

APPETIZERS

OYSTERS ON THE HALF SHELL



with mignonette sauce

SPINACH ARTICHOKE DIP

SHRIMP COCKTAIL



JUMBO LUMP CRAB CAKE



with beurre blanc sauce

SEARED AHI TUNA SASHIMI



STEAK TARTARE

GARLIC CHEESE BREAD

SOUPS & SALADS

LOBSTER SALAD

maine lobster, bibb lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, tossed in akvavit dressing

SOUPS

LOBSTER BISQUE



STARTER SALADS

MIXED FIELD GREENS

CAESAR SALAD

THE GRILL WEDGE

iceberg, bleu cheese, bacon, tomatoes and bleu cheese dressing

VINE RIPENED TOMATOES AND BUFFALO MOZZARELLA



with fresh basil

ENTRÉE SALADS

THE GRILL COBB SALAD



BLACKENED AHI TUNA SALAD

STEAKS & CHOPS

The Grill Serves USDA Prime Beef, Finest Available, Aged 28 Days.

FILET MIGNON



12 oz.

PETITE FILET MIGNON

8 oz.

NEW YORK STEAK

18 oz.

PETITE NEW YORK STEAK



12 oz.

DOUBLE CUT LAMB CHOPS

with roasted garlic mint sauce

PORK CHOP

with washington blackberry sauce

EXTRAS

BOEF ONIONS WITH BORDELAISE

BEARNAISE SAUCE

GREEN PEPPERCORN SAUCE

BLEU CHEESE HERB CRUST

SLICED MUSHROOMS

**TRUFFLE BUTTER
PEPPER, BACON & ONION
OSCAR STYLE
JUMBO SHRIMP
3
HALF LOBSTER TAIL**

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

PAN-SEARED SALMON



with shiitake mushroom beurre blanc sauce

AHI TUNA



PAN-FRIED DOVER SOLE



JUMBO LUMP CRAB CAKES



with beurre blanc sauce

TWIN LOBSTER TAILS

16 oz.

THE GRILL SPECIALS

BRAISED SHORT RIB



braised kosher cut ribs, topped with carrots, celery and turnips, served with spinach
mashed potatoes

BRICK CHICKEN



served with grilled vegetables

GRILLED SHRIMP POMODORO



with angel hair pasta

GRILLED VEGETABLE PLATE

SHARABLE SIDES

CHIPOTLE CHEDDAR CREAM CORN

CREAMED SPINACH

BRAISED BRUSSELS SPROUTS



GRILLED VEGETABLES



GRILLED ASPARAGUS

SAUTEED MUSHROOMS

SHOESTRING POTATOES

JUMBO ONION RINGS



LOADED MAC & CHEESE



three cheeses, mushrooms, double smoked bacon

SPINACH MASHED POTATOES

LOBSTER MASHED POTATOES

BAKED POTATO

COCKTAILS

WILD BERRY MOJITO

10 cane rum, freshly squeezed lime juice, mint leaves and fresh berries

SPICED STRAWBERRY MULE

bacardi oakheart, freshly squeezed lime juice, fresh mint, fresh berries

GRAND SMASH

grand marnier, freshly squeezed lemon juice, fresh mint

ORANGE BLOSSOM

bombay sapphire gin, freshly squeezed orange juice, dekuyper triple sec

RED VELVET MARTINI

ketel one citroen, pomegranate juice, chambord

RUBY RED LEMON DROP

absolut ruby red vodka, freshly squeezed grapefruit, lemon & lime juice

SIDE CAR MARTINI

courvoisier vs, cointreau, freshly squeezed lime juice, sugared rim

CUCUMBER GIMLET



hendrick's gin, gin-infused cucumber

GINGER PEAR

absolut pears vodka, fresh ginger, fresh lemon and lime juice

MINT JULEP

woodford reserve bourbon, fresh mint

PATRÓN POM MARGARITA

patron tequila, citronge, pomegranate juice, freshly squeezed lime juice

THE GRILL SIGNATURE MARGARITA



jose cuervo especial and cointreau, freshly squeezed lime juice