

THE GRILL

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SHELLFISH & CAVIAR

| | |
|--|-----|
| Oysters – ½ Doz. * | 24 |
| Littleneck Clams – ½ Doz. * | 16 |
| Half Maine Lobster | 26 |
| Colossal Shrimp Cocktail | 28 |
| Jumbo Lump Crab Cocktail – 4 oz. | 28 |
| Caviar Russe Siberian Osetra – 1 oz. * | 145 |

SEAFOOD TOWERS

| | |
|---|-----|
| Premier Tower * | 98 |
| <i>oysters, clams, shrimp, lobster, tuna tartare</i> | |
| Grand Tower * | 210 |
| <i>oysters, clams, shrimp, lobster, crab cocktail, tuna tartare</i> | |

APPETIZERS

| | |
|---|----|
| Charcuterie & Cheese Plate | 28 |
| <i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i> | |
| Crispy Calamari | 19 |
| <i>shishito peppers, lemon aioli</i> | |
| House Smoked Salmon | 28 |
| <i>trout roe, dill crème fraîche, potato pancake</i> | |
| Spaghetti | 18 |
| <i>cashew, miso, wild mushrooms, peas</i> | |
| Tuna Tartare * | 21 |
| <i>lentil crackers, soy glaze</i> | |

SOUPS & SALADS

| | |
|-----------------------------------|----|
| Roasted Tomato Soup | 14 |
| <i>basil</i> | |
| 41°N Caesar Salad * | 18 |
| <i>anchovies, parmesan</i> | |
| Mixed Greens | 16 |
| <i>radish, citrus vinaigrette</i> | |

ENTRÉE

| | |
|---|----|
| Rose Hill Fall Squash | 30 |
| <i>baba ganoush, quinoa tabouleh</i> | |
| Squid Ink Spaghetti | 38 |
| <i>crab, calamari, shrimp, uni butter</i> | |
| Lobster Risotto | 42 |
| <i>lemon, herbs, sunchokes</i> | |

STEAKS, CHOPS & SEAFOOD

| | |
|--|-----|
| Center Cut Filet Mignon 8 oz. * | 56 |
| Dry Aged Prime NY Strip 12 oz. * | 61 |
| Free Range Half Chicken | 32 |
| Heritage Pork Chop | 38 |
| Yellow Fin Tuna Steak 8 oz. * | 38 |
| Gulf of Maine Salmon 8 oz. * | 38 |
| 36 oz. 45 day Dry Aged Prime Porterhouse * | 145 |

SIDES FOR THE TABLE

| | |
|--------------------------------|----|
| Roasted Sweet Potatoes | 12 |
| <i>bacon, pickled shallot</i> | |
| Mushrooms and Cippolini Onions | |
| French Fries | |
| Mashed Potatoes | |
| Creamed Spinach | |
| Brussels Sprouts | |
| <i>chipotle-maple glaze</i> | |

SAUCES

| | |
|-------------------|---|
| Brandy Peppercorn | 6 |
| Bordelaise | |
| House Steak Sauce | |

* This item is raw or partially cooked and can increase your risk of food borne illness. Consumers 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, please bring them to your server's attention.

Terence Feury
Executive Chef