



The Grill



TO SNACK



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



TO BEGIN



- TODAY'S SOUP** \$9
- OYSTERS ON THE HALF SHELL*** 🌿 \$18/\$34
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- CRISPY CALAMARI** \$17
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
- PROSCIUTTO & MELON** \$27
burrata / honeycomb / figs / grilled rustic bread

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

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** \$18
baguette / cheddar / bacon
- CRISPY FISH SLIDERS** \$19
king's hawaiian / tempura'd white fish / tartar / pickled onions / cabbage
- 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*** \$22
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

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 / aioli

MUSHROOMS PORTO 🌿
demi-glace / port wine reduction

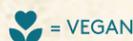
MARKET VEGETABLE

\$9

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A KNEAD RESTAURANT

CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
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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.

SERVICE @ The Grill

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.

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.