



The Grill



TO SNACK



- ROYAL DEVEILED 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 +\$9.25 / serves 5 + \$18.50
- 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 **\$47.00**
- CAJUN BRANZINO / 32 oz **\$50.00**
- NEW YORK STRIP / 16 oz **\$52.00**
- RIBEYE / 18 oz **\$62.00**
- FILET MIGNON / 12 oz **\$63.00**
- JAPANESE A5 KUROGE WAGYU / 4 oz **\$100.00**
- BONE-IN TOMAHAWK (SERVES TWO) / 42 oz **\$150.00**

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED



COMPOSED



- JOSPER-SMOKED VEGETABLES** 🍷 **\$23.75**
toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower
- JUMBO LUMP CRAB CAKE** 🍷 **\$33.00**
green princess sauce
- CHILEAN SEA BASS** 🍷 **\$44.00**
saffron risotto / red wine reduction / pickled vegetables / pistachios
- AHI TUNA*** 🍷 **\$46.00**
kimchi rice cake / charred bok choy / garlic-chile crunch
- SURF & TURF*** 🍷 **MP**
petit filet / grilled gulf shrimp / 5oz maine lobster tail

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

\$29.75

SANDWICHES

served with herbed fries + aioli

- GRILLED CHICKEN** **\$18.50**
baguette / cheddar / bacon
- CRISPY FISH SLIDERS** **\$20.75**
king's hawaiian / tempura'd white fish / tartar / pickled onions / cabbage
- 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



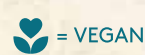
- CAESAR** **\$16.50**
little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing
ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25
- SEASONAL CHOPPED** 🌱🍷 **\$18.50**
asian pear / kiwi / tomato / red onion / pecans / dried cherries / avocado / lemon vinaigrette
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** 🌱🍷 **\$9.25**
lemon yogurt / chermoula / olive oil
- MUSHROOMS PORTO** 🍷 **\$9.25**
demi-glace / port wine reduction
- GREEN BEANS** 🍷🌱 **\$9.25**
basil & cilantro pesto / toasted almonds
- PIMENTON MAC** 🌱 **\$9.25**
cheesy goodness
- GRILLED SWEET POTATOES** 🍷🌱 **\$9.25**
pistachios / orange-cumin reduction
- SPICED CREAMED SPINACH** 🌱 **\$9.25**
crispy shallots / calabrian chile
- HERBED FRIES** 🌱🍷 **\$9.25**
rosemary / thyme / tarragon / aioli

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 @

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.