

	TO	SNACK	\longleftrightarrow
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ROYAL DEVILED EGGS & duck liver mousse/caviar	\$2.50
GROUND LAMB SKEWERS & tzatziki	\$12
GRILLED CHEESE 🛛 🍲 finnish cow's milk cheese/pomegranate-honey/pistachios	\$13
ALL THE BITES IJ all of the above & bacon-wrapped dates. serves 3/serves 4 +\$9/serves 5 + \$18	\$29
CARAMELIZED ONION DIP & house-made potato chips	\$13
THREE-CHEESE CRAB FONDUE jumbo lump/crusty bread	\$25
GRILLED RUSTIC BREAD Ø whipped plugra butter	\$6

* **TO BEGIN**

TODAY'S SOUP	\$10
CAESAR SALAD little gem lettuce/parmesan/croutons/anchovy/garlic-dill dressing	\$14
OYSTERS ON THE HALF SHELL* smoky-tomato cocktail/cucumber-champagne mignonette (6/12)	\$18/\$35
SEASONAL CHOPPED SALAD 🛛 🍲 mango/strawberry/tomato/red onion/pecans/dried cherries avocado/lemon vinaigrette	\$18
CRISPY CALAMARI orange glaze/aji amarillo/sesame seeds	\$18
MUSSELS white wine/blue cheese-chipotle cream/grilled bread	\$19
SHRIMP COCKTAIL 🌚 pasilla-passion fruit cocktail sauce/avocado/jicama	\$22
PROSCIUTTO & MELON burrata/honeycomb/figs/grilled rustic bread	\$28

FROM THE JOSPER

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

CHOOSE	ONE ACCOMPANIMENT &/ ADDITIONAL +\$	3
CITCODE	ONE ACCOPITATIONE (TADDITIONAL 19)	-

hollandaise Ø	chimichurri	S tar	tar Ø	soy ponzu
pe	eppercorn	bordelaise	b	bq

MAKE IT FANCY

GULF SHRIMP \$12/CRABCAKE \$12 OSCAR crab relish/crispy shallots/hollandaise/asparagus \$19 MAINE LOBSTER BROCHETTE \$19

FREEBIRD HALF CHICKEN /22 oz	\$25
	and they
ORA KING SALMON /7 oz	\$36
PETIT FILET MIGNON /8 oz	\$48
CAJUN BRANZINO /32 oz	\$49
SKIRT STEAK /12 oz	\$49
NEW YORK STRIP /16 oz	\$52
FILET MIGNON /12 oz	\$67
RIBEYE /18 oz	\$68
JAPANESE A5 KUROGE WAGYU /4 oz	\$89
BONE-IN TOMAHAWK (SERVES TWO) /42 oz	\$139
OUR BEEF IS LOCALLY SOURCED & FARM-RAISE	D :

*STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

GRILLED WATERMELON SALAD feta cheese / fresh mint / olive oil / banyuls syrup

TWICE-BAKED POTATO

bacon lardons/sour cream

GRILLED SWEET POTATOES pistachios/orange-cumin reduction

GREEN BEANS 🔮 🍪 basil & cilantro pesto/toasted almonds

MARKET VEGETABLE

\$10



BEYOND BUR

merguez-style plan roasted eggplant/

THE GRILL BU brioche bun/baco

LOBSTER ROL buttered + toasted

JOSPER-SMO togsted & herbed coriander-roasted

BBQ PORK RI raspberry q/herbe

JUMBO LUMF green princess sau **PAN-ROASTE**

wild mushrooms/b **HERB-CRUST**

white bean & cous

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E

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CHILEAN SEA saffron risotto/red

SURF & TURF

A KNEAD RESTAURANT CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ FOLLOW US 🖸 🖪 /THEGRILLDC

= 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.

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE, PARTIES SEATED AFTER 4PM WILL BE CHARGED A 20% GRATUITY. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE. TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS, A 3.5% FEE HAS BEEN ADDED TO YOUR BILL.

SERVICE @ The Grill

SPICED CREAMED SPINACH 0

crispy shallots/calabrian chile

MUSHROOMS PORTO

demi-glace/port wine reduction

PIMENTON MAC

cheesy goodness

HERBED FRIES 0

rosemary/thyme/tarragon/aioli



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The "Mixed" Crif

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

\$69/Guest



COMPOSED

RGER Ø Int-based burger/cheddar/harissa-almond aioli /crispy shallots/aioli/herbed fries	\$22
URGER* on/dubliner cheddar/onion jam/dried tomato/aioli/herbed fries	\$23
LL d brioche roll/tarragon lobster salad/aioli/herbed fries	MP
DKED VEGETABLES S farro/pickled onions/smoked carrots/grilled squash d cauliflower	\$24
IBS 🌚 ed fries	\$29
	\$34
D SCALLOPS 🍪 baby carrots/cauliflower purée/salsa verde	\$43
FED AHI TUNA scous salad / charred-tomato tapenade / aji crema	\$44
A BASS � d wine reduction∕pickled vegetables∕pistachios	\$45
* &	\$69

petit filet/grilled gulf shrimp/maine lobster brochette

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.