



DINNER MENU

HOURS:

Lunch served Mon.-Fri. 11:30am-4pm

Sundays 11am-4pm

Dinner served from 4pm-Close

TAKE OUT ALSO AVAILABLE

Order online at
secondstreetgrill.com

Menu Items and Pricing
Subject To Change.

\$3 split meal charge

STARTERS

CHICKEN TENDERS & FRIES • \$13

Fried chicken tenders, French fries, ranch dressing.

CHAR SIU CHICKEN • \$12

Sliced Chinese BBQ chicken served with wasabi cucumber peanut slaw, radish sprouts, hot mustard, sesame seeds and pickled ginger.

BIRRIA QUESADILLAS • \$16

Shredded marinated beef short ribs with mozzarella cheese in corn tortillas topped with pico de gallo, avocado and cotija cheese, served with sour cream and consomme dipping sauce.

BUFFALO WINGS • \$13

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

JALEPEÑO POPPERS • \$14

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

COCONUT SHRIMP • \$14

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

BAVARIAN PRETZEL • \$12

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

AVOCADO BRUSCHETTA • \$13

Seasoned crostini, Avocado, Roma tomato, fresh basil, pesto, olive oil.

CHEESE BITES • \$12

House-made breaded mozzarella cheese bites deep-fried and served with Marinara dipping sauce.

ENTRÉE SALADS & SOUP

CHICKEN COBB SALAD • \$17

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 • \$17

Blackened chicken breast, Pepper-Jack cheese, corn and black bean medley, tomato, romaine lettuce, seasoned corn tortilla strips, zesty ranch dressing. *Substitute Blackened Shrimp – \$19*

HARVEST CHICKEN SALAD • \$17

Grilled chicken, bacon, pears, bleu cheese crumbles, candied pecans, and field greens tossed with blueberry pomegranate dressing. *Substitute Shrimp – \$19, or Angus Beef Medallions – \$22*

CHAR SIU CHICKEN SALAD • \$17

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 crispy wonton strips, radish sprouts and pickled ginger..

STEAK SALAD • \$21

Certified Angus beef medallions, candied pecans, bleu cheese crumbles, red onion, and field greens tossed with raspberry vinaigrette.

CAESAR SALAD • \$12

Romaine, Parmesan cheese, croutons, house-made Caesar dressing. *Add grilled chicken breast \$4, Shrimp \$6, Salmon Filet \$8*

GRILLED SALMON SALAD • \$21

Grilled salmon over a bed of fresh field greens with candied pecans, craisans, blue cheese crumbles and bacon bits tossed in a basil-citrus raspberry vinaigrette.

GREEK SALAD WITH CHICKEN • \$17

Grilled chicken breast over a bed of romaine with Roma tomatoes, red onions, cucumbers, sliced black olives, feta cheese, herbed vinaigrette. *Substitute Shrimp – \$19, or Salmon – \$21*

SOUP DU JOUR OR CLAM CHOWDER

\$5 8 oz Cup | \$8 12 oz Bowl



PIZZA

MARGHERITA • \$14

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

PEPPERONI • \$13

Tomato sauce, pepperoni, mozzarella cheese.

ITALIAN • \$14

Pepperoni, Italian sausage, tomato sauce, mushrooms, black olives, mozzarella cheese.

TUSCAN • \$14

Garlic cream sauce, mozzarella, prosciutto, Roma tomato, mushrooms, red onion, basil.

More menu items on the back

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let your server know about any food allergies.

BURGERS & SANDWICHES

All burgers are made with 1/2lb fresh ground chuck. Served with choice of French fries, tator tots or house-made potato chips.
Substitute sweet potato fries, chowder or garden salad for \$2, Caesar salad \$3.
Beyond Burger vegan patty substitution on request.

GRILL BURGER • \$15

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.

BBQ BACON CHEESEBURGER • \$17

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

PIMENTO CHEESEBURGER • \$16

Bacon compote, pimento cheese sauce, dill pickle, crispy onions, ciabatta bun.

TUSCAN BURGER • \$16

Prosciutto, fresh mozzarella, sauteed mushrooms, Roma tomato, red onion, and basil on a ciabatta bun topped with a pinot grigio, garlic, sage and basil aioli.

SOUTHWEST CHICKEN WRAP • \$16

Blackened chicken, avocado, lettuce, tomato, pepper jack cheese and seasoned corn tortilla strips tossed with chipotle mayo in a chili tomato tortilla wrap.

REUBEN SANDWICH • \$16

House-made corned beef, sauerkraut, Swiss cheese, 1000 Island dressing, marbled rye.

BANH MI SANDWICH • \$16

Marinated grilled pork, topped with pickled carrots and Daikon radish, cilantro, jalapeño and garlic aioli on a baguette.

CHICKEN SALTIMBOCCA SANDWICH • \$16

Grilled chicken breast, prosciutto, gruyere cheese, Roma tomato, pinot grigio garlic sage and basil aioli, grilled wheat bread.

CHICKEN 'N WAFFLE SANDWICH • \$16

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

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.

SHORT RIB DIP • \$16

Boneless sous vide short ribs, French Roll, au jus.
Add Swiss cheese and mushrooms \$2

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

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

FAVORITES

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

ALDER BAKED SALMON • \$25

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

BISTRO MEDALLIONS • \$25

Certified Angus beef medallions topped with mushroom demi sauce and shoestring onions, served with choice of baked potato or mushroom Parmesan risotto and fresh vegetable.

SALMON WITH SHRIMP SKEWERS • \$28

Grilled salmon topped with skewered shrimp with a raspberry balsamic glaze, served with choice of baked potato or mushroom Parmesan risotto and fresh vegetable.

PORK RIBEYE • \$22

Grilled boneless pork ribeye topped with apple marsala sauce, served with choice of baked potato or mushroom Parmesan risotto and fresh vegetable.

CERTIFIED ANGUS RIBEYE • \$33

12oz hand-cut ribeye topped with shoestring onions, served with choice of baked potato or mushroom Parmesan risotto and fresh vegetable.
(Available Thursday thru Sunday, 4 pm – close)

STREET TACOS • \$16

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

FISH & CHIPS • \$17

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

BEEF SHORT RIBS • \$20

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

YAKISOBA NOODLE BOWL • \$16

Choice of chicken, beef or shrimp tossed with broccoli, snow peas, carrots and Yakisoba noodles with choice of Thai Orange or Teriyaki sauce.

CHAR SIU CHICKEN NOODLE BOWL • \$17

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

KOREAN BEEF BOWL • \$18

Marinated Certified Angus beef medallions, Yakisoba noodles and vegetables in a spicy beef broth topped with a fried egg.

FETTUCCINE ALFREDO • \$17

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

Substitute Shrimp – \$19, Salmon Filet – \$21,
or Certified Angus Beef Medallions – \$23

PASTA FLORENTINE • \$19

Grilled chicken breast, spinach, cherry tomatoes, mushrooms and capers sauteed with butter and garlic then tossed with capellini noodles and a garlic cream sauce.
Substitute Shrimp – \$21, Salmon – \$24

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