

SALADS FROM THE GRILL

THAI BEEF SALAD

Tender flank steak marinated then char broiled, with red onion, mushrooms, tomatoes and won tons in soy-ginger dressing
18.99



125TH ST. COBB SALAD

A Customer Favorite! Broiled chicken, diced tomatoes, avocado, bacon bits, eggs and bleu cheese crumbles
18.99

ASIAN CHICKEN

Spring mix cabbage, mixed greens, grilled chicken, almonds, green onions, fried wonton strips and sesame seeds tossed in our soy-ginger dressing 18.99

MAY TAG SALAD

Crisp Romaine hearts, blue cheese crumbles, chopped egg, almonds, green peas, tomatoes and bacon bits tossed in our bleu cheese dressing 16.99

SPINACH SALAD

Spinach leaves tossed in a raspberry vinaigrette dressing with feta cheese, wontons, bacon, tomatoes red onion and candied walnuts 17.99
Add chicken

CRISPY CHICKEN

Golden brown tempura chicken, diced tomato, egg, green onion, cheddar cheese and avocado tossed in Ranch dressing over mixed greens 18.99

CLASSIC CAESAR SALAD

Crisp Romaine hearts tossed with parmesan cheese, croutons and our house Caesar dressing 15.99 Add Chicken 18.99

BLACKEN SALMON CAESAR

Crisp Romaine hearts tossed with parmesan cheese, croutons and our house Caesar with blackened salmon filet 18.99

CHOWDER BOWL AND CAESAR

Hot sourdough bowl filled with our outstanding Clam Chowder served with tossed Caesar salad 17.99

WE OFFER "LUNCH SIZE" ON
OUR SALADS (EXCEPT SALMON CAESAR)
Monday - Friday from 11 - 2 PM



125TH STREET CLAM CHOWDER

We take great pride in our House Chowder recipe. Start with tender clams, baby reds, bacon, cream and our spices, then slowly cook our Chowder until it is just right Cup 7.49 Bowl 9.49

125TH STREET SOUP OF THE DAY

Cup 6.49 Bowl 8.49

DINNER PLATE SALAD

Side salad Mixed greens 6.49
Side Caesar salad 6.99



DESSERTS



Mouth-watering desserts prepared in our Kitchen daily

CLASSIC BURNT CREAM

Custard dish with caramelized sugar crust
Reg 7.99 Sm 5.49

HOMEMADE APPLE CRISP

Sliced apples with cinnamon, brown sugar, oatmeal and spices. Topped off with vanilla ice cream 8.99

HOT FUDGE CHOCOLATE CAKE

Let's see! Hot fudge, chocolate cake, ice cream, whipped cream and a cherry on top 7.99

HOT FUDGE SUNDAE

Vanilla ice cream, hot fudge with chopped pecans and whipped cream 7.99
Mini Sundae 6.99

HOME MADE KEY LIME PIE

Florida Keys recipe tangy lime 7.99

NEW YORK CHEESECAKE

Served with seasonal berries 6.99

125TH STREET MUD PIE

Our idea of the Perfect Dessert! Espresso & Vanilla bean ice cream, layered with hot fudge, almonds on an Oreo cookie crust 10.49

ICE CREAM DISH

Ask your server for daily selections
Dish 3.99 Large 5.49

We reserve the right to refuse service. We accept Cash, Debit, Credit Cards. Visa, MasterCard, American Express and Discover. We do not accept Personal Checks. The Grill is not responsible for lost or stolen articles.

*Consuming raw or under cooked meat, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you are a young child, older adult or have certain immune compromising illnesses.

*Our Caesar Dressing recipe contains raw egg whites

LUNCH FAVORITES

SERVED TILL 3 PM

ALE BATTER FISH & CHIPS

Hand cut Arctic Cod lightly dipped in our Red Hook beer batter served with french fries and Cole slaw salad 17.99

ADD A SALAD OR
OUR DAILY SOUP
TO THESE
LUNCHES
FOR AN
ADDITIONAL
\$5.49



LUNCH HALIBUT & CHIPS

Alaskan Halibut lightly dipped in our Red Hook beer batter served with french fries and Cole slaw salad

Based on availability - Market price

PRAWNS AND CHIPS

Gulf tiger fantail prawns prepared in our Red Hook beer batter served with french fries and Cole slaw salad 19.99

MONTE CRISTO

Triple-decker egg dipped & grilled French toast style. Layered with sliced ham, turkey, cheddar and swiss cheese. Served with dish of fresh fruit 16.99

Our Lunch Favorites below are served with your choice of either daily soup, green salad, sliced tomatoes, french fried potatoes or baby red mashed potatoes. Substitute cup of Clam Chowder for 1.29

CRANBERRY TURKEY WRAP

Fresh slice turkey, cranberry cream cheese spread, lettuce & diced tomato wrapped in a warm Spinach tortilla shell 15.99

GROUND SIRLOIN DIP

Fresh ground beef seasoned & char broiled with melted cheddar cheese on a grilled French roll with piping hot au jus 15.99

CLASSIC CLUBHOUSE

Fresh sliced roast turkey, iceberg lettuce, sliced tomatoes, cheddar and crisp Hormel bacon served triple-decker on whole grain wheat 15.99

HOT TURKEY SANDWICH

Oven roasted turkey - fresh from our ovens. Served open face on cornbread stuffing with baby red mashed potatoes and rich giblet gravy. 15.99

ROAST TURKEY SAND

Oven roasted sliced turkey, swiss cheese, iceberg lettuce, sliced tomatoes and cranberries with mayo on sourdough bread 16.99

PATTY MELT GRILL

Fresh ground beef char broiled and seasoned served on grilled Rye with melted Swiss cheese *Grilled onions upon request 16.99

CHICKEN TENDERS & CHIPS

Tender boneless chicken breast dipped in our Red Hook beer batter served with golden french fries 15.49

BACON, LETTUCE, TOMATO

Lots of bacon on toasted whole grain bread with mayonnaise, iceberg lettuce and sliced tomato, served triple-decker 15.99



DAILY 1/2 SANDWICH COMBINATION

Choice of Turkey & Swiss, Cold Meatloaf, Tuna, Ham & Swiss, Egg Salad or BLT with either daily soup, green salad, sliced tomatoes or french fries 10.29
1/2 Reuben 11.99
Substitute cup of 125th Street Grill Clam Chowder 2.79
Served till 3 PM Daily!

COLD MEATLOAF SAND

Oven baked with seasoning served thick cut on white bread with tomatoes, lettuce, sliced red onion and a dash of mayonnaise 15.99

TUNA MELT GRILL

Old fashion Tuna salad with diced celery on grilled rye bread with melted cheddar cheese 15.49

PHILLY STEAK SANDWICH

Lean slices of Prime rib topped with grilled onions, green peppers and melted swiss cheese all on a grilled french roll served with side of marinara sauce 18.99



Great Breakfast served Weekends from 9 am till 2 pm

CHILDREN'S MENU

All Children's Meals include choice of french fries, Cole slaw or dish of fresh fruit

Fish and Chip Basket	9.49
Grill Ham and Cheese	8.49
Mini Cheeseburgers (2)	8.49
Tempura Chicken Strips	8.49
Grill Cheddar Sandwich	7.49

Dish of ice cream for dessert!

BEVERAGES

Coca Cola products bottomless glass

Fresh Ground Fresh Roast	3.29
Brewed Iced Tea	3.49
Spiced Teas and Hot Tea	3.29
Coca-Cola Products	3.89
Arnold Palmer Iced Tea	3.99
Milk 2%	3.49
Hot Cocoa	3.49

*Consuming raw or under cooked meat, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a certain medical condition.

ALL DAY LUNCH FAVORITES

Our Lunch Favorites below are served with your choice of either daily soup, green salad, sliced tomatoes, french fried potatoes or baby red mashed potatoes. Substitute cup of Clam Chowder for 1.79

*All burgers are fresh ground lean 6 oz beef and are garnished with iceberg lettuce, tomato slices, sliced red onion & pickles
Served with french fried potatoes - substitute Onion Rings for 2.99*

CLASSIC CHEESE BURGER

Fresh seasoned burger topped with choice of cheddar, pepperjack, swiss or bleu
14.99

ZESTY BLEU CHEESE BURGER

Fresh seasoned char broiled beef topped with peppercorns, bacon and melted bleu cheese
16.99

BACON CHEDDAR BURGER

Fresh seasoned burger topped with crisp bacon and melted cheddar cheese
16.99

Substitute
Onion
Rings for
French
Fries
\$2.49 extra



OLD WEST BURGER

Fresh ground beef char broiled burger topped with zesty BBQ sauce, melted cheddar cheese and golden onion rings 16.99

AVOCADO BURGER

Fresh seasoned burger, char broiled & topped with sliced avocado, melted cream cheese and Hormel bacon 17.99

PEPPERJACK BURGER

Fresh seasoned burger, char broiled & topped with pepperjack cheese, crisp bacon & jalapeno peppers 16.99

PRIME RIB FRENCH DIP

Tender lean slices of Prime Rib thin sliced then piled high on grilled French bread roll, served with dipping hot au jus 17.99

GRILLED REUBEN

Brisket of corned beef cooked daily, seasoned with paprika, spices & slow simmered until tender, served on grilled rye bread with sauerkraut and Swiss cheese 16.99

CRISPY CHICKEN WRAP

Tempura chicken with diced tomatoes, chopped bacon, lettuce and ranch dressing wrapped in a spinach tortilla 17.49

NEWPORT CHICKEN

Grilled boneless chicken breast, sliced avocado, pepperjack cheese and bacon slices with lettuce, tomato and mayo spread on fresh grilled focaccia bread 17.49

TERIYAKI CHICKEN SAND

Boneless chicken breast marinated, char broiled & topped with melted swiss and pineapple. Served on grilled French with lettuce, tomato
17.49

FISH TACOS

Cod filets lightly seasoned & pan grilled wrapped in warm flour tortilla shells with Cole slaw & sweet mango salsa 18.49

NEW YORK STEAK SANDWICH

Center-cut USDA choice 8 oz steak. Char broiled and seasoned, served open face on grilled French bread 21.99

ROAST TURKEY GRILL

Fresh sliced turkey, swiss cheese and tomato slices with crisp Hormel bacon on grilled sourdough bread 16.99

APPETIZERS

Happy Hour Appetizers are \$3.00 off in our Lounge 3 -6 PM

STEAMED CLAMS

Manila clams steamed in fresh minced garlic, white wine, butter & chopped parsley. Served with grilled focaccia bread 16.99

PANKO CALAMARI

Customer favorite! Panko breaded served with Aioli sauce 14.99

TEMPURA ONION RINGS

Thick cut beer batter rings served with house tartar 11.99

125TH STREET NACHOS

Baked tortilla chips topped with beef, jalapeno peppers, black olives, diced tomato, green onions and cheese. 15.99

"RED HOT" WINGS

Tabasco hot! Served with bleu cheese and celery sticks
14.99

MINI BURG SLIDERS

Grilled fresh ground beef mini burgers topped with cheddar - served with Cajun chips 11.99

CHICKEN QUESADILLA

Grilled chicken, melted cheese, diced mushrooms and green peppers, served with pineapple salsa 14.99

PRAWN SAUTE

Black tiger prawns sauteed with garlic, mushrooms, tomato and green onion in white wine and a dash of butter 15.99

TEMPURA SLIDERS

Deep fried arctic cod pieces topped with Cole slaw and cheddar - served with Cajun chips 13.99

ALE BATTER CHICKEN

Tempura beer batter chicken strips served with honey mustard dressings. 13.99

Parties of eight or more: One check and 18% gratuity added. Thanks

*Consuming raw or under cooked meat, seafood, shellfish, or eggs may increase your risk of food borne illness.

FROM THE BROILER

All Entrées include your choice of our homemade soups or green salads and choice of potato (baked potatoes from 4 PM), rice or daily fresh vegetables. Pastas include choice of soup or salad.
These entrée salads may be substituted in place of your soup or salad choice:
May Tag Salad 4.99 Cobb Salad 3.99

TOP SIRLOIN STEAK

Center-cut Choice steak, char broiled and seasoned. The most flavorful of steaks, cooked to your perfection
6 oz 23.99 10 oz



NEW YORK STEAK

Center-cut Choice striploin seasoned with five spices and char broiled to your perfection
8 oz 25.99 11 oz

FILET MIGNON

The King of Steaks. Seasoned with our blend of spices, cooked to your perfection and finished with sauteed mushrooms
32.99

RIB EYE STEAK

Hand cut and seasoned with our spices, perfectly marbled, choice 12 oz boneless steak. Cut from the rib roast, char broiled and cooked to your taste 32.99

FLANK STEAK

Tender 10 oz Flank strip marinated in soy ginger and spices. Char broiled & served London broil cut
25.99

Order Your Steak

Rare	Cool Red Center
Medium Rare	Warm Red Center
Medium	Pink Center
Medium Well	Hot, slightly Pink Center
Well Done	Hot Brown Center

PRIME RIB OF BEEF

Slow oven roasted, rubbed with sea salts and seasoning spice hand carved to order, with au jus and horseradish.

9 oz. 26.99 12 oz. 30.99 16 oz. 35.99

"Subject to availability"

Steak Toppers and Side Dishes

Jumbo Gulf Prawns "add to Entree" 7.99	Steaming Side of Fresh Vegetables 4.99
Bleu Cheese crumbles, melted 4.09	Baked Potato "The Works" 6.49
Sauteed Mushrooms 4.09	Mashed Potato with gravy 5.49
Grill Onions & Mushrooms 4.49	Side Dish of Pasta 6.49

PASTA PLATES FROM 3 PM

SEARED CHICKEN

Tender Chicken breast tossed with mushrooms and broccoli in our Alfredo sauce over pasta topped with parmesan cheese 22.99



BUTTER CLAM PASTA

Fresh Manila clams steamed with garlic, butter and tossed with mushrooms in our Alfredo sauce over fresh pasta and parmesan cheese 25.99

PASTA PRIMEVERA

Assortment of fresh vegetables: mushrooms, broccoli, zucchini and bell peppers. Tossed with olive oil, fettuccine pasta, sun-dried tomatoes, herbs and fresh garlic
20.99

SEAFOOD ALFREDO

Medley of prawns, fresh clams, salmon and halibut pan grilled with garlic and mushrooms. Tossed with fresh fettuccine, parmesan and our Alfredo sauce 26.99

CAJUN SALMON PASTA

Sauteed mushrooms, sun-dried tomatoes and fresh chopped garlic served with fettuccine Alfredo pasta topped with parmesan cheese and grilled Cajun seasoned salmon
25.99

Split Plate - Entree plate split for Two 5.00 Extra Entree Plate Charge 3.00
For Parties of eight or more: one check and 18% gratuity added. Thanks

Planning a party, Business Meeting, Reunion or Charity Event - Our Banquet Room seats from 25 to 80 guests. Let us help with your event.
For more information ask us for details, or visit us at 125thStreetGrill.com

*Consuming raw or under cooked meat, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a certain medical condition.

SEAFOOD FAVORITES

All Entrées include your choice of our homemade soups or green salads and choice of potato (baked potatoes from 4 PM), rice or daily fresh vegetables. These Entrée salads may be substituted in place of your soup or salad choice:
May Tag Salad 3.49 Cobb Salad 4.49



FISH AND CHIPS

Customer Favorite! Hand cut Arctic Cod, prepared in our Red Hook beer batter deep fried in Canola oil
22.49

WILLAPA BAY OYSTERS

Fresh Washington oysters lightly breaded and grilled to mouthwatering perfection 23.99

HALIBUT AND CHIPS

Hand cut Alaskan halibut filets dipped in our Red Hook beer batter & cooked in Canola oil. Served with Cole slaw
Based on availability - Market price

GULF PRAWNS

Jumbo Gulf black tiger prawns prepared in golden brown in our Red Hook beer batter
23.99

CHAR BROILED SALMON

Lightly dressed char broiled salmon fillet served with lemon and homemade tartar 23.99

CAPTAIN'S PLATE

Medley of prawns, Alaskan cod, salmon and oysters prepared golden brown tempura style 25.99

CASUAL FAVORITES

ROAST TURKEY DINNER

Fresh Roast Turkey the old fashion way. Served with cornbread stuffing, giblet gravy, mashed potatoes and cranberry
21.99

DINNER MEATLOAF PLATE

Prepared daily, fresh ground chuck seasoned herbs. Served over mashed potatoes with rich brown gravy. Topped off with golden onion rings 21.99

CHOPPED SIRLOIN STEAK

Fresh ground beef char broiled and seasoned, topped with grilled onions. Lightly glazed with au jus
21.99

HOME STYLE FRIED CHICKEN

Lightly tempura battered four piece fresh Washington chicken deep fried, and baked to a crispy golden crust. 21.99
*Please allow 15 minutes to prepare

CHICKEN PARMESAN

Tender breast of chicken lightly pan grilled in panko and Parmesan breading topped with fresh Mozzarella cheese, served on a bed of zesty marinara sauce 22.99

GRILLED LIVER AND ONIONS

Prepared for the Liver Connoisseur, lightly floured, grilled and finished with bacon strips and layered grilled onions
20.99

EARLY BIRD DINNERS

3 COURSE WITH DESSERT

FROM 3 TILL 6 PM
IN OUR DINING ROOM

CHAR BROILED SALMON

Lightly dressed char broiled salmon fillet served with lemon and homemade tartar 23.99

SEARED CHICKEN PASTA

Tender Chicken breast tossed with mushrooms, broccoli and fresh pasta with our house Alfredo sauce, sprinkled with parmesan cheese 22.99

PRIME RIB OF BEEF

Slow roasted, rubbed with sea salts and spices. Hand carved to order
9 oz cut 25.99
"Limited supply"

NOT AVAILABLE
ON HOLIDAYS

TOP SIRLOIN STEAK

Choice center-cut steak, char broiled and seasoned. The most flavorful of steaks, cooked to your perfection 22.99

GULF PRAWNS

Jumbo Gulf black tiger prawns prepared in Red Hook beer batter
22.99

ROAST TURKEY DINNER

Fresh Roast Turkey the old fashion way. Served with cornbread stuffing, giblet gravy, mashed potatoes and cranberry
21.99

DESSERT CHOICES

Assorted Ice Creams, Cheesecake or Petite Burnt Cream

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