The Grill

LUNCH

TO SNACK

ROYAL DEVILED 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 / jicama

TUNA CRUDO* — $22
passionfruit / aji amarillo / red onion / citrus / cilantro

FROM THE JOSPER

served á 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
wild mushrooms / baby carrots / cauliflower purée / 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 / grilled sweet potato / pears / tomatoes / dried cranberries / 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

SIDES

SPANISH EGGPLANT SALAD
olives / red peppers / sherry vinegar

GREEN BEANS
basil & cilantro pesto / toasted almonds

GRILLED SWEET POTATOES
pistachios / orange-cumin reduction

MUSHROOMS PORTO
demi-glace / port wine reduction

PIMENTON MAC
cheesy goodness

SPICED CREAMED SPINACH
crispy shallots / calabrian chile

HERBED FRIES
rosemary / thyme / tarragon / aiol

MARKET VEGETABLE

$9

A KNEAD RESTAURANT
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
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= VEGAN = VEGETARIAN = GLUTEN FREE

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

PLEASE NOTIFY US OF ANY ALLERGIES
*Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

SERVICE @ The Grill
A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE
PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

9/22