

THE GRILL

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BREAKFAST

Mushroom Omelet	16
<i>seven sisters cheese, wheat toast, mixed greens</i>	
House Made Sausage Omelet	17
<i>cheddar, caramelized onions, home fries, toast</i>	
Caviar Omelet	45
<i>french omelet, smoked salmon, potato pancakes, crème fraîche</i>	
Smoked Salmon Bagel	19
<i>sliced tomato, red onion, capers, whipped dill cream cheese</i>	
Banana Almond French Toast	15
<i>caramel, whipped cream</i>	
Lemon-Ricotta Pancakes	14
<i>honey butter</i>	
Breakfast Pastry	4
<i>seasonal selection</i>	
Berry-Yogurt Bowl	8
<i>house made granola, fresh berries</i>	
Jumbo Lump Crab Cake Benedict	28
<i>spinach, roasted tomato hollandaise</i>	
Steak and Eggs	29
<i>salsa verde</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. *	28
Caviar Russe Pacific White Sturgeon – 1 oz. *	85
Caviar Russe Siberian Osetra – 1 oz. *	125

SEAFOOD TOWERS

Premier Tower *	90
<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>	
Supreme Tower *	375
<i>osetra caviar, oysters, clams, shrimp, lobster, king crab, scallop ceviche, tuna tartare</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>	
Jumbo Lump Crab Cake	24
<i>remoulade, celery root</i>	
House Smoked Fish	24
<i>smoked salmon, trout roe, dill crème fraîche, bluefish paté</i>	
Linguine Carbonara	17
<i>cured pork cheek, pecorino, slow cooked egg</i>	
Saffron Tagliatelle	18/32
<i>veal ragú, roasted tomato</i>	

SOUPS & SALADS

Mushroom Fennel Soup	14
<i>porcini, spring garlic</i>	
Scallop Stew	18
<i>fines herbes</i>	
Gem Lettuce Salad	14
<i>bacon, buttermilk blue cheese dressing</i>	
With Steak	29
41°N Caesar Salad *	14
<i>anchovies, parmesan</i>	
Spring Vegetable Salad	14
<i>baby greens, grapefruit vinaigrette</i>	
Seared Tuna Salad *	24
<i>baby lettuce, sea weed salad, soy ginger vinaigrette</i>	

SANDWICHES

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

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

Terence Feury
Executive Chef