

THE GRILL

Black Angus Beef Burger † *Lettuce, tomato, red onion, dill pickles, aged cheddar, Swiss or blue cheese, smoked bacon.*

Viking Burger † *Black Angus beef, cheddar cheese, red onion marmalade, bacon & BBQ sauce*

Pancho Villa Burger † *Black Angus beef, arugula, blue cheese, guacamole & spicy habanero mayo*

Explorer's Burger † *Black Angus beef, beetroot relish, creamy brunost sauce, pickled beets & red onions*

Crispy Chicken Burger † *Panko-crusted chicken breast, cheddar cheese, lettuce, tomato, BBQ sauce*

Grilled Plant-based Burger ♡ *Impossible Burger patty, roasted bell peppers, smashed avocados, pickled radish, horseradish*

Drive-In Classic Hot Dog *all-beef hot dog, mustard, ketchup, relish, onion rings*

Pølse Med Lompe *Traditional Norwegian hot dog on soft flatbread & creamy shrimp salad*

Tuna Steak (6 oz) † ⊗ *Marinated in olive oil, lemon juice & herbs*

All burgers served with your choice of fries: Plain, parmesan or lemon & pepper

● Vegetarian ♡ Vegan ⊗ Gluten Free

Gluten-free bread, burger bun & hot dog bun available upon request.

All burgers cooked on the same grill.

† Consuming raw, raw-marinated or partially cooked meat, poultry, fish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Should you have any food allergies, please let your waiter know and we will be happy to assist.

THE GRILL

SALADS

Caesar

romaine, garlic croutons, Grana Padano

Steak House Iceberg Wedge

heirloom tomato, bacon, croutons, blue cheese dressing

FROM THE GRILL

All beef is US Black Angus certified, wet aged, prime grade

Rib Eye Steak (9 oz) †

Black Label Pork Chop (8 oz)

Bourbon BBQ Brisket †

slow roasted and glazed with bourbon BBQ sauce

Butcher's Cut of the day

as described by the Chef

Dry Age Certified Black Angus

Beef Burger (5 oz) †

lettuce, tomato, red onion, dill pickles

Served with your choice of aged cheddar, swiss or blue cheese, smoked bacon

FROM THE SEA

Swordfish Steak (6 oz) †

marinated in olive oil, lime juice & herbs

SURF & TURF †

5 oz Center Cut Filet Mignon &

1/2 Broiled Lobster Tail

EMBELLISHMENTS

Peppercorn Sauce, Béarnaise Sauce, Chimichurri, Blue Cheese Butter

SIDES

Baked Potato & Condiments

Grilled Asparagus

Marinated Grilled Vegetables

French Fries

(plain, parmesan or lemon & pepper)

Gluten-free bread available upon request. ♻️ Vegetarian ☉ Gluten Free

† Consuming raw, raw-marinated or partially cooked protein foods such as meat, fish, eggs, and raw fish eggs increases the risk of foodborne illnesses, especially if you have certain medical conditions.