

THE GRILL

BREAKFAST

Mushroom Omelet <i>seven sisters cheese, wheat toast, mixed greens</i>	16
House Made Sausage Omelet <i>cheddar, caramelized onions, home fries, toast</i>	17
Caviar Omelet <i>french omelet, smoked salmon, potato pancakes, crème fraîche</i>	45
Smoked Salmon Bagel <i>sliced tomato, red onion, capers, whipped dill cream cheese</i>	19
Banana Almond French Toast <i>caramel, whipped cream</i>	15
Lemon-Ricotta Pancakes <i>honey butter</i>	14
Breakfast Pastry <i>seasonal selection</i>	4
Berry-Yogurt Bowl <i>house made granola, fresh berries</i>	8
Crab Cake Benedict <i>spinach, roasted tomato hollandaise</i>	19

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. *	28
Caviar Russe Pacific White Sturgeon – 1 oz. *	85
Caviar Russe Siberian Osetra – 1 oz. *	125

SEAFOOD TOWERS

Premier Tower * <i>oysters, clams, shrimp, ½ lobster, tuna tartare</i>	90
Grand Tower * <i>oysters, clams, shrimp, whole lobster, alaskan king crab legs, & tuna tartare</i>	150
Supreme Tower * <i>osetra caviar, oysters, clams, shrimp, lobster, king crab, scallop ceviche, tuna tartare</i>	375

APPETIZERS

Charcuterie and Cheese Plate <i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i>	24
Crispy Calamari <i>shishito peppers, lemon aioli</i>	15
Peeky Toe Crab Balls <i>cilantro, chili remoulade</i>	18
House Smoked Fish <i>smoked salmon, trout roe, dill crème fraîche, bluefish paté</i>	24
Linguine Carbonara <i>cured pork cheek, pecorino, slow cooked egg</i>	17
Duck Pappardelle <i>parmesan, sage</i>	16

Terence Feury
Executive Chef

BRU-04/22/19

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SOUPS & SALADS

Mushroom Fennel Soup <i>porcini, spring garlic</i>	14
New England Clam Chowder <i>scallops, applewood smoked bacon</i>	16
Gem Lettuce Salad <i>bacon, buttermilk blue cheese dressing</i>	14
With Steak	29
41°N Caesar Salad * <i>anchovies, parmesan</i>	14
Beet Salad <i>baby greens, gruyère crisp, wild honey</i>	14
Seared Tuna Salad * <i>baby lettuce, sea weed salad, soy ginger vinaigrette</i>	24

SANDWICHES

41°N Burger * <i>Vermont cheddar, caramelized onions</i>	19
Surf and Turf Burger <i>dry aged beef burger topped with butter poached lobster</i>	34
Lobster Roll <i>brioche bun, fresh herbs</i>	28
Crispy Chicken <i>pickle chips, spicy mayo</i>	16
House Made Pastrami <i>marble rye, celery root slaw, gruyere</i>	18
Tuna Club <i>pancetta, foccacia bun, lemon aioli</i>	19

STEAKS, CHOPS, & SEAFOOD

Dry Aged Prime New York Strip 12oz *	46
Center Cut Filet Mignon 8oz *	43
Pork Tomahawk Chop 20oz *	42
Free Range Half Chicken	28
Yellow Fin Tuna Steak 8oz *	33
Gulf of Maine Salmon 8oz *	32

SAUCES

Béarnaise	5
Brandy Peppercorn	
House Steak Sauce	
Bordelaise	
Salsa Verde	

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 <i>bacon, pickled shallot</i>	8
Grilled Cauliflower <i>herb tahini</i>	9

* 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.

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