

THE GRILL

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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

Miyazaki A5 Wagyu Strip Steak	32 per oz.
<i>3 oz. minimum</i>	
Charcuterie & Cheese Plate	24
<i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i>	
Scallop Ceviche	16
<i>chilis, lime, cilantro, corn nuts</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 yolk</i>	
Lobster Gnocchi Bolognese	23
<i>shaved parmesan</i>	

SOUPS & SALADS

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

ENTRÉES

Seared Sea Scallop	38
<i>peeky toe crab and corn hash, beurre blanc</i>	
Grilled Swordfish	36
<i>spicy mussel and chickpea stew</i>	
Pan Roasted Tiger Prawns	34
<i>fra diavolo</i>	
Roasted Chicken	32
<i>panzenella salad</i>	
Surf & Turf *	62
<i>filet mignon, poached lobster, wild mushrooms, potato purée</i>	

STEAKS, CHOPS & SEAFOOD

28 day Dry Aged Prime NY Strip 12 oz. *	49
Bone-in 45 day Dry Aged Prime NY Strip 20 oz. *	68
Painted Hills Rib Eye 16 oz. *	46
Center Cut Filet Mignon 8 oz. *	43
Bone-in Filet Mignon 16 oz. *	75
Roasted Rack of Lamb *	48
Smoked Berkshire Pork Chop 14 oz. *	35
Yellowfin Tuna Steak 8 oz. *	33
Gulf of Maine Salmon 8 oz. *	32

FOR TWO

36 oz. 45 day Dry Aged Porterhouse *	68 pp
32 oz. Dry Aged Rib Eye Steak *	48 pp

SIDES FOR THE TABLE

Grilled Asparagus	9
Crisp Broccoli	
<i>chili caramel</i>	
Roasted Sweet Potatoes	
<i>bacon, pickled shallot</i>	
French Fries	
Roasted Mushrooms & Cippolini Onions	
Mashed Potatoes	
Creamed Spinach	
<i>parmesan</i>	
Sauteed Green Beans	
<i>roasted tomato, shallot</i>	

SAUCES

Brandy Peppercorn	5
Béarnaise	
House Steak Sauce	
Bordelaise	

Terence Feury
Executive Chef