



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	
*SPICY TUNA BITES 🍄	\$22
crispy rice / gochujang / sesame / serrano	
GRILLED RUSTIC BREAD 🍄	\$5
whipped plugra butter	

TO BEGIN

TODAY'S SOUP	\$9
CRISPY CALAMARI	\$17
orange glaze / aji amarillo / sesame seeds	
OYSTERS ON THE HALF SHELL* 🍄	\$18/\$34
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	
MUSSELS	\$18
white wine / blue cheese-chipotle cream / grilled bread	
SHRIMP COCKTAIL 🍄	\$22
pasilla-passion fruit cocktail sauce / avocado	
THREE-CHEESE CRAB FONDUE	\$25
jumbo lump / crusty 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	
*AHI TUNA 🍄	\$45
kimchi rice cake / charred bok choy / garlic-chile crunch	
SURF & TURF* 🍄	\$65
petit filet / grilled gulf shrimp / maine lobster brochette	

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	\$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
asian pear / kiwi / 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	

ROASTED HONEYNUT SQUASH 🍄🌱	MUSHROOMS PORTO 🍄
lemon yogurt / chermoula / olive oil	demi-glaze / port wine reduction
GREEN BEANS 🍷🌱	PIMENTON MAC 🍄
basil & cilantro pesto / toasted almonds	cheesy goodness
GRILLED SWEET POTATOES 🍷🍄	SPICED CREAMED SPINACH 🍄
pistachios / orange-cumin reduction	crispy shallots / calabrian chile
HERBED FRIES 🍄🌱	
rosemary / thyme / tarragon / aioli	

\$9

A **KNEAD** RESTAURANT
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
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= 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.

SERVICE @
TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS,
A 3.5% FEE HAS BEEN ADDED TO YOUR BILL. A 20% GRATUITY WILL BE ADDED FOR
PARTIES OF FIVE OR MORE. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

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.