

# the Grill



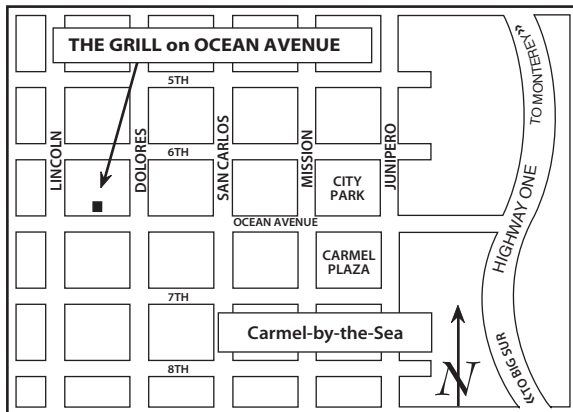
**ON OCEAN AVENUE**

Between DOLORES & LINCOLN  
P.O. BOX 1766

Carmel-by-the-Sea, CA 93921

Phone: 831.624.2569 Fax: 831.624.5370

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



**OPEN DAILY**

Lunch 11:30 am to 4:30 pm

Dinner 5:00 pm to 10:00 pm

**LUNCH & DINNER SPECIALS  
DAILY**

**SPECIALTY DESSERTS**

**AN ATTENTIVE STAFF  
A GENEROUS WINE LIST  
COMPLETE BAR SERVICE**

Please visit our website for more  
complete descriptions and downloadable  
LUNCH and DINNER menus

<http://www.carmelsbest.com/thegrill/index.html>

## LUNCH

### STARTERS

- Soup of the Day 6<sup>50</sup>
- Grilled Castroville Artichoke  
with balsamic aioli 8<sup>75</sup>
- Chilled Shrimp  
with homemade cocktail sauce 13<sup>75</sup>
- Dungeness Crab Cakes 12<sup>75</sup>
- Crispy Spring Rolls 12<sup>50</sup>
- Duck Ravioli  
with orange beurre blanc 11<sup>75</sup>
- Brie & Roasted Garlic 11<sup>50</sup>

### SALADS

- Mixed Carmel Valley Salad 6<sup>50</sup>
- Bibb Lettuce & Blue Cheese 7<sup>50</sup>
- Classic Caesar 8<sup>50</sup>  
*with grilled chicken add 4.00*  
*with almond crusted salmon fillet add 5.50*  
*with grilled shrimp add 6.50*
- Ocean Avenue Cobb 14<sup>50</sup>
- Seafood Louie 16<sup>75</sup>
- Chinese Chicken Salad 13<sup>50</sup>
- Smoked Duck and Warm Spinach 12<sup>75</sup>

### SANDWICHES

- served with Fries or Salad
- Angus Beef Hamburger 12<sup>75</sup>  
*served with or without cheddar cheese*
- Bacon Hamburger 13<sup>50</sup>
- Grilled Chipotle Chicken 12<sup>75</sup>
- Country Club 13<sup>50</sup>
- Barbeque Beef Tri-Tip 14<sup>50</sup>
- Salmon BLT 13<sup>75</sup>
- The Grill's Vegetarian 12<sup>50</sup>

### SPECIALTIES

- Seafood Pasta
- Fresh Fish of the Day
- Chicken Quesadilla 12<sup>50</sup>
- Grilled PortaBella Mushroom  
with Baked Polenta 11<sup>50</sup>
- Prawns Tempura 15<sup>50</sup>
- Monterey Bay Sand Dabs 17<sup>50</sup>
- Grilled Steak Pizza with Blue Cheese 14<sup>75</sup>
- Parmigiano-Crusted Chicken Breast 15<sup>75</sup>
- Flat-Grilled Halibut 18<sup>75</sup>
- Chef's Frittata 13<sup>50</sup>
- Grilled Angus Flat Iron Steak 19<sup>75</sup>

## DINNER

### STARTERS

- Soup of the Day 6<sup>50</sup>
- Mixed Carmel Valley Salad 6<sup>50</sup>
- Bibb Lettuce & Blue Cheese 7<sup>50</sup>
- Classic Caesar 8<sup>50</sup>
- Grilled Castroville Artichoke  
with balsamic aioli 8<sup>75</sup>
- Smoked Duck and Warm Spinach 12<sup>75</sup>
- Dungeness Crab Cakes 12<sup>75</sup>
- Crispy Spring Rolls 12<sup>50</sup>
- Chilled Shrimp  
with homemade cocktail sauce 13<sup>75</sup>
- Duck Ravioli  
with orange beurre blanc 11<sup>75</sup>
- Grilled PortaBella Mushroom  
with Baked Polenta 11<sup>50</sup>
- Prawns Tempura 15<sup>50</sup>
- Brie & Roasted Garlic 11<sup>50</sup>
- Chef's Appetizer Combination Plate 25<sup>50</sup>  
*recommended for parties of two or more*

### FROM THE GRILL

- Salmon 24<sup>50</sup>
- Black Angus New York Steak 30<sup>75</sup>
- Center-Cut Filet Mignon 32<sup>75</sup>
- Angus Beef Flat Iron Steak 19<sup>75</sup>

### SPECIALTIES

- Chef's Seafood Pasta
- Fresh Fish of the Day
- Flat Grilled Monterey Bay Sand Dabs 22<sup>50</sup>
- Pan-Roasted Bluenose Sea Bass 23<sup>50</sup>
- Jumbo Coconut-Crusted Prawns &  
Diver Scallops 25<sup>50</sup>
- Parmigiano-Crusted Chicken Breast 18<sup>50</sup>
- Butternut Squash Ravioli 14<sup>50</sup>
- Pan-Seared Alaskan Halibut 26<sup>75</sup>
- Oven-Roasted Duck Breast 24<sup>50</sup>
- Rack of Lamb "Colette Style" 33<sup>50</sup>