



TO SNACK

ROYAL DEVEILED EGGS 🌿 duck liver mousse / caviar	\$2 EA
GROUND LAMB SKEWERS 🌿 tzatziki	\$12
GRILLED CHEESE 🌿🌿 finnish cow's milk cheese / pomegranate-honey / pistachios	\$13
ALL THE BITES 🌿 all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	\$28
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$12
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$25
GRILLED RUSTIC BREAD 🌿 whipped plugra butter	\$5

TO BEGIN

TODAY'S SOUP	\$9
OYSTERS ON THE HALF SHELL* 🌿 smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	\$18/\$34
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$17
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$18
SHRIMP COCKTAIL 🌿 pasilla-passion fruit cocktail sauce / avocado / jicama	\$21
TUNA CRUDO* 🌿 passionfruit / aji amarillo / red onion / citrus / cilantro	\$22
PROSCIUTTO & MELON burrata / honeycomb / figs / grilled rustic bread	\$27

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

MAINE LOBSTER BROCHETTE \$19

FREEBIRD HALF CHICKEN / 22 oz	\$25
ORA KING SALMON / 7 oz	\$32
PETIT FILET MIGNON / 8 oz	\$44
SKIRT STEAK / 12 oz	\$45
CAJUN BRANZINO / 32 oz	\$49
NEW YORK STRIP / 16 oz	\$51
RIBEYE / 18 oz	\$61
FILET MIGNON / 12 oz	\$62
JAPANESE A5 KUROGE WAGYU / 4 oz	\$89
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$139

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

COMPOSED

JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower	\$23
JUMBO LUMP CRAB CAKE 🌿 green princess sauce	\$32
CHILEAN SEA BASS 🌿 saffron risotto / red wine reduction / pickled vegetables / pistachios	\$42
HERB-CRUSTED AHI TUNA white bean & couscous salad / charred-tomato tapenade / aji crema	\$42
SURF & TURF* 🌿 petit filet / grilled gulf shrimp / maine lobster brochette	\$65

LUNCH

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 baguette / cheddar / bacon	\$18
CRISPY FISH SLIDERS king's hawaiian / tempura'd white fish / tartar / pickled onions / cabbage	\$19
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	MP
BEYOND BURGER 🌿 merguez-style plant-based burger / cheddar / harissa-almond aioli roasted eggplant / crispy shallots	\$21
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion jam / dried tomato	\$22

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 ora king salmon* +\$12 / skirt steak* +\$12 / chicken breast +\$6	\$18
CLUB grilled chicken / bacon / egg / dates / avocado / big crumbs lemon vinaigrette / blue cheese dressing	\$19

GRILLED WATERMELON SALAD 🌿🌿 feta cheese / fresh mint / olive oil / banyuls syrup	PIMENTON MAC 🌿 cheesy goodness
GREEN BEANS 🌿🌿 basil & cilantro pesto / toasted almonds	SPICED CREAMED SPINACH 🌿 crispy shallots / calabrian chile
GRILLED SWEET POTATOES 🌿🌿 pistachios / orange-cumin reduction	HERBED FRIES 🌿🌿 rosemary / thyme / tarragon / aiol
MUSHROOMS PORTO 🌿 demi-glaze / port wine reduction	MARKET VEGETABLE

\$9