

The Grill



# SUNSET MENU

MONDAY - FRIDAY, 4-6PM

\$39

Optional Wine Pairing +\$24

## STARTER

choice of

**HOUSE SALAD**  

romaine / tomato / red onion / radish / tomato vinaigrette

**SOUP OF THE DAY**

**GRILLED CHEESE**  

pomegranate / honey / pistachios

*BERTANI, 'VELANTE', Pinot Grigio, Venezia Giulia, IT*

## MAIN

choice of

**GRILLED ATLANTIC SALMON\*** 

forbidden black rice / sautéed spinach / lemon-herb butter

**PETIT FILET 6OZ\*** 

parmesan-whipped potatoes / green beans / bordelaise

+ \$12 supplemental

**SHRIMP LINGUINE**

herb pesto

**JOSPER-GRILLED CHICKEN** 

herbed fries / aioli / mixed greens

*JEAN-LUC COLOMBO, 'LES ABEILLES', Grenache/Syrah/Mourvèdre, Côtes du Rhône, FR*

## DESSERT

choice of

**FLOURLESS CHOCOLATE CAKE** 


vanilla bean ice cream / candied orange

**TRIO OF ICE CREAM**   **OR SORBET**  

*GRAHAM'S, 'SIX GRAPES', Port OR Coffee*

 = VEGAN

 = VEGETARIAN

 = GLUTEN FREE

\*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.