



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
- GROUND 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
- TODAY'S SOUP** \$10
- CAESAR** \$11
parmesan / anchovies / big crumbs / garlic dressing
- CHOPPED SALAD** 🍴 \$14
seasonal veggies / pecans / lemon vinaigrette
- *OYSTERS ON THE HALF-SHELL** 🍴 \$15/29
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- CRISPY CALAMARI** \$16
orange glaze / sesame seeds / aji amarillo
- MUSSELS** \$17
white wine / blue cheese chipotle cream / grilled bread
- *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
- SKIRT STEAK** / 12 oz / creekstone farms / KS \$41
- SHORT RIB** / 32 oz / creekstone farms / KS \$42
- PETIT FILET MIGNON** / 8 oz / 28-day / 7 hills / VA \$46
- NEW YORK STRIP** / 16 oz / 28-day dry / e3 / KS \$54
- RIBEYE** / 18 oz / 28-day dry / roседа farm / MD \$58
- FILET MIGNON** / 12 oz / 28-day dry / 7 hills / VA \$64
- 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 RED 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

