

# THE GRILL

## RAW BAR

Oysters – ½ dozen *	27
Littleneck Clams – ½ dozen *	18
Chilled Half Lobster	36
Shrimp Cocktail – colossal	34
Crab Claw Cocktail	38
Alaskan King Crab Legs – 10oz	48
Sea Urchin*	36

## RUSSIAN OSSETRA CAVIAR - 20g

House-made chips, sour cream	
Traditional	115
dark brown hue, smaller egg size	
Royale Master Selection	135
amber hue, medium egg size, very limited production	
Imperial Reserve	175
light brown hue, largest egg size, highest quality	

## CRUDO\*

Fluke	24
yuzu, shiso, mustard seed	
Scallop	25
meyer lemon, marcona almond, Calabrian chili	

## 41N SEAFOOD TOWERS\*

Premier	120
oysters, clams, half lobster, shrimp, crab claw, crudo	
Supreme	285
oysters, clams, whole lobster, shrimp, crab claw, crab leg, crudo, sea urchin	

## APPETIZERS

Crudite	20
market vegetables, assorted dips	
House Smoked Salmon	28
smoked trout roe, tzatziki ranch, bagel chips	
Crispy Calamari	24
shishito peppers, lemon aioli	
Tuna Tartare	28
sunchoke, preserved lemon, tobiko	
Charcuterie & Cheese	32
domestic & imported selection, house-made pickles, crostini	

## SOUPS & SALADS

Clam Chowder	16
potato, bacon, dill	
41°N Caesar Salad	16
romaine, anchovies, parmigiano	
Wedge	18
baby iceberg, cherry tomato, bacon, blue cheese	
Heirloom Tomato Salad	20
goat cheese, basil, red wine vinaigrette	
Tuna Carpaccio	23
yellowfin tuna, fennel-coriander, arugula, cherry tomato, preserved lemon, meyer lemon citronette	
Add to any salad — chicken \$12, shrimp \$18, salmon \$21	

## BREAD SERVICE

Le Bec Sucré charcoal baguette, cultured butter, olive oil, marinated olives	10
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# THE GRILL

## ENTRÉES

Whole Steamed Lobster	65
1½ lb lobster, tomato corn salad, crispy potatoes	
Day-Boat Scallops	35
spicy hazelnut romesco, spring onion	
Spaghettini & Clams	28
lemon, chili, breadcrumb	
Rigatoni & Braised Beef Ragu	28
parmigiano	
Trumpet Royale Mushroom	29
smoked lentils, spinach, ras el hanout	
Chicken Paillard	32
B&G peppers, arugula, radish, salsa verde	

## STEAKS, CHOPS & SEAFOOD

Prime Hangar Steak – 8 oz.*	36
Prime Filet Mignon – 8 oz.*	60
Bone-In Prime Filet Mignon – 16 oz.*	98
New York Strip – 12 oz.*	48
Black Angus Ribeye – 16 oz.*	72
Lamb Chops	48
Yellowfin Tuna – 8 oz.*	38
Swordfish – 8 oz.*	36
Faroe Island Salmon – 8 oz.*	36

## WAGYU

Snake River NY Strip – 12 oz.*	120
Japanese A5 Wagyu Tenderloin – 6 oz.*	140

## 45 DAY DRY-AGED PRIME STEAKS FOR TWO

Served with bone marrow	
Tomahawk Ribeye – 38 oz.*	185
Porterhouse – 36 oz.*	165
Bone-In NY Strip – 22 oz.*	125

## SAUCES

Horseradish Cream	Bordelaise	6
Béarnaise	Brandy Peppercorn	

## SIDES FOR THE TABLE

Mushrooms	10
English Peas	
Creamed Spinach	
Smoked Lentils	
Shoestring Onion Rings	
Mashed Potato	
Duck Fat French Fries	
can be prepared in vegetable oil	

\* This item is raw or partially cooked and can increase your risk of food borne illness. Guests who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies or dietary restrictions, please bring them to your server's attention.