



TO SNACK



ROYAL DEVILED EGGS 🍴	\$2.25 EA
duck liver mousse / caviar	
GROUND LAMB SKEWERS 🍴	\$12.50
tzatziki	
GRILLED CHEESE 🍴🌱	\$13.50
finnish cow's milk cheese / pomegranate-honey / pistachios	
ALL THE BITES 🍴	\$29.75
all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	
CARAMELIZED ONION DIP 🍴	\$12.50
house-made potato chips	
SPICY TUNA BITES*	\$22.75
crispy rice / gochujang / sesame / serrano	
GRILLED RUSTIC BREAD 🍴	\$5.25
whipped plugra butter	



TO BEGIN



TODAY'S SOUP	\$9.25
CRISPY CALAMARI	\$17.50
orange glaze / aji amarillo / sesame seeds	
OYSTERS ON THE HALF SHELL* 🍴	\$19.50/\$38.00
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	
MUSSELS	\$18.50
white wine / blue cheese-chipotle cream / grilled bread	
SHRIMP COCKTAIL 🍴	\$22.75
pasilla-passion fruit cocktail sauce / avocado	
THREE-CHEESE CRAB FONDUE	\$25.75
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 +\$3.25**
hollandaise 🍴 chimichurri 🍴 tartar 🍴 soy ponzu 🍴
peppercorn bordelaise bbq

MAKE IT FANCY

GULF SHRIMP \$12.50 / CRABCAKE \$12.50

OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19.50

MAINE LOBSTER TAIL / 5 oz MP

FREEBIRD HALF CHICKEN / 22 oz	\$25.75
ORA KING SALMON / 7 oz	\$34.00
PETIT FILET MIGNON / 8 oz	\$45.00
SKIRT STEAK / 12 oz	\$46.00
CAJUN BRANZINO / 32 oz	\$50.00
RIBEYE / 18 oz	\$62.00
FILET MIGNON / 12 oz	\$63.00

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED



COMPOSED



OMELET	\$15.50
creamed spinach / mushrooms / roasted potatoes	
BANANA CAKES 🍴	\$15.50
berry compote / whipped crème fraiche / salted pecans	
SHAKSHUKA 🍴	\$17.50
baked eggs / fire-roasted tomatoes / poblanos / feta / avocado / grilled bread	
COCONUT-CARDAMOM FRENCH TOAST 🍴	\$18.50
almonds / pomegranate / whipped cream / passion fruit-maple syrup	
JOSPER-SMOKED VEGETABLES 🍴	\$23.75
toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower	
AVOCADO TOAST	\$24.75
jumbo lump crab / avocado-dill vinaigrette add poached egg* +\$3.25	
CRAB CAKE BENEDICT*	\$29.75
poached eggs / bacon / green princess sauce / hollandaise / big crumbs	
JUMBO LUMP CRAB CAKE 🍴	\$33.00
green princess sauce	
STEAK & EGGS* 🍴	\$43.00
skirt steak / eggs your way / roasted potatoes	

BRUNCH

THE EXPRESS 🌱

farm-raised skirt steak*, ora king salmon* or freebird chicken
salad / herbed fries
ice cream or sorbet
no substitutions please

\$29.75

SANDWICHES

served with herbed fries + aioli

GRILLED CHICKEN	\$18.50
baguette / bacon / cheddar	
LOBSTER ROLL	\$38.00
buttered + toasted brioche roll / tarragon lobster salad	
BEYOND BURGER 🍴	\$21.75
merguez-style plant-based burger / cheddar / harissa aioli roasted eggplant / crispy shallots	
THE GRILL BURGER*	\$22.75
brioche bun / bacon / dubliner cheddar / onion jam / dried tomato	



SALADS



CAESAR	\$16.50
little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	
SEASONAL CHOPPED 🍴🌱	\$18.50
asian pear / kiwi / tomato / red onion / pecans / dried cherries / avocado / lemon vinaigrette ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	
CLUB	\$19.50
grilled chicken / bacon / egg / dates / avocado / big crumbs / lemon vinaigrette / blue cheese dressing	

ROASTED HONEYNUT SQUASH 🍴🌱
lemon yogurt / chermoula / olive oil

MUSHROOMS PORTO 🍴
demi-glace / port wine reduction

GREEN BEANS 🍴🌱
basil & cilantro pesto / toasted almonds

PIMENTON MAC 🍴
cheesy goodness

GRILLED SWEET POTATOES 🍴🌱
pistachios / orange-cumin reduction

SPICED CREAMED SPINACH 🍴
crispy shallots / calabrian chile

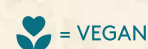
HERBED FRIES 🍴🌱
rosemary / thyme / tarragon / aioli

\$9.25

SIDES

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.

SERVICE @ *The Grill*

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. 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.