9.50
<b>Cape Cod</b> Fresh Atlantic Cod (When Available), Beer Batter, American Fries	10.50
<b>Northwest</b> Grilled Salmon, Lemon Mashed Potatoes, Roasted Vegetables, Grain Mustard Sauce	13.00
<b>Fisherman's Wharf</b> Iron Grilled Fresh Mahi-Mahi, Toasted Coconut-Lime and Grilled Pineapple Salsa, Butter Poached Bok Choy, Ginger Mashed Sweet Potatoes	14.75
<b>Bering Sea</b> Fresh Alaskan Halibut Filet, Butter Poached Sweet Corn, Asparagus, Cherry Tomato Vinaigrette	16.75

Please ask your server about our special child's menu

Chef Gustavo Torres

## 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

(not valid with any other offer)

<b>Tuesday Nights</b> \$10 Entrées—Roasted Filet, Double Cut Pork Chop, Fresh Mahi Mahi
<b>Wednesday</b> Half Price on Bottled Wines
<b>Thursday and Friday, After 3 PM in the Sports Lounge, The Perfect 10</b> \$10 Burger or Fish Tacos and a Brew
<b>Monday Through Friday, 3-6 Sports Lounge Happy Hour</b> Half Price Beer, Wine by the Glass, and Appetizers. \$5 Specialty Drinks
<b>Every Night, the All American Meal Deal</b> Full Three Course Dinner for \$25