



TO SNACK

- ROYAL DEVEILED EGGS** 🍴 \$2 EA  
duck liver mousse / caviar
- STUFFED DATES** 🍴 \$12  
bacon / sopressata / blue cheese dressing
- GROUND LAMB SKEWERS** 🍴 \$12  
tzatziki
- GRILLED CHEESE** 🍴 🌱 \$13  
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🍴 \$29  
serves three / serves four +\$8 / serves five +\$15
- GRILLED RUSTIC BREAD** 🍴 \$6  
whipped plugra butter / black salt

TO DIP

- CARAMELIZED ONION** 🍴 \$13  
house-made potato chips
- TURMERIC TAHINI** 🍴 \$17  
chilled seasonal veggies / grilled naan
- THREE-CHEESE CRAB FONDUE** \$25  
jumbo lump / crusty bread

TO BEGIN

- TODAY'S SOUP** \$10
- CAESAR SALAD** \$12  
parmesan / anchovies / big crumbs / garlic dressing
- \*OYSTERS ON THE HALF SHELL** 🍴 \$15/29  
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- SEASONAL CHOPPED SALAD** 🍴 🌱 \$18  
avocado / dubliner cheddar / pecans / asian pear / tomatoes / dried cherries / roasted peppers / strawberries / lemon vinaigrette
- CRISPY CALAMARI** \$18  
orange glaze / aji amarillo / sesame seeds
- MUSSELS** \$19  
white wine / blue cheese-chipotle cream / grilled bread
- SHRIMP COCKTAIL** 🍴 \$22  
pasilla-passion fruit cocktail sauce / avocado / red onion / jicama
- \*TUNA TARTARE** 🍴 \$28  
line-caught a1 tuna / sesame oil / wasabi tobiko / crispy taro chips / josper'd jalapeños

FROM THE JOSPER 🍴

served a la carte | simply grilled over charcoal & pecan\*  
steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT 🍴 / ADDITIONAL +\$3

- hollandaise 🍴 chimichurri 🍴 tartar 🍴 soy ponzu 🍴
- peppercorn bordelaise bbq 🍴

MAKE IT FANCY

HEAD-ON PRAWNS \$12 / CRABCAKE \$12  
LOBSTER PIE \$19

OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19

- FREEBIRD HALF CHICKEN / 22 oz \$24
- ORA KING SALMON / 7 oz \$36
- CAJUN BRANZINO / 32 oz \$42
- SKIRT STEAK / 12 oz \$42
- LINE-CAUGHT A1 TUNA STEAK / 9 oz \$47
- PETIT FILET MIGNON / 8 oz \$48
- NEW YORK STRIP / 16 oz \$54
- RIBEYE / 18 oz \$59
- FILET MIGNON / 12 oz \$67
- JAPANESE A5 KUROGE WAGYU / 4 oz \$99
- BONE-IN TOMAHAWK (SERVES TWO) / 42 oz \$129

OUR BEEF IS LOCALLY SOURCED & FARM RAISED

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

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

SPRING PEAS 🍴 🌱  
burrata

TWICE-BAKED POTATO 🍴  
bacon lardons / sour cream

GRILLED SWEET POTATOES 🍴 🌱  
pistachios / orange-cumin reduction

GREEN BEANS 🍴 🌱  
basil & cilantro pesto / toasted almonds

SPICED CREAMED SPINACH 🍴  
crispy shallots / calabrian chile

ASPARAGUS 🍴  
chilled asparagus / vinaigrette / gribiche

PIMENTON MAC 🍴  
cheesy goodness

HERBED FRIES 🍴 🌱  
rosemary / thyme / tarragon

MARKET VEGETABLE

\$10

SIDES

The "Mixed" Grill

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

ALL THE BITES / HOUSE SALAD

\*SLICED FARM RAISED 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

- \*THE GRILL BURGER** \$22  
brioche bun / cheddar / onion jam / bacon / dried tomato / aioli / herbed fries
- BEYOND BURGER** 🍴 \$22  
merguez-style plant-based burger / cheddar / harissa-almond aioli / roasted eggplant / crispy shallots
- JOSPER-SMOKED SEASONAL VEGGIES** 🍴 \$24  
herbed couscous / caramelized onion / dried cherries / pistachios
- BBQ PORK RIBS** 🍴 \$29  
raspberry q / herbed fries
- HOUSE-SMOKED ORA KING SALMON SALAD** \$32  
pickled beets / tomato / cucumber / rye croutons / horseradish dressing
- JUMBO LUMP CRAB CAKE** 🍴 \$36  
green princess sauce
- CHILEAN SEA BASS** 🍴 \$42  
saffron risotto / red wine reduction / pistachios
- PAN-ROASTED SCALLOPS** 🍴 \$43  
wild mushrooms / baby carrots / spring pea purée / salsa verde
- \*SURF & TURF** 🍴 \$69  
petit filet / lobster pie / head-on prawns / bordelaise