



## DINNER MENU

### HOURS:

Lunch served 11am-4pm Daily  
Including Sundays  
Dinner served from 4pm-Close

TAKE OUT ALSO AVAILABLE

Order online at  
[secondstreetgrill.com](http://secondstreetgrill.com)

Menu Items and Pricing  
Subject To Change.

**\$3 split meal charge**

## STARTERS

### CHICKEN TENDERS & FRIES • \$12

Fried chicken tenders, French fries, ranch dressing.

### BUFFALO WINGS • \$12

Chicken wings tossed in buffalo hot sauce. Served with carrots, celery and bleu cheese dressing.

### JALEPEÑO POPPERS • \$13

Rich cream cheese tucked into fresh jalapeño peppers, wrapped in bacon and served with raspberry chipotle sauce.

### CALAMARI • \$13

Breaded squid steak strips, Asian slaw, cocktail and remoulade sauces.

### CRAB CAKES • \$14

Rock crab cakes, pan-seared then baked and topped with raspberry chipotle jam.

### COCONUT SHRIMP • \$13

Coconut encrusted shrimp served with Asian slaw and sweet Thai chili sauce.

### BAVARIAN PRETZEL • \$11

Large Bavarian style pretzel with kosher salt and jalapeno queso for dipping.

## ENTRÉE SALADS & SOUP

### CHICKEN COBB SALAD • \$16

Grilled chicken breast, Avocado, Tomato, Egg, Bleu cheese Crumbles, Bacon, Black Olives, Field Greens.

*Dressing choices – Ranch, Bleu Cheese, Raspberry Vinaigrette, Honey Mustard, Italian*

### SANTA FE SALAD • \$16

Blackened chicken breast, Pepper-Jack cheese, corn and black bean medley, tomato, romaine lettuce, seasoned corn tortilla strips, zesty ranch dressing.

*Choice of Blackened Chicken – \$16 or Blackened Shrimp – \$18*

### CHAR SIU CHICKEN SALAD • \$16

Marinated Chinese BBQ chicken chopped and tossed with savoy cabbage, red peppers, shredded carrots, red cabbage, green onions and cucumber wasabi peanut dressing, topped with radish sprouts and pickled ginger.

### STEAK SALAD • \$20

Certified Angus beef medallions, candied pecans, bleu cheese crumbles, red onion, raspberry vinaigrette.

### CAESAR SALAD • \$12

Romaine, Parmesan cheese, croutons, house-made Caesar dressing.

*Add grilled chicken breast \$4, Shrimp \$6, Salmon Filet \$8*

**CHOWDER • \$5** 8 oz Cup | **\$8** 12 oz Bowl | **\$19** Quart

## FAVORITES

*Add cup of chowder or house salad for \$2, Caesar salad \$3*

### STREET TACOS • \$15

Choice of blackened chicken, shrimp or cod, corn tortillas, cabbage, red pepper aioli, cilantro. Served with tortilla chips, refried beans and salsa.

### FISH & CHIPS • \$16 (Cod) • \$19 (Halibut)

Hand cut beer-battered fish served with French fries, house-made tartar sauce and lemon.

### FETTUCCHINE ALFREDO • \$16

Grilled chicken, fettuccine noodles, Alfredo sauce, parmesan cheese, served with garlic bread.

*Substitute Shrimp – \$18*

### CHEESE RAVIOLI WITH ITALIAN SAUSAGE • \$17

Cheese ravioli and Fontinini Italian sausage in red sauce, served with garlic bread.

### YAKISOBA NOODLE BOWL • \$16

Choice of chicken, beef or shrimp, tossed with broccolini, power greens, and Yakisoba noodles. Choice of Thai orange or Teriyaki sauce.

### CHAR SIU CHICKEN NOODLE BOWL • \$16

Marinated Chinese BBQ chicken tossed with broccolini, power greens, Yakisoba noodles and peanut sauce, topped with pickled ginger.

### CHICKEN PICCATA WITH MUSHROOMS • \$18

Boneless chicken breast dusted with flour, pan-seared then baked and topped with a lemon, butter, caper and mushroom sauce, served with roasted garlic baby red potatoes and fresh vegetable.

### STUFFED HALIBUT • \$26

Baked halibut filet stuffed with rock crab stuffing and topped with Hollandaise sauce, served with roasted garlic baby red potatoes and fresh vegetable.

### ALDER BAKED SALMON • \$24

Salmon filet oven-baked on an alder plank, mushroom Parmesan risotto, fresh vegetable.

### BEEF SHORT RIBS • \$20

Boneless sous vide short rib with huckleberry demi sauce, mushroom Parmesan risotto, fresh vegetable.

### BISTRO MEDALLIONS • \$24

Certified Angus beef medallions topped with mushroom demi sauce and shoestring onions, served with mushroom parmesan risotto and fresh vegetable.

*More menu items on the back*

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## BURGERS & SANDWICHES

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*Served with choice of French fries, house-made potato chips or Italian penne pasta salad.  
Substitute sweet potato fries, chowder or garden salad for \$2, onion rings or Caesar salad \$3.  
Beyond Burger vegan patty substitution on request.*

### GRILL BURGER • \$15

½ Lb. fresh ground chuck, choice of cheddar, American, Swiss or Pepper Jack Cheese, lettuce, tomato, onion, pickle, mayo. Add bacon, ham or avocado for \$2.

### BLACK AND BLEU BURGER • \$16

Blackened burger patty, bacon, bleu cheese crumbles, sautéed mushrooms, lettuce, tomato.

### QUESO BURGER • \$16

Avocado, fried egg, tomato, lettuce, tortilla strips and jalapeno queso.

### BBQ BACON CHEESEBURGER • \$16

Cheddar cheese, bacon, BBQ sauce, shoestring onions, lettuce, tomato, raw onion, pickles, mayo.

### FRENCH QUARTER BURGER • \$16

Avocado, bacon, Swiss, 1000 island dressing, garlic butter.

One of your favorite sauces included with meal. Extra sauces – .50 each:

- Fry sauce
- Barbecue
- Ranch
- Honey Mustard
- Blue Cheese
- Franks Buffalo Hot Sauce

### CHICKEN 'N WAFFLE SANDWICH • \$16

Breaded chicken, American cheese, egg over-hard, bacon, lettuce, tomato, maple glaze on a Belgian waffle.

### REUBEN SANDWICH • \$15

House-made corned beef, sauerkraut, melted Swiss, thousand island dressing, marbled rye.

### CRISPY CHICKEN SANDWICH • \$16

Breaded chicken, bacon, Swiss, fried shoestring onions, lettuce, tomato, zesty BBQ on a brioche bun.

### TOASTED AVOCADO SANDWICH • \$14

Avocado, fresh mozzarella cheese, Roma tomato, fresh basil, pesto, toasted sourdough bread. Add bacon \$2

### CIABATTA CHICKEN SANDWICH • \$16

Grilled chicken breast, Swiss cheese, bacon, lettuce, tomato, chipotle mayo, ciabatta bun.

### FRENCH DIP • \$15

House-made roast beef, French roll, au jus.  
*Add Swiss cheese and mushrooms \$2*

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## PIZZA

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### MARGHERITA • \$13

Roma tomatoes, fresh basil, garlic, olive oil fresh mozzarella cheese.

### PEPPERONI • \$12

Tomato sauce, pepperoni, mozzarella cheese.

### ITALIAN • \$13

Pepperoni, Italian sausage, tomato sauce, green and red bell peppers, Mushrooms, black olives, mozzarella cheese.

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