cornichons/pickled cauliflower/aji amarillo tartar

CARAMELIZED ONION DIP

crispy rice/gochujang/sesame/serrano

SALTED-HONEY HERB ROLLS

NEW ENGLAND CLAM CHOWDER

little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing

grilled artichoke/feta/crispy chickpeas/olives/tomatoes/red wine vinaigrette

maple-braised bacon/point reyes blue cheese/marinated tomato + onion

MEDITERRANEAN CHOPPED SALAD 0 &

white wine/blue cheese-chipotle cream/grilled bread

OYSTERS ON THE HALF SHELL*

THREE-CHEESE CRAB FONDUE

nashville spicy/caviar/crème fraîche/honey

FANCY CHICKEN TENDERS*

cocktail/cucumber-champagne mignonette (6/12)

clams/bacon/potatoes/classic

CAESAR SALAD

WEDGE SALAD

CRISPY CALAMARI

SHRIMP COCKTAIL &

louie/cocktail/lemon

jumbo lump/crusty bread

orange glaze/aji amarillo/sesame seeds

blue cheese dressing

MUSSELS

all of the above & bacon-wrapped dates. serves 3/serves 4 +\$9/serves 5 +\$18

STARTERS

CRAB DEVILED EGGS &

LAMB SKEWERS &

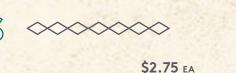
LOBSTER BITES

ALL THE BITES

house-made potato chips

SPICY TUNA BITES*

tzatziki



\$12.00

\$25.00

\$27,00

\$13.50

\$23.00

\$10.00

\$11.00

\$16.50

\$18.00

\$18.00

\$18.50

\$19.50

\$23.00

\$25.00

\$28.00

\$21.00/\$41.00







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 tartar 0 sov 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	\$25.00
ORA KING SALMON /7 oz	\$38.00
SKIRT STEAK /8 oz	\$39.00
CAJUN BRANZINO /32 oz	\$49.00
PETIT FILET MIGNON /6 oz	\$49.00
NEW YORK STRIP /14 oz	\$51.00
FILET MIGNON /12 oz	\$69.00
RIBEYE /16 oz	\$73.00
BONE-IN TOMAHAWK (SERVES TWO) /42 oz	\$151.00
OUR BEEF IS LOCALLY SOURCED & FARM	4-RAISED

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

GREEN BEANS & \$12.00

EDEEDIDD HALE CHICKEN

basil & cilantro pesto/toasted almonds

SPICED CREAMED SPINACH \$11.00 MUSHROOMS PORTO **♦** \$13.00 crispy shallots/calabrian chile demi-glace/port wine reduction

ROASTED CAULIFLOWER ❖ ♦ \$10.00

caper-raisin vinaigrette arugula pesto/pine nuts

HERBED FRIES 0 \$10.00

rosemary/thyme/tarragon/aioli

herbed breadcrumb

GRILLED SWEET POTATOES & \$11.00

pistachios/orange-cumin reduction

bacon lardons/sour cream

MAC & CHEESE 0 \$13.00

jarlsberg/cheddar & parmesan

SUNSET

MONDAY-FRIDAY, 4-6PM **OPTIONAL WINE PAIRING +\$24**

..... STARTER (choice of)

HOUSE SALAD * OR CLAM CHOWDER BERTANI, 'VELANTE', PINOT GRIGIO, VENEZIA GIULIA, IT

..... MAIN (choice of)

GRILLED ATLANTIC SALMON* &

forbidden black rice/sautéed spinach/lemon-herb butter

FREEBIRD HALF CHICKEN & herbed fries/aioli/mixed greens

SHRIMP LINGUINE herb pesto

PAUL JABOULET, 'PARALLÈLE 45', CÔTES DU RHÔNE, FR

..... DESSERT (choice of)

FLOURLESS CHOCOLATE CAKE & /TRIO OF ICE CREAM OR SORBET & & GRAHAM'S, 'SIX GRAPES', PORT OR COFFEE

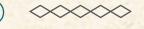
no substitutions please

\$39.00/Guest



herbed fries

COMPOSED ***



BEEF WELLINGTON \$64.00 puff pastry-wrapped seared beef tenderloin/prosciutto/mushroom duxelles parsnip purée / roasted seasonal vegetables / bordelaise

\$23.00 **VEGGIE BURGER** 0 brioche bun/plant-based burger/merguez spices/cheddar roasted eggplant/crispy shallots/harissa aioli/herbed fries THE GRILL BURGER* \$24.00 brioche bun/bacon/dubliner cheddar/onion marmalade/aioli/herbed fries JOSPER-SMOKED VEGETABLES 3 \$26.00 toasted & herbed farro/pickled onions/smoked carrots/grilled squash coriander-roasted cauliflower BBQ PORK RIBS \$41.00

JUMBO LUMP CRAB CAKE & \$35.00 green princess sauce

\$39.00 LOBSTER ROLL buttered + toasted brioche roll/tarragon lobster salad/aioli/herbed fries

SEAFOOD LINGUINE \$45.00

shrimp/mussels/clams/calamari/lemon-herb butter/espelette CHILEAN SEA BASS &

corn/chorizo/tomato/spring onion/corn crema

*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.

PLEASE NOTIFY US OF ANY ALLERGIES

A KNEAD RESTAURANT **EXECUTIVE CHEF: SENOVIO PABLO** FOLLOW US 1/THEGRILLDC





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.









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. \$48.00