

APPETIZERS

Crispy Jumbo Prawns	28
<i>avocado, cucumber, mango habanero aioli, ponzu</i>	
Tuna Tartar*	28
<i>blood orange, ponzu, scallion, pickled ginger</i>	
Crispy Calamari	25
<i>shishito peppers, lemon aioli</i>	
Charcuterie & Cheese	36
<i>domestic & imported selection, seasonal accompaniments, crostini</i>	

SALADS & SOUPS

Caesar Salad*	18
<i>romaine, anchovies, parmigiano</i>	
Wedge	20
<i>iceberg, cherry tomato, bacon, blue cheese</i>	
Burrata Salad	25
<i>snap peas, radish, corn, red onion, avocado herb dressing</i>	
Tuna Nicoise*	40
<i>cherry tomato, baby spinach, haricot verts, confit potato, olives, egg</i>	
Tomato Gazpacho	15
<i>basil, crème fraiche</i>	
Clam Chowder	18
<i>potato, bacon, dill</i>	
French Onion	15
<i>rich onion broth, gratineed with gruyere</i>	

BREAD SERVICE 13

homemade cornbread, croissant, cheddar biscuit, olive oil & balsamic, charred corn butter

SANDWICHES & BURGERS

served with fries or green salad

Lobster Roll	39
<i>patriot pickle, brioche, fresh herbs</i>	
41N Burger Bender Winner*	28
<i>La Frieda dry aged blend, bourbon bacon jam, brie cheese, arugula, bone marrow aioli</i>	
41N Burger*	26
<i>La Frieda dry aged blend, brie, caramelized onion, bacon, bibb lettuce, tomato, pickle, special sauce</i>	
Grilled Chicken BLT	25
<i>sourdough, avocado aioli</i>	
Mushroom Melt	23
<i>sourdough, cheddar, horseradish cream, arugula</i>	

THE GRILL

LUNCH 2026

ENTRÉE

Steak Frites*	50
<i>Black Angus NY Strip 8oz, fries, bearnaise</i>	
Roasted Free Range Chicken*	39
<i>sourdough panzanella, olives, grapes, summer greens, carrot-ginger puree</i>	
Day-Boat Scallop*	48
<i>creamy roasted corn sofrito, chorizo, leeks</i>	
Faroe Island Salmon*	38
<i>corn & asparagus succotash, shishito, endive, sundried tomato emulsion</i>	
Shrimp Scampi	39
<i>house made spaghetti, cherry tomato, herb butter white wine sauce, cheesy garlic baguette</i>	
Moules Frites	32
<i>Blue Hill Bay Mussels, herb butter, French fries</i>	
Housemade Spinach Cavatelli	32
<i>burrata, peas, mushroom, gremolata</i>	

FROM THE GRILL

Filet Mignon – 8oz*	65
NY Strip – 16oz*	62
Black Angus Ribeye – 16oz*	72
Yellowfin Tuna – 8oz*	38
Jumbo Head-on Prawns-12oz	48

SAUCES

7

Horseradish Cream • Bordelaise • Béarnaise • Bourbon Cracked Black Pepper Butter • Brandy Peppercorn • Chimichurri

SIDES

Steak House Onion Rings	12
Asparagus	14
Haricot Verts	12
Creamed Spinach & Artichoke	12
Macaroni & Cheese	14
French Fries	11
Truffle Parmesan French Fries	20

Executive Chef Alia Asher
Sous Chef Johann Pina-Beltran

**This item is raw or partially cooked and can increase your risk of food borne illness. Guests 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 or dietary restrictions, please bring them to your server's attention*