

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 / 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

RIBEYE / 18 oz \$58

FILET MIGNON / 12 oz \$62

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

COMPOSED	
OMELET	\$15
creamed spinach / mushrooms / roasted potatoes	
SHAKSHUKA 🌿	\$17
baked eggs / fire-roasted tomatoes / poblanos / feta / avocado / grilled bread	
COCONUT-CARDAMOM FRENCH TOAST 🌿	\$18
almonds / pomegranate / whipped cream / passion fruit-maple syrup	
KEDGEREE* 🌿	\$18
poached eggs / bacon / smoked salmon / curried rice / roasted red peppers / pistachios	
JOSPER-SMOKED SEASONAL VEGGIES 🌿	\$23
herbed couscous / caramelized onion / pistachios / dried cherries	
AVOCADO TOAST	\$24
jumbo lump crab / avocado-dill vinaigrette add poached egg* +\$3	
CRAB CAKE BENEDICT*	\$29
poached eggs / bacon / green princess sauce / hollandaise / big crumbs	
JUMBO LUMP CRAB CAKE 🌿	\$35
green princess sauce	
CHILEAN SEA BASS 🌿	\$39
saffron risotto / red wine reduction / pistachios	
STEAK & EGGS* 🌿	\$42
skirt steak / eggs your way / roasted potatoes	

BRUNCH

THE EXPRESS 🌿

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

\$29

SANDWICHES	
served with herbed fries + aioli	
GRILLED CHICKEN	\$18
baguette / bacon / cheddar	
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
little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing ora king salmon* +\$12 / skirt steak* +\$12 / chicken breast +\$6	
SEASONAL CHOPPED 🌿🌿	\$18
mango / strawberry / tomato / red onion / pecans / dried cherries avocado / 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 🌿🌿	PIMENTON MAC 🌿
olives / red peppers / sherry vinegar cheesy goodness	
GREEN BEANS 🌿🌿	SPICED CREAMED SPINACH 🌿
basil & cilantro pesto / toasted almonds crispy shallots / calabrian chile	
GRILLED SWEET POTATOES 🌿🌿	HERBED FRIES 🌿🌿
pistachios / orange-cumin reduction rosemary / thyme / tarragon / aioli	
MUSHROOMS PORTO 🌿	MARKET VEGETABLE
demi-glaze / port wine reduction	
\$9	

SIDES