

# D grill

## BREAKFAST *Midnight till 4pm*

### EGG COMBINATIONS

Eggs Prepared Any Style and Served with Choice of English Muffin, White, Wheat, Rye, or Sourdough Toast

- Two Eggs with Seasonal Fruit **\$5.99**
- Two Eggs and Hash Browns **\$6.89**
- Two Eggs, Bacon, Sausage Links or Baked Ham and Hash Browns **\$8.89**

### the D SPECIAL

Two Scrambled Eggs, Two Slices of Bacon, Choice of Toast **\$8.39**  
*No Substitutions*

### BREAKFAST FEATURES

Eggs Prepared Any Style and Served with Choice of English Muffin, White, Wheat, Rye, or Sourdough Toast

**The Country Boy \$7.49**  
 Mile-High Buttermilk Biscuit with Two Eggs, Country Sausage Gravy and Hash Browns

**The Ranchero\*\* \$7.49**  
 Two Eggs on Corn Tortillas with Black Beans, Monterey Jack Cheese, Avocado, Salsa, and Cilantro Sour Cream

**Eggs Benedict\*\* \$9.39**  
 Two Poached Eggs, Canadian Bacon, Toasted English Muffins, Hollandaise Sauce with Hash Browns

**Corned Beef Hash \$9.89**  
 Braised Corn Beef Brisket with Peppers, Onions and Potatoes, Two Poached Eggs with Hollandaise Sauce

**Loco Moco \$9.89**  
 Ground Beef Patties with Two Eggs, on a Bed of White Rice Topped with Brown Gravy

**Crab Cakes Benedict \$11.89**  
 Two Poached Eggs, Crab Cakes, Creole Hollandaise with Hash Browns

**The Cowboy\*\* \$10.99**  
 Herb Crusted Country Fried Cubed Steak on Texas Toast, Two Eggs, Country Sausage Gravy, and Hash Browns

**NY Steak & Eggs \$13.99**  
 Two Eggs with a 6oz New York Strip Steak and Hash Browns

**The High Roller \$19.99**  
 Tournedos of Beef Filet, Two Eggs and Wild Mushroom Sauté

*\*\*Toast Not Included*

### Breakfast Sides

|                    |        |                                  |
|--------------------|--------|----------------------------------|
| One Egg            | \$1.99 | Fruit [Cup] \$3.29 [Bowl] \$4.59 |
| Cereal             | \$3.49 | Biscuits & Gravy \$4.39          |
| Oatmeal            | \$4.79 | Toast \$1.99                     |
| Hash Browns        | \$2.99 | Bacon (4) \$3.59                 |
| Side Country Gravy | \$2.39 | Sausage Links \$3.59             |
| Biscuit            | \$1.99 | Baked Ham \$3.99                 |

### Beverages

|               |        |               |        |
|---------------|--------|---------------|--------|
| Coffee        | \$2.39 | Hot Chocolate | \$2.79 |
| Hot Tea       | \$2.79 | Iced Tea      | \$2.29 |
| Orange Juice  | \$2.79 | Apple Juice   | \$2.79 |
| Milk          | \$2.70 | Tomato Juice  | \$2.79 |
| Bottled Water | \$2.29 | Lemonade      | \$2.29 |

Soft Drinks \$2.29  
 [Coke, Diet Coke, Sprite, Barq's Root Beer, Dr. Pepper, Powerade]

### OMELETS

Served with Choice of Hash Browns or Fresh Fruit.

Choice of English Muffin, White, Wheat, Rye, or Sourdough Toast  
 [Sub Egg Whites \$1.00]

**Full House \$10.29**  
 Bacon, Ham, Sausage, Onions, Green Peppers, Cheddar, and Jack Cheese covered in Sausage Gravy

**Mediterranean \$9.49**  
 Spinach, Feta Cheese, Tomatoes and Onion

**Tuscan \$10.29**  
 Italian Sausage, Tomatoes, Wild Mushrooms, Basil and Mozzarella Cheese

**The Western \$9.69**  
 Baked Ham, Green Peppers, Onions and Swiss Cheese

**Wild Mushroom \$9.29**  
 Button, Crimini and Portabella Sauté and Swiss Cheese

**Designer Omelet \$8.89**  
 Choice of Three: Mushrooms, Onions, Peppers, Spinach, Tomato or Cheese [Add Meat \$1.00]



### THE GRIDDLE

**Buttermilk Pancakes** Tall (3) **\$6.99** Short (2) **\$4.99**

**Banana Pecan Whole Wheat Pancakes \$6.99**  
 Whipped Butter and Warm Maple Syrup

**Maui Cakes \$9.99**  
 Two Buttermilk Pancakes, Macadamia Nuts, Sweet Coconut, Bananas, Whipped Butter and House-made Creamy Coconut Syrup

**French Toast \$6.99**  
 Two Thick Slices of Bread Soaked in Rich Vanilla Cinnamon Custard, Served with Whipped Butter and Warm Maple Syrup

**Stuffed French Toast \$9.99**  
 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

**Egg Strada \$9.99**  
 White Chocolate Raspberry Bread, Sun Dried Cherries Baked in Rich Vanilla Bean Custard, Topped with Pomegranate Syrup and Whipped Cream.

**Belgian Waffle \$8.99**  
 Crisp Golden Brown with Whipped Butter and Warm Maple Syrup  
 Fresh Strawberry or Blueberry Compote **\$3.00**

**Chocolate Soufflé Waffles \$12.99**  
 Macerated Strawberries, Whipped Cream and Belgian Chocolate

### HEALTHY

**Irish Steel-Cut Oatmeal \$5.99**  
 Cinnamon and Sun-Dried Cherries, Pecans and Warm Milk

**Fresh Fruit Plate \$8.99**  
 Cubes of Fresh Seasonal Fruit, Berries, Sprinkled with House-made Granola, and Drizzled with Low Fat Strawberry Yogurt

**Muesli Parfait \$6.99**  
 Layers of Greek Yogurt, House-made Granola and Muesli

*\*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]



## LUNCH

### STARTERS

#### Chicken Tenders \$8.99

Fresh Tenders, Served with Carrot & Celery Sticks.  
Choice of Two Sauces: Ranch, Blue Cheese, BBQ, Buffalo Sauce or Sweet Chili Sauce [Additional Sauces \$1]

#### Chicken Wings 6Pc \$6.99 Chicken Wings 12Pc \$11.99

Served with Carrot and Celery Sticks, Choice of Ranch or Blue Cheese  
Tossed with Your Choice BBQ, Buffalo or Sweet Chili

#### Las Vegas Sliders \$8.99

3 Prime Beef Patties, Caramelized BBQ Onions, Horseradish Cheddar Cheese Blend

#### Grilled Chicken Quesadilla \$9.99

Cheddar and Jack Cheese, Pico De Gallo, Guacamole and Cilantro Sour Cream

#### Spinach & Artichoke Dip \$9.99

Spinach, Artichokes, Roasted Garlic, Parmesan Cream Cheese Herb Blend, Pita Chips

#### Shrimp Cocktail Martini \$12.99

Fiery Cocktail Sauce & Sauce Louis

#### Fish Tacos \$8.95

Two Warm Corn Tortillas with Grilled Mahi Mahi, Mexican Cole Slaw,  
Salsa Verde, Mild Pickled Red Chili Peppers

#### Shrimp, Scallops and Sword Fish Ceviche \$9.95

Marinated In Tomatoes, Onions and Fresh Lime Juice. Served Fresh with Tortilla Chips

### SOUPS

#### Sweet Vidalia Baked Onion Soup with Gruyere Cheese \$5.99

Soup Du Jour Cup \$3.99 Bowl \$4.99

### THE GARDEN

#### Chicken Fruit Salad \$9.89

Poached Chicken Breast, Mixed Greens,  
Strawberry, Apple, Pineapple, Banana and  
Pecans Served with a Strawberry Yogurt Dressing

#### Southwest Chicken Salad \$9.89

Crisp Tortilla Chips, Corn, Pico De Gallo, Black Beans,  
Mixed Greens, Avocado, Grated Cheddar Cheese  
with Chipotle Ranch Dressing

#### Hudson's Maurice \$9.89

House Roasted Turkey, Ham, Swiss Cheese, Tomatoes, Cucumbers, Olives, Mixed Greens,  
Accompanied with The Famous Maurice Dressing

#### Traditional Caesar \$8.95

Crisp Romaine, Parmigiano Reggiano, Garlic Croutons, Tossed In Our Caesar Dressing  
Add Grilled Chicken \$4, Grilled Salmon \$6, Grilled Shrimp \$8

#### Summer Field Greens with Blackened Beef Tips \$10.95

Frizzy Onions, Grilled Eggplant, Gorgonzola Cheese and Dried Cherries  
in Balsamic Vinaigrette

### COLD PLATES

#### Tuna Plate \$9.99

Scoop of all White Albacore Tuna Salad.  
Served with Tomatoes, Purple Onions, Cucumbers,  
Carrot & Celery Sticks, Pickle, Side of Bread

#### Chicken Salad Plate \$9.99

Scoop of all White Meat Chicken Salad. Served with Tomatoes,  
Purple Onions, Cucumbers, Carrot & Celery Sticks, Pickle, Side of Bread

### Sides

|                 |        |
|-----------------|--------|
| French Fries    | \$2.99 |
| Onion Rings     | \$3.99 |
| Hash Browns     | \$2.99 |
| Garden Salad    | \$4.49 |
| Fresh Vegetable | \$2.99 |
| Coleslaw        | \$1.99 |

*We invite you to visit our other restaurant,  
Joe Vicari 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]

## BURGERS @ THE D

*All Burgers Served with Fries or Coleslaw*

*"Our burgers are from the highest quality USDA prime beef,  
never-frozen, made-to-order and charbroiled, ENJOY!"*

#### Classic Burger \$9.99

Lettuce and Tomato on a Challah Bun

#### Torta Burger \$10.49

Southwest Season Burger, Avacado,  
Black Beans, Pepper Jack Cheese,  
Pico De Gallo, Jalapeños on a Masa Bun

#### Blue Cheese Bacon Burger \$10.49

Crisp Smoked Bacon and Creamy  
Maytag Blue Cheese Dressing on a Challah Bun

#### Wild Mushroom Cheese Burger \$10.49

Sautéed Wild Mushrooms, Garlic Aioli, Asiago Cheese on a Challah Bun

#### Barbeque Burger \$10.29

Barbeque Onions, Cheddar Cheese and Our Own Rib Sauce on a Challah Bun

#### Black Bean Veggie Burger \$8.89

Monterey Jack Cheese, Avocado, Lettuce, Tomato, Chipotle Aioli on a Challah Bun

#### The Demolition Burger \$14.99

Boz Patty, Garlic Aioli, BBQ Grilled Onions, Lettuce, Ripe Tomato, 4 oz. of Corned Beef,  
Swiss Cheese, Coleslaw and Our House-made Russian Dressing on a Challah Bun

### SANDWICHES

*Served with French Fries or Coleslaw*

#### Classic Reuben \$10.49

Corned Beef, Grilled New York Rye  
with Sauerkraut and Russian Dressing

#### Barbequed Pulled Pork \$8.99

Slowly Smoked and Served with  
Creamy Coleslaw on a Challah Bun

#### Seared Salmon \$11.49

Seared Salmon with Roasted Red Peppers, Lettuce,  
Tomato and Fat-Free Pesto Mayonnaise on a Challah Bun

#### Grilled Portabella Mushroom and Eggplant \$8.89

Tomato Basil Sauce and Mozzarella Cheese on Ciabatta

#### City's Best Tuna \$8.99

Albacore Tuna Salad on Sour Dough Bread with Lettuce and Tomato

#### Chicken Salad \$8.99

All White Meat Chicken Breast on Sour Dough Bread with Lettuce and Tomato

#### Club Steak Sandwich \$11.49

Roasted Red Peppers with Feta Cheese, Arugula and Garlic Aioli on Ciabatta

#### California Chicken Club \$10.89

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

#### The Joe V Italian Sub \$10.89

Capocollo, Soppressata, Mortadella, Aged Provolone, Roasted Garlic Infused Olive Oil,  
Red Wine Vinegar, Lettuce and Tomato on a Sesame Seed Hoagie Roll

#### Andiamo Baked Meatball Sub \$9.99

Steakhouse Meatballs, Marinara, Parmigiano Reggiano and Baked Melted Mozzarella  
on a Sesame Hoagie Roll

### DESSERTS

#### Peach Crisp a la Mode \$7

#### Caramel Apple Tart \$7

#### Bananas Foster Bread Pudding \$7

#### Kahlúa Brownie Black Cherry Ice Cream \$8

### Beverages

|               |        |
|---------------|--------|
| Coffee        | \$2.39 |
| Hot Chocolate | \$2.79 |
| Hot Tea       | \$2.79 |
| Iced Tea      | \$2.29 |
| Orange Juice  | \$2.79 |
| Apple Juice   | \$2.79 |
| Milk          | \$2.70 |
| Tomato Juice  | \$2.79 |
| Lemonade      | \$2.29 |
| Bottled Water | \$2.29 |
| Soft Drinks   | \$2.29 |

[Coke, Diet Coke, Sprite, Barq's Root Beer, Dr. Pepper, Powerade]



## DINNER *4pm till 11pm*

### HICKORY SMOKED BABY BACK RIBS

Baby Back Pork Ribs Slowly Smoked, Fall Off The Bone Delicious, Basted with Our Own Famous BBQ Sauce. Comes with Fries and Coleslaw.

Full Slab \$25.99

Half Slab \$12.99

### DINNER FEATURES

*All Entrées Served with Garden Salad or Cup of Soup*

### Pancetta Wrapped Bourbon Glazed Pork Chop \$15.89

Caramelized Apples and Shallots. Choice of Potato and Vegetable

### Fish and Chips \$14.89

Beer-Battered Cod Fillet with Crispy Garlic Fries, Parmesan Cheese and House-made Tartar Sauce

### Italian Smoked Meatloaf \$13.89

Wrapped In Bacon, Marinara Sauce, Whipped Buttermilk Potatoes and Vegetable

### Herb Cheese Stuffed Chicken Breast \$15.95

Rosemary Roast Poblano Cream Corn and Crispy Red Pepper Polenta Cakes

### Santa Maria Tri Tip \$14.95

Tender Slow Roasted Tri Tip Steak with Cabernet Demi Sauce

### Southern Fried Chicken \$12.89

Crispy Fried with Herbs, Whipped Buttermilk Potatoes and Vegetable

### Macadamia Crusted Halibut \$18.95

Orange Ginger Sauce with Scallion Rice and Fresh Vegetables

### Grilled Sword Fish Medallions and Citrus Sea Scallops \$21.95

Calamata Olives, Artichoke Hearts Sun-Dried Tomatoes, Choice of Potato and Vegetable

### Grilled New York Strip Steak \$24.95

Five Onion Compound Butter. Choice of Potato and Vegetable

### Maytag Blue Cheese Grilled Filet \$26.89

Cabernet Demi-Glace. Choice of Potato and Vegetable

### DESSERTS

Peach Crisp a la Mode \$7

Caramel Apple Tart \$7

Bananas Foster Bread Pudding \$7

Kahlúa Brownie Black Cherry Ice Cream \$8

### PASTA

*Served with Garden Salad or Cup of Soup*

### Sautéed Shrimp Fettuccini \$17.89

Bacon, Tomatoes and Basil in a Creamy Reggiano Sauce

### Angel Hair Pomodoro \$11.89

Asparagus, Olive Oil, Tomato, Slivered Garlic and Fresh Basil  
[Gluten-Free Quinoa Angel Hair Pasta Available Add \$4]

### Wild Mushroom Chicken Penne \$13.99

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

### Andiamo Signature Spaghetti and Meat Balls \$12.95

Marinara Sauce and Freshly Grated Parmesan Cheese

### Sides

French Fries \$2.99

Onion Rings \$3.99

Mashed Potatoes \$2.99

Hash Browns \$2.99

Garden Salad \$4.49

Fresh Vegetables \$2.99

Coleslaw \$1.99

White Rice \$2.99

### Beverages

Coffee \$2.39

Hot Chocolate \$2.79

Hot Tea \$2.79

Iced Tea \$2.29

Orange Juice \$2.79

Apple Juice \$2.79

Milk \$2.70

Tomato Juice \$2.79

Lemonade \$2.29

Bottled Water \$2.29

Soft Drinks \$2.29

[Coke, Diet Coke, Sprite, Barq's Root Beer, Dr Pepper, Powerade]

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