

The Grill

RESTAURANT WEEK

BRUNCH | \$20 PER GUEST

FROM THE GRILL

choice of:

FARM-RAISED SKIRT STEAK*

ORA KING SALMON*

FREEBIRD CHICKEN*

SIDES

SALAD & HERBED FRIES + AIOLI

DESSERT ☺

choice of

ICE CREAM OR SORBET

 = PLANT-BASED

 = 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.

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DINNER | \$55 PER GUEST

SERVED FAMILY-STYLE | MINIMUM 2 GUESTS

MUST BE ORDERED BY ENTIRE TABLE

TO BEGIN

ALL THE BITES

crab deviled eggs/bacon-wrapped dates
lamb skewers/lobster bites

HOUSE SALAD

MAIN

sliced farm-raised ribeye* & accompaniment
jumbo lump crab cake/grilled shrimp

SIDE

one per two guests

DESSERT

one per two guests
choice of

GRILLED PINEAPPLE UPSIDE-DOWN CAKE

caramel/whipped crème fraîche/bordeaux cherry

FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream/candied orange



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