

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

NEW ENGLAND CLAM CHOWDER

clams/bacon/potatoes/classic

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

MAIN

choice of

GRILLED ATLANTIC SALMON* 

forbidden black rice/sautéed spinach/lemon-herb butter

SHRIMP LINGUINE

herb pesto

JOSPER-GRILLED CHICKEN 

herbed fries/aioli /mixed greens

PAUL JABOULET, 'PARALLÈLE 45', 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.