

THE GRILL

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SHELLFISH & CAVIAR

Oysters – ½ Doz. *	24
Littleneck Clams – ½ Doz. *	16
Half Maine Lobster	26
Colossal Shrimp Cocktail	28
Alaskan King Crab – ½ lb.	42
Caviar Russe Pacific White Sturgeon – 1 oz. *	85
Caviar Russe Siberian Osetra – 1 oz. *	125

SEAFOOD TOWERS

Premier Tower *	98
<i>oysters, clams, shrimp, lobster, tuna tartare</i>	
Grand Tower *	190
<i>oysters, clams, shrimp, lobster, alaskan king crab legs, tuna tartare</i>	

APPETIZERS

Charcuterie & Cheese Plate	28
<i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i>	
Crispy Calamari	19
<i>shishito peppers, lemon aioli</i>	
House Smoked Salmon	32
<i>mussels, trout roe, dill crème fraîche, potato pancake</i>	
Cavatelli	23
<i>crab, bacon butter, tomato</i>	
Spaghetti	18
<i>cashew, miso, wild mushrooms, peas</i>	
Scallops	25
<i>Benton's country ham, mustard beurre blanc, verjus raisins, crisp cauliflower</i>	
Tuna Tartare *	21
<i>rice crackers, soy glaze</i>	

SOUPS & SALADS

Roasted Tomato Soup	14
<i>opal basil</i>	
41°N Caesar Salad *	18
<i>anchovies, parmesan</i>	
Mixed Greens	16
<i>radish, citrus vinaigrette</i>	
Baby Gem Lettuce	18
<i>buttermilk dressing, smoked bacon, blue cheese</i>	

ENTRÉE

Grilled Rose Hill Baby Squash	30
<i>baba ganoush, quinoa tabouleh</i>	
Halibut 8 oz.	42
<i>eggplant caponata, grilled lemon</i>	
Squid Ink Spaghetti	38
<i>scallops, calamari, shrimp, uni butter</i>	
Niman Ranch Pork Chop	42
<i>pepperonata, crisp yukon gold potatoes</i>	

STEAKS, CHOPS & SEAFOOD

Center Cut Filet Mignon 8 oz. *	56
Dry Aged Prime NY Strip 12 oz. *	61
Double Cut Lamb Chops *	52
Painted Hills Ribeye Steak 16 oz. *	56
Free Range Half Chicken	32
Yellow Fin Tuna Steak 8 oz. *	38
Gulf of Maine Salmon 8 oz. *	38
32 oz. 45 day Dry Aged Prime Ribeye *	125
36 oz. 45 day Dry Aged Prime Porterhouse *	135

SIDES FOR THE TABLE

Roasted Sweet Potatoes	12
<i>bacon, pickled shallot</i>	
Mushrooms and Cippolini Onions	
French Fries	
Mashed Potatoes	
Creamed Spinach	
Grilled Corn	
<i>marinated tomatoes</i>	

SAUCES

Béarnaise	6
Brandy Peppercorn	
Bordelaise	
House Steak Sauce	
Horseradish Sauce	
Chimichurri	

* 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