



◇◇◇◇◇ 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
hamachi / orange / grapefruit / serrano / lime / hot honey

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

CRISPY BRUSSELS SPROUTS & BACON 🍷
pistachios / raisins / balsamic

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 UPSIDE-DOWN CAKE OR CHOCOLATE CAKE
(one per two guests)

no substitutions please

\$65 / Guest

◇◇◇◇◇ **COMPOSED** ◇◇◇◇◇

- JOSPER-SMOKED VEGETABLES 🍷** \$21
harissa farro / cherries / raisins / pistachios / carrots / seasonal vegetables / pickled cauliflower
- *THE GRILL BURGER** \$21
brioche bun / cheddar / onion jam / bacon / dried tomato / aioli / herbed fries
- BEYOND BURGER 🍷** \$21
plant-based burger / cheddar / harissa-almond aioli / roasted eggplant / crispy shallots
- BBQ PORK RIBS 🍷** \$29
raspberry q / herbed fries
- GRILLED SHRIMP SALAD 🍷** \$36
mango / strawberry / lemon vinaigrette
- CHILEAN SEA BASS 🍷** \$42
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

