



# The Grill



LUNCH

## TO SNACK

- ROYAL DEVEILED EGGS** 🍴 \$2 EA  
duck liver mousse / caviar
- STUFFED DATES** 🍴 \$10  
bacon / soppressata / blue cheese dressing
- GROUND LAMB SKEWERS** 🍴 \$12  
tzatziki
- GRILLED CHEESE** 🍴 \$12  
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🍴 \$28  
serves three / serves four +\$8 / serves five +\$15
- GRILLED RUSTIC BREAD** 🍴 \$5  
whipped plugra butter

## TO DIP

- CARAMELIZED ONION** 🍴 \$12  
house-made potato chips
- TURMERIC TAHINI** 🍴 \$16  
chilled seasonal veggies / grilled naan
- 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 / aji amarillo / sesame seeds
- MUSSELS** 🍴 \$18  
white wine / blue cheese-chipotle cream / grilled bread
- SHRIMP COCKTAIL** 🍴 \$21  
pasilla-passion fruit cocktail sauce / avocado / red onion / jicama
- \*TUNA CRUDO** 🍴 \$22  
passionfruit / aji amarillo / red onion / citrus / cilantro

## 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

GULF SHRIMP \$12 / CRABCAKE \$12

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

MINI LOBSTER ROLL \$19

- FREEBIRD HALF CHICKEN / 22 oz \$22
- ORA KING SALMON / 7 oz \$31
- CAJUN BRANZINO / 32 oz \$36
- SKIRT STEAK / 12 oz \$39
- PETIT FILET MIGNON / 8 oz \$44
- LINE-CAUGHT A1 TUNA STEAK / 9 oz \$46
- NEW YORK STRIP / 16 oz \$54
- RIBEYE / 18 oz \$58
- FILET MIGNON / 12 oz \$62
- JAPANESE A5 KUROGE WAGYU / 4 oz \$96
- BONE-IN TOMAHAWK (SERVES TWO) / 42 oz \$129

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

## COMPOSED

- JOSPER-SMOKED SEASONAL VEGGIES** 🍴 \$23  
herbed couscous / caramelized onion / pistachios / dried cherries
- JUMBO LUMP CRAB CAKE** 🍴 \$35  
green princess sauce
- CHILEAN SEA BASS** 🍴 \$39  
saffron risotto / red wine reduction / pistachios
- PAN-ROASTED SCALLOPS** 🍴 \$42  
herb butter / grilled corn / tomato / salsa verde
- \*SURF & TURF** 🍴 \$65  
petit filet / grilled gulf shrimp / mini lobster roll

## THE EXPRESS

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

\$29

## SANDWICHES

served with herbed fries + aioli

- GRILLED CHICKEN** \$18  
baguette / cheddar / bacon
- CRISPY FISH SLIDERS** \$18  
king's hawaiian / tempura'd white fish / tartar / pickled onions / cabbage
- LOBSTER ROLL** MP  
buttered + toasted brioche roll / tarragon lobster salad
- BEYOND BURGER** 🍴 \$21  
merguez-style plant-based burger / cheddar / harissa-almond aioli  
roasted eggplant / crispy shallots
- \*THE GRILL BURGER** \$21  
brioche bun / bacon / dubliner cheddar / onion jam / dried tomato

## SALADS

- CAESAR** \$16  
parmesan / anchovies / big crumbs / garlic dressing  
\*ora king salmon +\$12 / \*skirt steak +\$12 / chicken breast +\$6
- SEASONAL CHOPPED** 🍴 \$18  
avocado / cheddar / pecans / mango / strawberries / tomatoes  
dried cherries / red onion / // lemon vinaigrette  
\*ora king salmon +\$12 / \*skirt steak +\$12 / chicken breast +\$6
- CLUB** \$19  
grilled chicken / bacon / egg / dates / avocado / big crumbs  
lemon vinaigrette / blue cheese dressing
- HOUSE-SMOKED ORA KING SALMON** \$31  
pickled beets / tomato / cucumber / rye croutons / horseradish dressing

- SPANISH EGGPLANT SALAD** 🍴 \$9  
olives / red peppers / sherry vinegar
- PIMENTON MAC** 🍴  
cheesy goodness
- GREEN BEANS** 🍴  
basil & cilantro pesto / toasted almonds
- SPICED CREAMED SPINACH** 🍴  
crispy shallots / calabrian chile
- GRILLED SWEET POTATOES** 🍴  
pistachios / orange-cumin reduction
- HERBED FRIES** 🍴  
rosemary / thyme / tarragon / aioli
- ASPARAGUS** 🍴  
chilled asparagus / vinaigrette / gribiche
- WATERMELON + FETA** 🍴  
pickled rind / herbs

MARKET VEGETABLE

\$9

SIDES