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ROYAL DEVILED EGGS � duck liver mousse / caviar	\$2.75 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 +\$9.25/serves 5 + 5	\$29.75 \$18.50
CARAMELIZED ONION DIP & house-made potato chips	\$13.50
SPICY TUNA BITES* crispy rice/gochujang/sesame/serrano	\$23.75
GRILLED RUSTIC BREAD ♥ whipped plugra butter	\$6.25





TODAY'S SOUP	\$10.50
CAESAR SALAD little gem lettuce/parmesan/croutons/anchovy/garlic-dill dressing	\$14.50
OYSTERS ON THE HALF SHELL* � smoky-tomato cocktail/cucumber-champagne mignonette (6/12)	\$19.50/\$38.00
SEASONAL CHOPPED SALAD • • asian pear/kiwi/tomato/red onion/pecans/dried cherries avocado/lemon vinaigrette	\$18.50
CRISPY CALAMARI orange glaze/aji amarillo/sesame seeds	\$18.50
MUSSELS white wine/blue cheese-chipotle cream/grilled bread	\$19.50
SHRIMP COCKTAIL & pasilla-passion fruit cocktail sauce / avocado	\$22.75

FROM THE JOSPER &

served á la carte | simply grilled over charcoal & pecan* steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT &/ADDITIONAL +\$3.25

hollandaise o chimichurri soy ponzu 🕹 tartar 0 peppercorn bordelaise bbq 🕹

MAKE IT FANCY

GULF SHRIMP \$12.50/CRABCAKE \$12.50

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

MAINE	LOBST	ER TAI	L/5 oz MF
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FREEBIRD HALF CHICKEN /22 oz	\$26.00
ORA KING SALMON /7 oz	\$37.00
PETIT FILET MIGNON /8 oz	\$50.00
CAJUN BRANZINO /32 oz	\$50.00
SKIRT STEAK /12 oz	\$50.00
NEW YORK STRIP /16 oz	\$53.00
FILET MIGNON /12 oz	\$68.00
RIBEYE /18 oz	\$69.00
JAPANESE A5 KUROGE WAGYU /4 oz	\$90.00
BONE-IN TOMAHAWK (SERVES TWO) /42 oz	\$150.00
OUR BEEF IS LOCALLY SOURCED & FARM-RA	AISED

*STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

ROASTED HONEYNUT SQUASH 0 &

lemon yogurt/chermoula/olive oil

TWICE-BAKED POTATO &

bacon lardons/sour cream GRILLED SWEET POTATOES 3 &

pistachios/orange-cumin reduction GREEN BEANS &

= GLUTEN FREE

basil & cilantro pesto/toasted almonds

SPICED CREAMED SPINACH O

crispy shallots/calabrian chile

MUSHROOMS PORTO & demi-glace/port wine reduction

PIMENTON MAC 0

cheesy goodness HERBED FRIES 0 &

rosemary/thyme/tarragon/aioli

The "Mixed" P. M

MUST BE ORDERED BY ENTIRE TABLE / MINIMUM 2 GUESTS REQUIRED FOR PARTIES OF 7+

ALL THE BITES / HOUSE SALAD SLICED FARM-RAISED RIBEYE* & ACCOMPANIMENT JUMBO LUMP CRAB CAKE/GRILLED SHRIMP

> CHOICE OF SIDE (one per two guests)

GRILLED PINEAPPLE UPSIDE-DOWN CAKE OR CHOCOLATE CAKE

no substitutions please

\$79.00/Guest

THE GRILL BURGER*

COMPOSED



\$22.75

\$23.75

\$24.75

BEYOND BURGER merguez-style plant-based burger/cheddar/harissa aioli

roasted eggplant/crispy shallots/aioli/herbed fries

brioche bun/bacon/dubliner cheddar/onion jam/dried tomato/aioli/herbed fries LOBSTER ROLL \$38.00

JOSPER-SMOKED VEGETABLES 3 toasted & herbed farro/pickled onions/smoked carrots/grilled squash coriander-roasted cauliflower

buttered + toasted brioche roll/tarragon lobster salad/aioli/herbed fries

\$29.75 BBQ PORK RIBS herbed fries JUMBO LUMP CRAB CAKE & \$35.00

green princess sauce \$42.00 SEAFOOD LINGUINI

shrimp/mussels/clams/lemon-herb butter/espelette

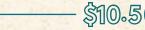
\$46.00 CHILEAN SEA BASS saffron risotto/red wine reduction/pickled vegetables/pistachios

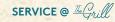
\$47.00

kimchi rice cake/charred bok choy/garlic-chile crunch

SURF & TURF* & \$70.00 petit filet/grilled gulf shrimp/5oz maine lobster tail

\$10.50





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.

A KNEAD RESTAURANT **CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ** FOLLOW US /THEGRILLDC

THREE-CHEESE CRAB FONDUE

jumbo lump/crusty bread





\$25.75