

Appetizers

ARTISAN CHARCUTERIE & CHEESE BOARD

MKT

chef's choice of hand-crafted meats and cheeses

PAN-SEARED SCALLOPS

16

corn-bacon relish, old bay butter sauce

CRISPY ARTICHOKE HEARTS

10

smoked paprika-cilantro aioli, tomato jam, herb salad

POINT JUDITH CALAMARI

13

lemon aioli, cocktail sauce

ROASTED BEET SALAD

13

arugula, goat cheese fritters, toasted almonds, balsamic vinaigrette, pesto

NEW ENGLAND CRAB CAKE

17

satsuma orange, avocado-lime relish, old bay aioli

CHIMICHURRI FILET SKEWERS

17

red and green pepper, artichoke hearts, tomato

BRUSCHETTA

12

marinated tomatoes, buffalo mozzarella, basil, baguette crostini

Sandwiches

SMOKED CHICKEN CLUB

14

bacon, honey mustard aioli, smoked gouda, lettuce, tomato, onion, multi-grain bread, fries

AHI TUNA BLT

18

five-spice mayo, bacon, lettuce, tomato, multi-grain bread, sweet potato fries

FRENCH DIP

18

prime rib, smoked mozzarella, horseradish sauce, au jus, toasted baguette, fries

CRAB CAKE SANDWICH

18

bacon, old bay aioli, guacamole, brioche, fries

CAPRESE SANDWICH

14

heirloom tomato, buffalo mozzarella, roasted red pepper, pesto, arugula, balsamic glaze, brioche, sweet potato fries

ATLANTIC COD REUBEN

18

seared atlantic cod, spicy tartar slaw, tomato, pickles, rye bread, fries

BBQ PULLED PORK

14

bbq sauce, cheddar fondue, fried onions, pickles, pretzel bun, fries

THE GRILLROOM BURGER

15

double-cut pork belly, blue cheese, lettuce, tomato, pretzel bun, fries

PRIME BURGER

13 W/ CHEESE 15

lettuce, tomato, pretzel bun, fries

BLACK BEAN BURGER

14

chipotle mayo, roasted poblano pepper, avocado, lettuce, tomato, wheat kaiser, sweet potato fries

Raw & Chilled Seafood

HALF SHELL OYSTERS EAST & WEST COAST

3 EA 16 SIX

champagne mignonette, house-made hot sauce

SIGNATURE SEAFOOD SELECTION

MKT

half lobster tail, 2 chilled jumbo shrimp, 2 oz. shrimp and scallop ceviche,
2 oz. jumbo lump crab cocktail, horseradish cocktail, chilled mignonette

CHILLED JUMBO SHRIMP COCKTAIL

15

horseradish cocktail, mustard sauce

TUNA TARTARE

17

saku tuna, wonton chips, sweet soy glaze, avocado, spicy miso aioli

Entrees

LEMON-ROSEMARY HALF CHICKEN

19

baby marble potatoes, capers, garlic, lemon-rosemary sauce

SEARED ORGANIC SALMON

22

kale, quinoa, mushrooms, horseradish-chive cream, garlic, balsamic glaze

HERB-CRUSTED WHITEFISH

18

artichoke hearts, broccolini, garlic, pomodoro broth

CARBONARA

18

spaghetti, pancetta, fried egg, cheese, garlic, peas, cracked peppercorns

SPICY RIGATONI & SAUSAGE

19

smoked sausage, spinach, parmesan, basil, rustic san marzano tomato sauce

SESAME SEED AHI TUNA

32

ahi tuna steak, sesame seed crust, asparagus, mushrooms, cilantro rice

GRILLED PORK CHOP

28

sangria-poached pear, honey-roasted baby carrots, pear demi-glace

Mac & Cheese

Our signature macaroni and cheese recipe served 5 ways

TRADITIONAL FOUR-CHEESE BLEND

10

BBQ PULLED PORK

12

GARDEN VEGETABLE

11

SPICY CRAB

16

LOBSTER-TRUFFLE

24

Soups & Salads

CLASSIC CAESAR

8 HALF 11 FULL

parmesan breadsticks, anchovies, oven-dried tomatoes

THE GRILLROOM SALAD

9

mixed greens, cucumber, tomato, carrot, onion, radish, croutons, herb vinaigrette

WEDGE

8

apple-smoked bacon, maytag blue cheese, tomato, cucumber, hard-boiled egg

WALDORF

12

red-green apples, spring mix, celery, raisins, walnuts, orange, spicy mayo whipped cream

HEIRLOOM TOMATO & BUFFALO MOZZARELLA

15

roasted red pepper, pesto, balsamic glaze, extra virgin olive oil

NIÇ OISE

21

seared ahi tuna, mixed greens, pickled haricot verts, cherry tomatoes, olives, potatoes, hard-boiled egg, herb vinaigrette, anchovies

MARINATED STEAK COBB

22

mixed greens, tomato, bacon, hard-boiled egg, hearts of palm, avocado, roquefort cheese, balsamic vinaigrette

GRILLED PEAR & GOAT CHEESE

12

radicchio, belgian endive, arugula, grilled pear, goat cheese, candied walnuts, lemon-poppseed vinaigrette

SOUTHWEST

14

grilled chicken, mixed greens, grape tomatoes, avocado, roasted poblano pepper, black bean-corn relish, queso fresco, crispy tortilla strips, chipotle ranch

Add to any salad: Chicken 5, organic Salmon 9, Steak 9, Shrimp 9, seared tuna 9

N'AWLINS SEAFOOD GUMBO

5 CUP 8 BOWL

FRENCH ONION

5 CUP 8 BOWL

DAILY MARKET SOUP

MKT

Meat & Chops

8 OZ. SINGLE-CUT FILET MIGNON

34

18 OZ. PRIME T-BONE

48

16 OZ. PRIME NEW YORK STRIP

49

14 OZ. PRIME BONE-IN KANSAS CITY STRIP

49

10 OZ. MARINATED FLAT IRON

28

22 OZ. PRIME RIBEYE

48

THE GRILLROOM SIGNATURE STEAK

MKT

Allen Brothers award-winning Prime steak

ADDITIONS

OSCAR STYLE

15

6 OZ. COLD WATER LOBSTER TAIL

MKT

BROWN BUTTER-BASTED JUMBO SHRIMP

16

HICKORY-SMOKED MUSHROOMS

4

GORGONZOLA CRUST

4

STEAK TEMPERATURES

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

HOT, SLIGHTLY PINK CENTER

WELL DONE

COOKED THROUGHOUT

STEAK SAUCE

BÉARNAISE

ROQUEFORT

PEPPERCORN

RED WINE DEMI

HORSERADISH

ALMOND PESTO

CHIMICHURRI

Sides & Vegetables

STEAMED OR GRILLED ASPARAGUS

8

lemon wedge

STEAMED OR SAUTÉED GREEN BEANS

8

CRISPY PARMESAN BRUSSEL SPROUTS

8

HICKORY-SMOKED MUSHROOMS & ONIONS

8

veal demi sauce

BROCCOLINI-SPINACH DUO

8

olive oil, roasted garlic

CRISPY BABY MARBLE POTATOES

8

parmesan, herbs

BUTTERY YUKON MASHED POTATOES

8

GIANT BAKED POTATO

8

sour cream, cream cheese butter

SWEET POTATO FRIES

8