

D grill

HOURS OF OPERATION 8 AM TILL 10 PM

BREAKFAST

Two Farm Fresh Extra Large Eggs served with your choice of toast (White, Wheat, Sourdough, English Muffin or Rye) and	
Seasonal Fruit	8.75
Hash Browns	8.50
Portuguese Sausage, or Spam with Rice	10.99
Bacon or Sausage with Hash Browns	10.95
Ham Steak and Hash Browns	12.50
The Country Boy	9.25
Two Eggs, Buttermilk Biscuit, Country Gravy	
Eggs Benedict	10.95
Two Poached Eggs, Canadian Bacon, Toasted English Muffins, Hollandaise Sauce with Hash Browns	
Corned Beef Hash	12.50
Braised Corn Beef Brisket with Peppers, Onions and Potatoes, Two Poached Eggs with Hollandaise Sauce	
Loco Moco	11.95
Ground Beef Patties with Two Eggs, on a Bed of White Rice Topped with Brown Gravy	
Chicken Fried Steak & Eggs	14.95
Served with Two Eggs, Country Gravy and Hash Browns	
NY Steak and Eggs	15.49
Two Eggs with a 6oz New York Strip Steak and Hash Browns	
OMELETS	
<i>Omelets are served with Hash Browns and your choice of Toast (White, Wheat, Sourdough, English Muffin or Rye)</i>	
<i>Egg Whites Only available for an additional 2.00.</i>	
Full House	12.49
Bacon, Ham, Sausage, Onions, Green Peppers, Cheddar, and Jack Cheese covered in Sausage Gravy	
The Western	12.49
Baked Ham, Green Peppers, Onions and Swiss Cheese	
Wild Mushroom and Spinach	12.49
Button, Crimini and Portabella Sauté and Swiss Cheese	
Designer	12.49
Choice of Three: Mushrooms, Onions, Peppers, Spinach, Tomato or Cheese [Add Meat 1.00]	

FROM THE GRIDDLE

Buttermilk Pancakes	2 for 7.25 3 for 8.25
Served with Whipped Butter & Warm Maple Syrup	
French Toast	8.25
Two Thick Slices of Bread Soaked In Rich Vanilla Cinnamon Custard, Served with Whipped Butter and Warm Maple Syrup	
Stuffed French Toast	12.99
Two Thick Slices of White Chocolate Raspberry Bread, Soaked in a Rich Vanilla Cinnamon Custard, Stuffed with Sweet Mascarpone Cheese Filling and Served with Warm Maple Syrup	
Strawberry or Blueberry Compote and Whipped Cream	Add 2.50

BREAKFAST SIDES

One Egg	1.99
Fruit	[Cup] 3.29 [Bowl] 4.59
Cereal	3.49
Biscuits & Gravy	5.50
Oatmeal	6.50
Toast	1.99
Hash Browns	2.99
Bacon (4)	4.50
Side Country Gravy	2.49
Sausage Patties	3.59
Biscuit	1.99
Grilled Ham	4.50
Cottage Cheese	2.99
Salsa	1.50

BEVERAGES

Coffee	3.00
Hot Chocolate	3.00
Hot Tea	3.00
Iced Tea	3.00
Orange Juice	3.95
Apple Juice	3.00
Milk	3.00
Tomato Juice	3.00
Lemonade	3.00
Bottled Water	3.00
Soft Drinks	3.00
[Coke, Diet Coke, Sprite, Barq's Root Beer, Dr. Pepper, Powerade]	

APPETIZERS

Chicken Tenders (3) and Fries	6.99
Chicken Tenders (6) and Fries	11.99
Choice of Two Sauces: Ranch, Blue Cheese, BBQ, Buffalo Sauce or Sweet Chili Sauce [Additional Sauces \$1]	
D Wings (6) and Fries	6.99
D Wings (12) and Fries	11.99
Wings tossed in your choice of sauce BBQ, Buffalo or Sweet Thai Chili with Ranch or Blue Cheese Dressing	
Las Vegas Sliders	9.99
3 Angus Beef Patties, Caramelized Onions, and Creamed Horseradish	
Quesadilla	7.99
Made with Cheddar and Jack Cheese Served with Pico De Gallo, Sour Cream and Guacamole	
Add Chicken 3.00	
Add Steak 4.00	
Nachos	8.99
Tortilla Chips Layered with Nacho Cheese, Topped with Pico De Gallo, Sour Cream, Guacamole, and Jalapenos.	
Add Chili 2.00	
Add Chicken 3.00	
Add Steak 4.00	
Seafood Dip	11.99
Made with Shrimp, Crab and Parmesan Cheese in a Zesty Blend of Seasonings and Cream Cheese Served with Pita Bread	

SOUP

Chicken Noodle Soup	Cup 4.50	Bowl 6.50
Soup Du Jour Bowl	Cup 4.50	Bowl 6.50

SALAD

Chicken Fruit Salad	12.50
Poached Chicken Breast, Mixed Greens, Strawberry, Apple, Pineapple, Banana and Pecans Served with Choice of Dressing	
Southwest Chicken Salad	12.95
Crisp Tortilla Chips, Corn, Pico De Gallo, Black Beans, Mixed Greens, Guacamole, Grated Cheddar Cheese with Chipotle Ranch Dressing	
Garden Salad	8.95
Mixed Greens, Tomato, Cucumber, Red Onions, Green Olives and Feta Cheese Served with Your Choice of Dressing	
Tuna Plate	12.75
Scoop of all White Albacore Tuna Salad. Served with Tomatoes, Purple Onions, Cucumbers, Hard-Boiled Egg, Carrot & Celery Sticks, Pickle, Side of Bread	
Fresh Fruit Plate	10.99
Fresh Fruit and Cottage Cheese	



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HOURS OF OPERATION 8 AM TILL 10 PM

LUNCH & DINNER

We are proud to serve "Chef's Line" burgers, made for us by "Pat LaFrieda Meat Purveyors".

Tender and juicy with rich Sunday-dinner beef flavor, you haven't tasted a great burger until you've tried this. It's not just that it's made from a blend of the most flavorful cuts of 100% USDA choice angus certified beef – including short rib – it's that only selected cuts go in. You can taste the difference. Burgers are served with Lettuce, Tomato and French Fries.

Pat LaFrieda Burger 10.65

Build your own burger from the following list of ingredients for 50 Cents per item.

American Cheese, Blue Cheese, Ghost Pepper Jack Cheese, Swiss Cheese, Provolone Cheese, Cheddar Cheese, Pickles, Red Onion, Grilled Onions, Sautéed Mushrooms, Guacamole, Pico De Gallo, Fried Egg, BBQ Sauce, Teriyake Sauce, Spam, Onion Ring, Jalapenos, Pineapple, Chili

Bacon (3) 3.00

All Sandwiches served with your choice of French Fries or Coleslaw

Classic Reuben 13.25

Corned Beef, Grilled New York Rye with Swiss Cheese and Thousand Island Dressing

BBQ Pulled Pork 11.99

This Succulent Pork Shoulder is Naturally Hardwood Smoked for Six Hours and Covered in BBQ Sauce.

Chicken Club 12.95

Grilled Chicken Breast, Bacon, Avocado, Chipotle Aioli, Tomato and Lettuce on Ciabatta with Guacamole

Tuna Sandwich 11.50

Albacore Tuna Salad on Sour Dough Bread with Lettuce and Tomato

The Joe V Sub 12.99

Capocollo, Soppressata, Mortadella, Aged Provolone, Roasted Garlic Infused Olive Oil, Red Wine Vinegar, Banana Peppers, Purple Onion, Lettuce and Tomato on a Sub Roll

Meatball Sub 11.99

Meatballs, Pomodoro Sauce, Parmigiano Reggiano and Baked Melted Mozzarella on a Sub Roll

French Dip 12.99

Thinly Sliced Roast Beef, Melted Swiss Cheese on a Sub Roll, Au Jus for Dunking

Philly Steak 12.99

Thinly Sliced Roast Beef, Provolone, and Grilled Onions on a Sub Roll

D-Grill Ribs Full Slab 27.00 Half Slab 15.00

A succulent smoked rib that has been spice rubbed and brushed with Barbecue Sauce. Served with French Fries and Coleslaw.

Fish And Chips 14.99

Breaded Cod Fillet with Crispy Garlic Fries, Parmesan Cheese, Coleslaw and Tartar Sauce

Meatloaf 13.99

Marinara Sauce, Mashed Potatoes and Vegetable

Teriyaki Glazed Mahi Mahi 18.95

Rice and Vegetable

Roasted Beef Tri Tip 15.50

Tender Slow Roasted Tri Tip Steak with Cabernet Demi Sauce Served with Mashed Potatoes and Vegetable

New York Steak 25.95

Herbed Red Wine Compound, Mashed Potatoes and Vegetable

Angel Hair Pomodoro 12.99

Asparagus, Olive Oil, Tomato, Slivered Garlic and Fresh Basil

Gluten Free Penne Available, Add 2.00

Chicken Penne 14.99

Chargrilled Chicken, Button, Crimini, Portabella Mushrooms and Asiago Cheese

Spaghetti and Meatballs 14.99

Pomodoro Sauce and Freshly Grated Parmesan Cheese

ISLAND FAVORITES

Teriyaki Beef 12.99

Thinly Sliced Marinated Grilled Beef Served with White Rice and Macaroni Salad

Katsu Chicken 10.99

Sliced Marinated Chicken Fried in a Panko Crust Served with Katsu Sauce, White Rice and Macaroni Salad

Korean Chicken 10.99

Sliced Marinated Chicken Tossed in a Spicy Miso Served with White Rice and Macaroni Salad

Chopped Steak 12.99

Sliced Beef Sautéed with Onions, Celery, Tomatoes, Mushrooms, Oyster Sauce, Shoyu Sauce, Ginger and Garlic Served with White Rice and Macaroni Salad

Saimin 9.99

Ramen Noodles Served in a Light Shellfish Broth with Green Onions, Kamaboko and Sliced Spam comes with Spicy Mustard

Oxtail Soup 12.95

3 Medium Size Pieces of Oxtail Braised with Star Anise, Shitake Mushrooms, Shoyu, Napa Cabbage, Cilantro and Ginger in a Rich Beef Broth Served with a Side of Ginger, Green Onions and White Rice

*We invite you to visit our other restaurant,
Joe Vicari's Andiamo Italian Steakhouse.
For reservations, call 702-388-2220.*

**Raw or Uncooked Food Items May Pose A Health Risk To Everyone.*

Thorough Cooking Reduces Risk of Illness.

(Automatic 18% Gratuity Added For Any Groups of 6 or More)

NO SUBSTITUTIONS

ITEMS AND PRICES SUBJECT TO CHANGE.

ON THE SIDE

Mashed Potatoes 2.99

White Rice 2.99

Baked Potato 3.00

French Fries 3.99

Hash Browns 2.99

Side Salad 4.99

Mixed Vegetables 2.99

Coleslaw 2.49

Cottage Cheese 2.99

DESSERTS

Triple Chocolate Mousse Cake 7.00

3 Layer Cake Featuring a Traditional Chocolate Base, a Milk Chocolate Mousse Layer and a White Chocolate Mousse Layer

Black Cherry Ricotta Cheesecake 7.00

A Perfect Combination of Tangy and Sweet! Graham Cracker Crust with a Swirl of Black Cherry

Rustic Apple Tart 6.00

Freshly Sliced Apples Mixed with Spices in a Flaky Crust

Warm Brownies with Vanilla Bean Ice Cream 7.00

