



TO SNACK

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

TO BEGIN

TODAY'S SOUP	\$9.25
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$17.50
OYSTERS ON THE HALF SHELL* 🍄 smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	\$19.50/\$38.00
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$18.50
SHRIMP COCKTAIL 🍄 pasilla-passion fruit cocktail sauce / avocado	\$22.75
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$25.75

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

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

SALADS

CAESAR little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	\$16.50
SEASONAL CHOPPED 🍄🌱 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	\$18.50
CLUB grilled chicken / bacon / egg / dates / avocado / big crumbs / lemon vinaigrette / blue cheese dressing	\$19.50

ROASTED HONEYNUT SQUASH 🍄🌱 lemon yogurt / chermoula / olive oil	MUSHROOMS PORTO 🍄 demi-glaze / 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.