

THE GRILL

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BREAKFAST

Asparagus Omelet	16
<i>seven sisters cheese, wheat toast, mixed greens</i>	
House Made Sausage Omelet	17
<i>cheddar, caramelized onions, home fries, toast</i>	
Smoked Salmon Bagel	19
<i>sliced tomato, red onion, capers, whipped dill cream cheese</i>	
Brioche French Toast	15
<i>raspberry compote</i>	
Lemon-Ricotta Pancakes	14
<i>honey butter</i>	
Breakfast Basket	11
<i>chef's selection of pastries</i>	
Berry-Yogurt Bowl	8
<i>house made granola, fresh berries</i>	
Crab Cake Benedict	19
<i>asparagus, roasted tomato hollandaise</i>	

SHELLFISH & CAVIAR

Oysters – ½ Doz. *	21
Littleneck Clams – ½ Doz. *	14
Colossal Shrimp Cocktail	24
Half Maine Lobster	24
Alaskan King Crab Legs – ½ lb. *	25
Caviar Russe Pacific White Sturgeon – 1 oz. *	75
Caviar Russe Siberian Osetra – 1 oz. *	125
<i>deviled eggs, smoked salmon, fingerling potatoes, buckwheat blini</i>	

SEAFOOD TOWERS

Premier Tower *	70
<i>oysters, clams, shrimp, ½ lobster, tuna tartare</i>	
Grand Tower *	150
<i>oysters, clams, shrimp, whole lobster, alaskan king crab legs, & tuna tartare</i>	
Magnum & Grand Tower *	925
<i>Dom Perignon</i>	

APPETIZERS

Charcuterie and Cheese Plate	24
<i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i>	
Crispy Calamari	15
<i>shishito peppers, lemon aioli</i>	
Peeky Toe Crab Balls	18
<i>cilantro, chili remoulade</i>	
Flaked Salmon	18
<i>potato pancakes, trout roe, dill crème fraiche</i>	
Linguine Carbonara	17
<i>cured pork cheek, pecorino, slow cooked egg</i>	
Lobster Gnocchi Bolognese	23
<i>shaved parmesan</i>	

Terence Feury
Executive Chef

SOUPS & SALADS

Roasted Tomato Soup	13
<i>parmesan, cream</i>	
New England Clam Chowder	16
<i>scallops, applewood smoked bacon</i>	
Gem Lettuce Salad	14
<i>bacon, buttermilk blue cheese dressing with steak</i>	29
41°N Caesar Salad *	14
<i>anchovies, parmesan</i>	
Kale Salad	14
<i>roasted tomato, miso, kelp, sesame, citrus vinaigrette</i>	
Grilled Salmon Salad *	24
<i>baby greens, lemon vinaigrette</i>	

SANDWICHES

41°N Burger *	19
<i>Vermont cheddar, caramelized onions</i>	
Surf and Turf Burger	28
<i>butter-poached lobster, roasted tomato, parmesan</i>	
Lobster Roll	28
<i>brioche bun, fresh herbs</i>	
Herb Marinated Grilled Chicken	16
<i>mozzarella, arugula, roasted tomato, cherry pepper</i>	
Beer Batter Cod *	19
<i>remoulade, cilantro slaw</i>	
Swordfish Club *	21
<i>bacon, avocado, lettuce, tomato</i>	

STEAKS, CHOPS, & SEAFOOD

Dry Aged Prime New York Strip 12oz *	46
Center Cut Filet Mignon 8oz *	43
Bone-in Filet Mignon 16oz *	75
Smoked Berkshire Pork Chop 14oz *	35
Yellow Fin Tuna Steak 8oz *	33
Gulf of Maine Salmon 8oz *	32

SAUCES

Béarnaise	5
Brandy Peppercorn	
House Steak Sauce	
Bordelaise	

SIDES

White, Whole Wheat or Rye Toast	3
Home Fries	7
Breakfast Sausage	7
Applewood Smoked Bacon	7
Bagel & Cream Cheese	6
Fresh Fruit	7
Roasted Sweet Potatoes	8
<i>bacon, pickled shallot</i>	

* 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.