

## 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

### **Roasted Turkey Breast Panini**

on sourdough with homemade cranberry relish  
and melted havarti \$8¾

### **Ruby Trout Sandwich**

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

### **Grilled Chicken Panini**

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

### **Black Angus New York Steak Sandwich**

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

## 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

### **Baked Penne Pasta**

topped with gruyere and your choice of applewood smoked bacon or  
sundried tomatoes. served with sourdough baguette \$9¼

### **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 fresh baked sourdough 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

Cole 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.**