



The Grill



DINNER

TO SNACK

- ROYAL DEVILED EGGS** 🍴 \$2 EA
duck liver mousse / caviar
- STUFFED DATES** 🍴 \$10
bacon / sopressata / blue cheese dressing
- GRILLED CHEESE** 🍴🌱 \$12
finnish cow's milk cheese / pomegranate-honey / pistachios
- GRILLED LAMB SKEWERS** 🍴 \$12
tzatziki

TO DIP

- THREE-CHEESE CRAB** \$17
jumbo lump / crusty bread / corn chips
- CARAMELIZED ONION** 🍴 \$13
house-made potato chips
- CRUDITÉS** 🍴🌱 \$26
chilled seasonal vegetables / green bean, red pepper & blue cheese sauces

TO BEGIN

- TODAY'S SOUP** \$11
- OYSTERS ROCKEFELLER** \$19
buttered crumbs
- *OYSTERS ON THE HALF-SHELL** 🍴 \$15/29
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- ALL THE BITES** \$28
salmon rilletes / shrimp cocktail / lamb & tzatziki / mushroom medley / grilled naan
- *CRUDO** 🍴 \$17
flake / gooseberries / blood orange / fresno chile / cucumber / hawaiian rock salt
- *BEEF TARTARE** \$19
chopped filet mignon / capers / crusty bread
- CHOPPED SALAD** 🍴🌱 \$14
seasonal veggies / pecans / lemon vinaigrette
- CAESAR** \$11
parmesan / anchovies / big crumbs / garlic dressing

FROM THE JOSPER

served a la carte | simply grilled over charcoal & pecan*
steaks finished with herb butter

choose one accompaniment 🍴

- hollandaise 🍴 chimichurri 🍴 tartar 🍴
- peppercorn bordelaise bbq 🍴

add house salad to your entrée \$6
add crabcake or shrimp \$14

- KING SALMON** / farm raised / ora / NZ \$28
- CHICKEN BREAST** / freebird / all-natural / PA \$21
- BUTTERFLIED RED SNAPPER** / atlantic / FL \$36
- PORK CHOP** / 30 oz / langenfelder / MD \$38
- PETIT FILET MIGNON** / 8 oz / 28-day / 7 hills / VA \$39
- SKIRT STEAK** / 12 oz / creekstone farms / KS \$39
- NEW YORK STRIP** / 16 oz / 28-day dry / e3 / KS \$54
- RIBEYE** / 20 oz / 28-day dry / roseda farm / MD \$58
- FILET MIGNON** / 12 oz / 28-day dry / 7 hills / VA \$59
- BONE-IN TOMAHAWK** / 42 oz (serves two) / 45-day wet / creekstone farms / KS \$119

MEAT TEMPERATURE

- BLACK & BLUE** intense sear / very red cool center
- RARE** well seared / cool-red center
- MEDIUM RARE** nicely seared / red warm center
- MEDIUM** nicely seared / pink warm center
- MEDIUM WELL** well seared / light brown hot center / quality is compromised
- WELL DONE** hard / overly seared / brown hot center / quality is compromised / not recommended

COMPOSED

- BBQ PORK RIBS** 🍴 \$29
raspberry q / herbed fries
- CRABCAKE** 🍴 \$36
jumbo lump / green princess sauce
- HALIBUT** 🍴 \$38
saffron risotto / red wine reduction / pistachios
- SCAMPI** \$34
head-on shrimp / orzo / garlic butter
- LAMB SHANK** 🍴 \$39
mushroom medley / parsnip-cauliflower mash
- *THE GRILL BURGER** \$21
brioche bun / cheddar / onion jam / bacon / dried tomato / aioli / herbed fries
- GRILLED CAULIFLOWER** 🍴🌱 \$19
roasted & pickled beets / mushrooms / lemon vinaigrette / mushroom "bacon"

- EGGPLANT ESCALIVADA** 🍴🌱🌱 \$9
olives / red peppers / sherry vinegar
- TWICE-BAKED POTATO** 🍴 \$9
bacon lardons / sour cream
- GRILLED SWEET POTATO** \$9
pistachios / orange & cumin reduction
- SPICED CREAMED SPINACH** 🍴 \$9
crispy shallots / calabrian chile
- MUSHROOMS PORTO** 🍴 \$9
demi glace / port wine reduction
- PIMENTON MAC** 🍴 \$9
cheesy goodness
- HERBED FRIES** 🍴🌱 \$9
rosemary / thyme / tarragon
- MASHED POTATOES** 🍴🌱 \$9
roasted apples
- GREEN BEANS** 🍴 \$9
garlic / duck fat

SIDES

