

## SANDWICHES

*All sandwiches, burgers and dinner menu items include a choice of french fries, cajun fries, coleslaw, mashed potatoes, a cup of soup, or garden greens. Add a trip to the soup & salad bar for only \$3¼.*

*We use exclusively zero trans fat oils for frying.*

### Black Angus Burger

one half pound of home ground beef  
on a toasted bun \$7¼

add cheese, sautéed mushrooms, sautéed onions or applewood smoked  
bacon to your burger for an additional charge

### Traditional Club Sandwich

double decker of sliced turkey, bacon, tomatoes and lettuce on  
toasted sourdough or wheat \$8¾

### Grilled Reuben

choice of pastrami or turkey, sauerkraut, swiss cheese and  
thousand island dressing on grilled rye \$8¼

### Ruby Trout Sandwich

filet of utah red trout, lemon caper aioli, micro greens and sliced  
tomatoes in grilled pita bread \$9¾

### Philly Steak Sandwich

thin slices of roast beef, green peppers, onions, and mushrooms on  
sourdough baguette, topped with melted provolone cheese \$8¼

### Barbecue Prime Strip Sandwich

strips of prime rib, tossed in homemade barbecue sauce and  
topped with melted cheese on a sesame  
seed bun \$7¾

### Grilled Chicken Panini

breast of free range chicken, sun dried tomatoes, pesto, and melted havarti  
on grilled ciabatta \$8¾

### Grilled Veggie Panini

grilled asparagus and assorted seasonal vegetables topped with creamy  
havarti cheese on grilled ciabatta bread \$8½

## HOUSE SPECIALTIES

### Grub Steak Signature Burger

one pound of home ground black angus beef, topped with  
applewood smoked bacon, melted havarti and sautéed mushrooms on a  
sesame rosette bun \$10¾

### French Dip Panini

thin slices of prime rib served on grilled ciabatta with melted  
havarti cheese and side of au jus \$8

### Grilled Fish or Chicken Tacos

in soft corn tortilla shells  
we suggest enjoying them with our coleslaw \$7¾

### Chicken Pot Pie

tender chunks of chicken breast, shitake mushrooms and fresh  
vegetables in a light cream sauce, served with field greens tossed in  
lemon herb vinaigrette \$8¾

### Black Angus New York Steak Sandwich

with sautéed onions, mushrooms and chipotle mayonnaise  
on baguette bread \$9¾

### Barbecue Spare Ribs of Beef

two pounds of meaty, tender bones from the rack of our slow cooked  
prime rib, basted with house made barbecue sauce,  
served with coleslaw \$7¼

## SALADS

*Plated salads served with baguette bread & butter*

### Grilled Steak Salad

grub steak tender cut of black angus beef over garden  
greens tossed in our house dijon vinaigrette and grilled  
asparagus \$9¾

### Blackened Salmon Filet Salad

over mixed greens with a lemon herb vinaigrette,  
topped with toasted almonds \$9¼

### Caesar Salad

hearts of romaine with parmesan crisp \$7

### Grilled Chicken Salad

field greens tossed in herb vinaigrette, topped with  
grilled free range chicken breast and  
applewood smoked bacon \$9

**45 Item Salad, Soup and Sandwich Bar \$8¾**

## SOUP AND SIDE DISHES

French Onion Soup with melted Gruyere & Parmesan cheese \$5¼

Daily homemade Soup, Cup \$2½, Bowl \$3½

Steak Fries or Cajun Fries \$2¼

Baked Potato \$2¾

Top any grilled Beef with Gorgonzola \$1½

Spicy Slaw \$1¼

Side Caesar Salad \$3¾

## FROM OUR DINNER MENU

### \*Baby Back Pork Ribs

slow cooked with homemade barbecue sauce

**Half rack \$19¾ Full rack \$24¾**

### \*The Grub Steak Tender Cut

topped with fresh herb butter \$19¾

**\*Kansas City Steak, 16 oz \$31¼**

**\*Black Angus New York Steak \$24¼**

**\*Tenderloin Filet of Beef \$26¼**

**\*Salmon Filet \$16¾**

**\*Prime Dry Aged Top Sirloin \$30½**

**\*Bone-In Rib Eye of Certified Black Angus Beef, 18 oz  
\$34¾**

**Liquor, Wine and Beer List available, please ask your server**

**Please no separate checks for parties of eight or more**

**Unless you advise us differently, a gratuity of 18% may be added to parties of six or more – Thank You!**

**\*Charbroiled dinner menu items. Please allow additional cooking time.**

**\*May be ordered with baked potato.**