

## **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**

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**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