The Grill

DINNER

BITES

CRAB DEVILED EGGS — $3 EA

LAMB SKEWERS — $12
tzatziki

LOBSTER BITES — $25
pickled cauliflower / cornichons / aji amarillo tartar

ALL THE BITES — $34
all of the above & bacon-wrapped dates. serves 3 / serves 4 +$11 / serves 5 +$22

CARAMELIZED ONION DIP — $13
house-made potato chips

SPICY TUNA BITES* — $22
crispy rice / gochujang / sesame / serrano

SALTED-HONEY HERB ROLLS — $12

STARTERS

NEW ENGLAND CLAM CHOWDER — $11
clams / bacon / potatoes / classic

CAESAR SALAD — $16
little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing

MEDITERRANEAN CHOPPED SALAD — $17
grilled artichoke / feta / crispy chickpeas / olives / tomatoes / red wine vinaigrette

WEDGE SALAD — $18
maple-braised bacon / point reyes blue cheese / marinated tomato + onion
blue cheese dressing

CRISPY CALAMARI — $19
orange glaze / aji amarillo / sesame seeds

MUSSELS — $20
white wine / blue cheese-chipotle cream / grilled bread

TODAY'S OYSTERS* — $21/$41
cocktail / cucumber-champagne mignonette (6/12)

SHRIMP COCKTAIL — $23
louie / cocktail / lemon

THREE-CHEESE CRAB FONDUE — $26
jumbo lump / crusty bread

FANCY CHICKEN TENDERS* — $28
nashville spicy / caviar / crème fraîche / honey

FROM THE JOSPER

served á la carte | simply grilled over charcoal & pecan*
steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT / ADDITIONAL +$3

hollandaise · chimichurri · tartar · soy ponzu · peppercorn · bordelaise · bbq

MAKE IT FANCY

GULF SHRIMP $13 / **CRABCAKE** $15

OSCAR crab relish / crispy shallots / hollandaise / asparagus $20

MAINE LOBSTER TAIL / 5 oz $22

MOJO-MARINATED HALF-CHICKEN	$27
ORA KING SALMON / 7 oz	$38
AUSTRALIAN WAGYU FLAT IRON / 8 oz	$41
PETIT FILET MIGNON / 6 oz	$44
CAJUN BRANZINO / 32 oz	$49
KOJI-PINEAPPLE AUSTRALIAN WAGYU BAVETTE / 10 oz	$54
RIBEYE / 16 oz	$69
FILET MIGNON / 12 oz	$72
AUSTRALIAN WAGYU NY STRIP / 14 oz	$79
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	$151

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

SIDES

CREAMED CORN — $12
brown butter / chives

GNOCCHI — $16
black truffle / parmesan cream / black pepper

CREAMED SPINACH — $12
crispy shallots / calabrian chile

ROASTED HEIRLOOM CARROTS — $12
harissa yogurt / dukkah / evoo

LOADED MASHED POTATOES — $14
bacon lardons / sour cream / crispy skins

MAC & CHEESE — $13
gruyère / cheddar / crispy shallots

GRILLED SWEET POTATOES — $11
pistachios / orange-cumin reduction

HERBED FRIES — $10
rosemary / thyme / tarragon / aioli

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

MOJO-MARINATED 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 / SORBET
GRAHAM'S, 'SIX GRAPES', PORT OR COFFEE

no substitutions please

$39 / Guest

COMPOSED

BEEF WELLINGTON — $64
puff pastry-wrapped seared beef tenderloin / prosciutto / mushroom duxelles
parsnip purée / roasted seasonal vegetables / bordelaise

THE GRILL BURGER* — $24
brioche bun / bacon / dubliner cheddar / onion marmalade / aioli / herbed fries

VEGGIE BURGER — $23
brioche bun / plant-based burger / merguez spices / cheddar
roasted eggplant / crispy shallots / harissa aioli / herbed fries

JOSPER-SMOKED VEGETABLES — $26
toasted & herbed farro / smoked carrots / grilled squash
coriander-roasted cauliflower / pickled onions

BBQ PORK RIBS — $41
herbed fries

JUMBO LUMP CRAB CAKE — MP
green princess sauce

LOBSTER ROLL — MP
buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries

SEAFOOD LINGUINE — $44
shrimp / mussels / clams / calamari / lemon-herb butter / espelette

CHILEAN SEA BASS — $48
corn / chorizo / tomato / spring onion / corn crema

A KNEAD RESTAURANT
EXECUTIVE CHEF: CRISTIAN SOSA
FOLLOW US /THEGRILLDC

= PLANT-BASED = 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.

7.26