



# The Grill



DINNER

## TO SNACK

- ROYAL DEVEILED 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
- ALL THE BITES** \$26  
serves three / serves four +\$8 / serves five +\$15

## TO DIP

- CARAMELIZED ONION** 🍴 \$13  
house-made potato chips
- THREE-CHEESE CRAB** \$17  
jumbo lump / crusty bread

## CRUDITÉS

farmer's market seasonal vegetables  
green bean, red pepper & blue cheese dips

\$21



## TO BEGIN



- TODAY'S SOUP** \$10
- CAESAR** \$11  
parmesan / anchovies / big crumbs / garlic dressing
- CHOPPED SALAD** 🍴 🌱 \$14  
seasonal veggies / pecans / lemon vinaigrette
- OYSTERS ROCKEFELLER** \$19  
battered crumbs
- \*OYSTERS ON THE HALF-SHELL** 🍴 \$15/29  
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- \*CRUDO** MP  
today's catch
- \*BEEF TARTARE** \$19  
7 hills / capers / crusty bread

## 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

- HALF CHICKEN** / 22 oz / freebird / all-natural / PA \$22
- KING SALMON** / 7 oz / farm-raised / ora / NZ \$36
- CAJUN BRANZINO** / 32 oz / farm-raised / GR \$39
- PETIT FILET MIGNON** / 8 oz / 28-day / 7 hills / VA \$41
- SKIRT STEAK** / 12 oz / creekstone farms / KS \$41
- SHORT RIB** / 32 oz / creekstone farms / KS \$42
- NEW YORK STRIP** / 16 oz / 28-day dry / e3 / KS \$54
- RIBEYE** / 18 oz / 28-day dry / roseda farm / MD \$58
- FILET MIGNON** / 12 oz / 28-day dry / 7 hills / VA \$59
- BONE-IN TOMAHAWK (SERVES TWO)** / 42 oz / 45-day wet / creekstone farms / KS \$119

## MEAT TEMPERATURE

- 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

\*STEAKS ORDERED 'MEDIUM-WELL' AND ABOVE  
NOT RECOMMENDED OR GUARANTEED

## COMPOSED

- BBQ PORK RIBS** 🍴 \$29  
raspberry q / herbed fries
- CRABCAKE** 🍴 \$36  
jumbo lump / green princess sauce
- HALIBUT** 🍴 \$38  
saffron risotto / red wine reduction / pistachios
- GRILLED SHRIMP SALAD** 🍴 \$36  
kiwi / pear / orange / lemon vinaigrette
- \*THE GRILL BURGER** \$21  
brioche bun / cheddar / onion jam / bacon / dried tomato / aioli / herbed fries
- GRILLED CAULIFLOWER** 🍴 🌱 \$19  
mushroom "bacon" / harissa oil

- SPANISH EGGPLANT SALAD** 🍴 🌱 \$9  
olives / red peppers / sherry vinegar
- TWICE-BAKED POTATO** 🍴 🌱  
bacon lardons / sour cream
- GRILLED SWEET POTATO** 🍴 🌱  
pistachios / orange & cumin reduction
- BRAISED CABBAGE** 🍴 🌱  
goat cheese / candied walnuts
- SPICED CREAMED SPINACH** 🍴  
crispy shallots / calabrian chile
- MUSHROOMS PORTO** 🍴  
demi glace / port wine reduction
- PIMENTON MAC** 🍴  
cheesy goodness
- GRILLED ACORN SQUASH** 🍴 🌱  
thyme honey / pumpkin seed brittle
- HERBED FRIES** 🍴 🌱  
rosemary / thyme / tarragon
- MARKET VEGETABLE**

SIDES

\$9

