



DINNER



TO SNACK



ROYAL DEVEILED 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 + \$18.50	\$29.75
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



TO BEGIN



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
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	\$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-RAISED

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

ROASTED HONEYNUT SQUASH 🌿🌿 lemon yogurt / chermoula / olive oil	SPICED CREAMED SPINACH 🌿 crispy shallots / calabrian chile
TWICE-BAKED POTATO 🌿 bacon lardons / sour cream	MUSHROOMS PORTO 🌿 demi-glace / port wine reduction
GRILLED SWEET POTATOES 🌿🌿 pistachios / orange-cumin reduction	PIMENTON MAC 🌿 cheesy goodness
GREEN BEANS 🌿🌿 basil & cilantro pesto / toasted almonds	HERBED FRIES 🌿🌿 rosemary / thyme / tarragon / aioli

\$10.50

The "Mixed" Grill

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
(one per two guests)

no substitutions please

\$79.00 / Guest



COMPOSED



BEYOND BURGER 🌿 merguez-style plant-based burger / cheddar / harissa aioli roasted eggplant / crispy shallots / aioli / herbed fries	\$22.75
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion jam / dried tomato / aioli / herbed fries	\$23.75
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries	\$38.00
JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro / pickled onions / smoked carrots / grilled squash coriander-roasted cauliflower	\$24.75
BBQ PORK RIBS 🌿 herbed fries	\$29.75
JUMBO LUMP CRAB CAKE 🌿 green princess sauce	\$35.00
SEAFOOD LINGUINI shrimp / mussels / clams / lemon-herb butter / espelette	\$42.00
CHILEAN SEA BASS 🌿 saffron risotto / red wine reduction / pickled vegetables / pistachios	\$46.00
AHI TUNA* 🌿 kimchi rice cake / charred bok choy / garlic-chile crunch	\$47.00
SURF & TURF* 🌿 petit filet / grilled gulf shrimp / 5oz maine lobster tail	\$70.00

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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.