

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.	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 & Cheese Plate	24
<i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i>	
Scallop Ceviche	18
<i>chilis, lime, cilantro, corn crisp</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 yolk</i>	
Saffron Tagliatelle	18/32
<i>veal ragú, roasted tomato</i>	

SOUPS & SALADS

Scallop Stew	18
<i>fines herbes</i>	
Mushroom Fennel Soup	14
<i>porcini, spring garlic</i>	
41°N Caesar Salad *	14
<i>anchovies, parmesan</i>	
Gem Lettuce Salad	14
<i>bacon, buttermilk blue cheese dressing</i>	
Spring Vegetable Salad	14
<i>baby greens, grapefruit vinaigrette</i>	

ENTRÉES

Squid Ink Pasta	32
<i>calamari, shrimp, scallops, lemon</i>	
Seared Sea Scallops	38
<i>guanciale, fregola, avocado mousse</i>	
Grey Sole	36
<i>cauliflower purée, spiced vegetables, brown butter</i>	
Monkfish Chop	36
<i>osso bucco sauce, white beans</i>	
Surf & Turf *	62
<i>filet mignon, king crab, lobster sausage</i>	

STEAKS, CHOPS & SEAFOOD

28 day Dry Aged Prime NY Strip 12 oz. *	49
Painted Hills Rib Eye 16 oz. *	46
Center Cut Filet Mignon 8 oz. *	45
Roasted Rack of Lamb *	48
Pork Tomahawk Chop 20 oz. *	42
Free Range Half Chicken	28
Yellowfin Tuna Steak 8 oz. *	33
Gulf of Maine Salmon 8 oz. *	32

FOR TWO

36 oz. 45 day Dry Aged Porterhouse *	136
32 oz. 30 Day Dry Aged Rib Eye *	96

SIDES FOR THE TABLE

Grilled Broccoli	9
<i>miso breadcrumbs, anchovy</i>	
Asparagus	
<i>lemon herb butter</i>	
Roasted Sweet Potatoes	
<i>bacon, pickled shallot</i>	
French Fries	
Roasted Mushrooms & Cippolini Onions	
Mashed Potatoes	
Creamed Spinach	
<i>parmesan</i>	
Grilled Cauliflower	
<i>herb tahini</i>	

SAUCES

Brandy Peppercorn	5
Béarnaise	
Salsa Verde	
House Steak Sauce	
Bordelaise	

* 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