



The Grill



DINNER

TO SNACK

- ROYAL DEVEILED EGGS** 🍴 \$2 EA
duck liver mousse / caviar
- STUFFED DATES** 🍴 \$11
bacon / sopressata / blue cheese dressing
- GROUND LAMB SKEWERS** 🍴 \$12
tzatziki
- GRILLED CHEESE** 🍴 \$13
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** \$26
serves three / serves four +\$8 / serves five +\$15

TO DIP

- CARAMELIZED ONION** 🍴 \$13
house-made potato chips
- CRUDITÉS** 🍴 \$21
chilled seasonal vegetables / green bean, red pepper & blue cheese sauces
- THREE-CHEESE CRAB FONDUE** \$25
jumbo lump / crusty bread

TO BEGIN

- TODAY'S SOUP** \$10
- CAESAR** \$11
parmesan / anchovies / big crumbs / garlic dressing
- CHOPPED SALAD** 🍴 \$14
seasonal fruit & veggies / pecans / lemon vinaigrette
- *OYSTERS ON THE HALF SHELL** 🍴 \$15/29
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- CRISPY CALAMARI** \$17
orange glaze / sesame seeds / aji amarillo
- MUSSELS** \$17
white wine / blue cheese-chipotle cream / grilled bread
- *CRUDO** 🍴 \$17
sushi grade ahi / mango / strawberry / serrano / radish / lemon

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 \$19 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
- PETIT FILET MIGNON** / 8 oz / 28-day / 7 hills / VA \$47
- NEW YORK STRIP** / 16 oz / 28-day dry / e3 / KS \$54
- RIBEYE** / 18 oz / 28-day dry / roседа farm / MD \$59
- 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

SPANISH EGGPLANT SALAD 🍴🍴
olives / red peppers / sherry vinegar

WATERMELON & FETA 🍴🍴
cucumber / mint / lemon

TWICE-BAKED POTATO 🍴
bacon lardons / sour cream

GRILLED SWEET POTATO 🍴🍴
pistachios / orange & cumin reduction

GREEN BEANS 🍴🍴
basil & cilantro pesto / toasted almonds

SPICED CREAMED SPINACH 🍴
crispy shallots / calabrian chile

MUSHROOMS PORTO 🍴
demi glace / port wine reduction

PIMENTON MAC 🍴
cheesy goodness

HERBED FRIES 🍴🍴
rosemary / thyme / tarragon

MARKET VEGETABLE

\$9

SIDES

The "Mixed" Grill

MUST BE ORDERED BY ENTIRE TABLE / MINIMUM 2 GUESTS
REQUIRED FOR PARTIES OF 7-9

ALL THE BITES / HOUSE SALAD
SLICED CREEKSTONE RIBEYE & ACCOMPANIMENT
JUMBO LUMB CRAB CAKE / GRILLED SHRIMP
CHOICE OF SIDE
(one per two guests)
GRILLED PINEAPPLE CAKE OR CHOCOLATE CAKE
(one per two guests)

no substitutions please

\$65 / Guest

COMPOSED

- GRILLED CAULIFLOWER** 🍴🍴 \$19
mushroom "bacon" / harissa oil
- *THE GRILL BURGER** \$21
brioche bun / cheddar / onion jam / bacon / dried tomato / aioli / herbed fries
- BEYOND BURGER** 🍴 \$21
plant-based burger / cheddar / harissa aioli / roasted eggplant / crispy shallots
- BBQ PORK RIBS** 🍴 \$29
raspberry q / herbed fries
- GRILLED SHRIMP SALAD** 🍴 \$36
mango / strawberry / lemon vinaigrette
- HALIBUT** 🍴 \$39
saffron risotto / red wine reduction / pistachios
- SURF & TURF** 🍴 \$49
grilled short rib / mushroom gravy / grilled shrimp / jumbo lump crab cake
- CRAB CAKE** 🍴 \$59
jumbo lump / green princess sauce

