

THE GRILL

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ALL DAY BREAKFAST

Steak & Eggs *	19
<i>Flat Iron Steak, Poached Egg & Béarnaise Sauce</i>	
Spinach & Goat Cheese Quiche	14
<i>Oven-Roasted Tomato & Herbs</i>	
Fresh Lobster Benedict *	18
<i>Toasted Brioche, Asparagus, & Roasted Red Pepper Hollandaise</i>	
Omelet *	14
<i>Eggs, Pit Smoked Ham, Roasted Tomatoes & Aged Vermont Cheddar</i>	
Bananas Foster French Toast	15
<i>Banana Cream Cheese, Challah Bread & Dark Rum Maple Syrup</i>	
Dutch Apple Pancake	14
<i>Caramelized Apples & Cinnamon Butter</i>	
Healthy Starter	12
<i>Seasonal Fresh Fruit & Berries with Greek Yogurt</i>	
Canadian Bacon Panini *	12
<i>Scrambled Eggs, Grafton Cheddar & Caramelized Onions</i>	

COCKTAILS

12

Mimosa	
<i>Prosecco & Fresh Orange Juice</i>	
Bellini	
<i>Prosecco & Peach Purée</i>	
St. Germain Cocktail	
<i>St. Germain Elderflower Liqueur, Fresh Lemon Juice, House Sparkling & Prosecco</i>	
Red & White Sangria	
<i>Wine, Fresh Fruit Purées & Prosecco</i>	

BLOODY MARY

Classic	12
<i>Grey Goose Vodka, Caper Berries & Cucumber</i>	
Maria	13
<i>Patron Silver Tequila & Pickled Veggies</i>	
Sake	13
<i>Ponzu, Wasabi Sriracha, Gekkeikan Sake & Lemongrass</i>	

SIDES

Sausage	3
Apple Wood Smoked Bacon	3
Short Stack Pancakes	8
Fresh Fruit	6

We support local sustainable agriculture. Our vegetables come from Rhode Island farms when in season, and we use organic ingredients whenever possible. Our offerings change daily according to availability.

* Consumption of raw or partially cooked foods can increase your risk of illness. Consumers are advised to order seafood and other food from animals thoroughly cooked.

APPETIZERS

North East Oysters - 1/2 Dozen *	15
<i>Trio of Sauces</i>	
Colossal Shrimp Cocktail	17
<i>Cocktail Sauce & Horseradish</i>	
Maine Jonah Crab Cake	16
<i>Orange & Fennel Salad</i>	
Rhody Royal Mussels	14
<i>Saffron White Wine & Shallot</i>	

SALADS

The Grill Salad	9
<i>Candied Nuts, Shallot & Chardonnay Vinaigrette</i>	
41°N Caesar	11
<i>Garlic Croutons & White Anchovies</i>	
Tuna Niçoise *	17
<i>Oven-Roasted Tomatoes & French Beans</i>	
Flat Iron Steak Salad *	18
<i>Mixed Greens, Roasted Onion Vinaigrette & Goat Cheese</i>	
Wedge Salad	10
<i>Bacon Bits & Blue Cheese Dressing</i>	

SANDWICHES

The Grill Burger *	15
<i>Dry-Aged Angus, Morrels, Cheddar & Smoked Bacon</i>	
Lobster Sliders	20
<i>Lettuce & Silver Dollar Roll</i>	
Truffled Grilled Cheese & Tomato	14
Chicken BLT	14
<i>Herb Focaccia</i>	
New York Strip *	17
<i>Roasted Red Peppers & Goat Cheese on a Baguette</i>	
Classic Reuben	17
<i>Rye Bread</i>	

ENTREES

6 oz. Filet Mignon *	26
8 oz. Dry-Aged New York Strip *	26
Caramelized Dayboat Scallops	35
<i>Root Vegetable Hash & Smoked Bacon</i>	
Crispy Free Range Chicken	28
<i>Scallion Potato & Tarragon Jus</i>	
The Grill Vegetable Tasting	25
<i>Four Different Presentations</i>	

SAUCES

2.50

Blue Cheese Butter
Bearnaise Sauce
Red Wine & Shallot Demi Glace
Green Peppercorn Sauce
House Made Steak Sauce