

The Grill



SUNSET MENU

\$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

MOJO-MARINATED HALF-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

 = PLANT-BASED

 = VEGETARIAN

 = GLUTEN FREE