

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 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>potato pancakes, 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>	
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

Lobster Roll	28
<i>brioche, fresh herbs</i>	
Tuna Burger	19
<i>brioche, pickled vegetables, wasabi</i>	
Crispy Chicken	16
<i>pickle chips, spicy mayo</i>	
House Made Wagyu Pastrami	18
<i>marble rye, celery root slaw, gruyere</i>	
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>	

STEAKS, CHOPS & SEAFOOD

Dry Aged Prime New York Strip 12oz *	48
Center Cut Filet Mignon 8oz *	43
Painted Hills Rib Eye Steak 16oz *	46
Pork Tomahawk Chop 20oz *	42
Free Range Half Chicken	28
Yellow Fin Tuna Steak 8oz *	33
Gulf of Maine Salmon 8oz *	32

SIDES FOR THE TABLE

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

SAUCES

Béarnaise	5
Brandy Peppercorn	
House Steak Sauce	
Salsa Verde	

Terence Feury
Executive Chef

* 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.