







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

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CARAMELIZED ONION ♦	\$12
house-made potato chips	*
TURMERIC TAHINI © chilled seasonal veggies/grilled naan	\$16
THREE-CHEESE CRAB FONDUE	\$25
jumbo lump/crusty bread	



TO BEGIN



\$9
\$15/2
\$16
\$18
\$21
\$22

FROM THE JOSPER &

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

CHOOSE ONE ACCOMPANIMENT &/ADDITIONAL +\$3

hollandaise o chimichurri tartar 0 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 3 \$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

= GLUTEN FREE

THE EXPRESS &

LUNCH

farm-raised skirt steak*, ora king salmon* or freebird chicken salad/herbed fries

> choice of ice cream or sorbet no substitutions please



SANDWICHES

Served with herbed thes + dion	
GRILLED CHICKEN baguette/cheddar/bacon	\$18
CRISPY FISH SLIDERS king's hawaiian/tempura'd white fish/tartar/pickled onions/cabbage	\$18
LOBSTER ROLL buttered + toasted brioche roll/tarragon lobster salad	MF
BEYOND BURGER © merguez-style plant-based burger/cheddar/harissa-almond aioli roasted eggplant/crispy shallots	\$2
THE GRILL BURGER* brioche bun/bacon/dubliner cheddar/onion jam/dried tomato	\$2
₩ SALADS	
CAESAR little gem lettuce/parmesan/croutons/anchovy/garlic-dill dressing ora king salmon* +\$12/skirt steak* +\$12/chicken breast +\$6	\$16
SEASONAL CHOPPED • & mango/strawberry/tomato/red onion/pecans/dried cherries avocado/lemon vinaigrette	\$18

SPANISH EGGPLANT SALAD 3 & olives/red peppers/sherry vinegar

lemon vinaigrette/blue cheese dressing

CLUB

grilled chicken/bacon/egg/dates/avocado/big crumbs

HOUSE-SMOKED OR A KING SALMON

ora king salmon* +\$12/skirt steak* +\$12/chicken breast +\$6

pickled beets/tomato/cucumber/rye croutons/horseradish dressing

PIMENTON MAC 0 cheesy goodness

GREEN BEANS 0 & basil & cilantro pesto/toasted almonds SPICED CREAMED SPINACH O crispy shallots/calabrian chile

GRILLED SWEET POTATOES 3 & pistachios/orange-cumin reduction

HERBED FRIES 3 & rosemary/thyme/tarragon/aiol

MUSHROOMS PORTO & demi-glace/port wine reduction

MARKET VEGETABLE







= VEGETARIAN

= VEGAN

\$19

\$31