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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	
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	\$16
little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing	
OYSTERS ON THE HALF SHELL* 🍷	\$15/29
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	
SEASONAL CHOPPED SALAD 🍷🌱	\$18
mango / strawberry / tomato / red onion / pecans / dried cherries	
avocado / 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 / 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	\$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

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

MUSHROOMS PORTO 

demi-glaze / port wine reduction

PIMENTON MAC 

cheesy goodness

HERBED FRIES  

rosemary / thyme / tarragon / aioli

MARKET VEGETABLE



DINNER	
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 LUMP 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 / bacon / dubliner cheddar / onion jam / dried tomato / aioli / herbed fries	
BEYOND BURGER 🍷	\$22
merguez-style plant-based burger / cheddar / harissa-almond aioli	
roasted eggplant / crispy shallots / aioli / herbed fries	
LOBSTER ROLL	MP
buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries	
JOSPER-SMOKED SEASONAL VEGGIES 🍷	\$24
herbed couscous / caramelized onion / pistachios / dried cherries	
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 / cauliflower purée / salsa verde	
SURF & TURF* 🍷	\$69
petit filet / grilled gulf shrimp / mini lobster roll	