

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 \$3 ¼.
We use exclusively zero trans fat oils for frying.

Black Angus Burger

one half pound of home ground beef
on a toasted bun \$7 ¼

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 \$8 ¾

Grilled Reuben

choice of pastrami or turkey, sauerkraut, swiss cheese and
thousand island dressing on grilled rye \$8 ¼

Roasted Turkey Breast Panini

on pita bread with melted smoked gouda,
avocado aioli, hearts of romaine
and sliced tomatoes \$8 ¾

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

sautéed onions, mushrooms and chipotle mayonnaise
on sourdough baguette \$9 ¾

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 \$10 ¾

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 \$7 ¾

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 \$8 ¾

Ruby Trout Sandwich

filet of idaho red trout, lemon caper aioli, micro greens and
sliced tomatoes in grilled pita bread \$9 ¾

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 \$7 ¼

SALADS

Plated salads served with fresh baked sourdough baguette bread & butter

45 Item Salad, Soup and Sandwich Bar \$8 ¾

Grilled Steak Salad

grub steak tender cut of black angus beef over
garden greens tossed in our house dijon
vinaigrette and grilled asparagus \$9 ¾

Blackened Salmon Filet Salad

served over mixed greens with lemon herb
vinaigrette and toasted almonds \$9 ¼

Caesar Salad

hearts of romaine with parmesan crisp \$7

Oriental Chicken Salad

napa cabbage, crisp hearts of romaine and
morsels of chicken breast, tossed in ginger
sesame vinaigrette \$9 ¼

Pear & Gorgonzola Salad

grilled asparagus and baby greens with
raspberry vinaigrette and candied pecans \$8 ¾

SOUP AND SIDE DISHES

French Onion Soup with melted Gruyere & Parmesan cheese \$5 ¼

Daily homemade Soup, Cup \$2 ½, Bowl \$3 ½

Steak Fries or Cajun Fries \$2 ¼

Baked Potato \$2 ¾

Top any grilled Beef with Gorgonzola \$1 ½

Cole Slaw \$1 ¼

Side Caesar Salad \$3¾

FROM OUR DINNER MENU

*Baby Back Pork Ribs

slow cooked with homemade barbecue sauce

Half rack \$19 ¾ Full rack \$24 ¾

*The Grub Steak Tender Cut

topped with fresh herb butter \$19 ¾

*Kansas City Steak, 16 oz \$31¼

*Black Angus New York Steak \$24¼

*Tenderloin Filet of Beef \$26¼

*Salmon Filet \$16 ¾

*Prime Dry Aged Top Sirloin \$30 ½

*Bone-In Rib Eye of Certified Black
Angus Beef, 18 oz
\$34 ¾

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.