



◇◇◇◇◇ TO SNACK ◇◇◇◇◇

- ROYAL DEVEILED EGGS** 🌿 \$2 EA
duck liver mousse / caviar
- GROUND LAMB SKEWERS** 🌿 \$10
tzatziki
- STUFFED DATES** 🌿 \$10
bacon / soppressata / blue cheese dressing
- GRILLED CHEESE** 🌿🌿 \$11
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🌿 \$26
serves three / serves four +\$8 / serves five +\$15

TO DIP

- CARAMELIZED ONION** 🌿 \$12
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** \$9
- *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** 🌿 \$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 \$21
- KING SALMON** / 7 oz / farm-raised / ora / NZ \$28
- CAJUN BRANZINO** / 32 oz / farm-raised / GR \$36
- SKIRT STEAK** / 12 oz / creekstone farms / KS \$39
- PETIT FILET MIGNON** / 8 oz / 28-day / 7 hills / VA \$44
- 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 \$62
- 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 ARE
NOT RECOMMENDED OR GUARANTEED

◇◇◇◇◇ **COMPOSED** 🌿 ◇◇◇◇◇

- GRILLED CAULIFLOWER** 🌿 \$18
mushroom "bacon" / harissa oil
- HALIBUT** \$35
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

THE EXPRESS 🌿

*creekstone skirt steak, ora king salmon or freebird chicken
salad / herbed fries
choice of ice cream or sorbet
no substitutions please

\$29

SANDWICHES

- GRILLED CHICKEN** \$17
baguette / cheddar / bacon / aioli / herbed fries
- CRISPY FISH SLIDERS** \$18
king's hawaiian / tempura'd white fish / tartar / pickled onions / cabbage / aioli / herbed fries
- *THE GRILL BURGER** \$20
brioche bun / cheddar / onion jam / bacon / dried tomato / aioli / herbed fries
- BEYOND BURGER** 🌿 \$20
plant-based burger / cheddar / harissa aioli / roasted eggplant / crispy shallots

🌿 **SALADS** 🌿

- CAESAR** \$16
parmesan / anchovies / big crumbs / garlic dressing
• add ora king salmon +\$9 / skirt steak +\$12 / chicken breast +\$6
- CHOPPED** 🌿🌿 \$18
seasonal fruit & veggies / pecans / lemon vinaigrette
• add ora king salmon +\$9 / skirt steak +\$12 / chicken breast +\$6
- CLUB** \$19
grilled chicken / bacon / egg / dates / avocado
big crumbs / lemon vinaigrette / blue cheese dressing
- GRILLED SHRIMP** 🌿 \$34
mango / strawberry / lemon vinaigrette

- | | |
|---|--|
| SPANISH EGGPLANT SALAD 🌿🌿
olives / red peppers / sherry vinegar | SPICED CREAMED SPINACH 🌿
crispy shallots / calabrian chile |
| WATERMELON & FETA 🌿🌿
cucumber / mint / lemon | MUSHROOMS PORTO 🌿
demi glace / port wine reduction |
| GREEN BEANS 🌿🌿
basil & cilantro pesto / toasted almonds | PIMENTON MAC 🌿
cheesy goodness |
| GRILLED SWEET POTATO 🌿🌿
pistachios / orange & cumin reduction | HERBED FRIES 🌿🌿
rosemary / thyme / tarragon |

MARKET VEGETABLE

\$8

SIDES

