

THE GRILL

RAW BAR

Oysters – ½ dozen*	27
Littleneck Clams – ½ dozen*	18
Chilled Half Lobster	36
Shrimp Cocktail – colossal	34
Alaskan King Crab Legs – 8oz	68

PETROSSIAN CAVIAR SERVICE *30G

served with buckwheat blini, dill crème fraîche, shallot, caper, deviled egg mousse

Royal Ossetra <i>revered for its notes of fruit, toasted grains and “kiss of the sea”</i>	190
Royal Alverta <i>dark and rich caviar, crafted in the old-fashioned way</i>	160
Royal Baika <i>dark grey and obsidian with a strong oceanic flavor and velvet finish</i>	135

SEAFOOD TOWERS

Chef’s selection of lobster, shrimp, oysters, clams, mussels, king crab legs, tuna tartar iced mignonette, cocktail sauce, tobiko aioli, remoulade

Premier Tower	180
The Grand Tower	285

ROYAL CAVIAR TASTING & SEAFOOD CHARCUTERIE *

700

30G each Royal Ossetra, Royal Alverta, Royal Baika, accompaniments, salmon rillettes, oysters on the half shell, with a bottle of Veuve Clicquot Brut Champagne

DINNER 2025

**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.*

THE GRILL

APPETIZERS

Crab & Tuna*	28
<i>local crab cake, yellowfin tuna carpaccio, lemon aioli</i>	
House Smoked Salmon Carpaccio	28
<i>fennel, heart of palm, avocado aioli, caperberry</i>	
Tuna Tartar	26
<i>preserved lemon, tobiko</i>	
Crispy Calamari	24
<i>shishito pepper, lemon aioli</i>	
Steamed Marshal Cove Mussel	24
<i>white wine garlic broth, sourdough</i>	
Charcuterie & Cheese	32
<i>domestic & imported selection, marinated artichoke, crostini</i>	

SALADS & SOUPS

41N Caesar Salad	18
<i>romaine, anchovy, parmigiano</i>	
Wedge	20
<i>iceberg, cherry tomato, bacon, blue cheese</i>	
Heirloom Tomato & Burrata	20
<i>watermelon, grilled red onion, artichoke, herbs, balsamic</i>	
Watermelon Gazpacho	15
<i>mango-pineapple salsa, cilantro crème</i>	
Clam Chowder	18
<i>potato, bacon, dill</i>	
French Onion	15
<i>rich onion broth, gratineed with gruyere</i>	

BREAD SERVICE	10
<i>41N focaccia, cultured butter, olive oil, marinated olive</i>	

ENTRÉES

Roasted Free Range Chicken	42
<i>breast, boneless leg, sourdough panzanella, summer vegetable</i>	
Day-Boat Scallops*	40
<i>creamy roasted corn sofrito, chorizo, leek</i>	
Faroe Island Salmon*	36
<i>seasonal veg stir-fry, mirin glaze</i>	
Spaghettini & Clams	32
<i>lemon, chili, breadcrumb</i>	
Lobster Risotto	68
<i>Maine lobster, asparagus, herbs, lobster beurre blanc</i>	
House Made Spinach Cavatelli	32
<i>black truffle burrata, peas, gremolata</i>	

THE GRILL

STEAKS, CHOPS & SEAFOOD

Filet Mignon – 8oz *	60
Bone-In Filet Mignon – 16oz *	105
Black Angus New York Strip – 12oz *	48
Black Angus Ribeye – 16oz *	72
Heritage Pork Chop- 16oz*	38
Lamb Rack- 15oz half rack *	46
Yellowfin Tuna – 8oz *	38
Jumbo Head-on Prawns – 12oz*	48

45 DAY DRY-AGED PRIME STEAKS FOR TWO*

served with bone marrow

Tomahawk Ribeye * – 38oz	195
Porterhouse – 36oz *	175
Bone-In New York Strip – 22oz *	125

JAPANESE A5 WAGYU TASTING FOR TWO*

375

4oz each Filet, Ribeye, New York Strip with Japanese Suntory Whiskey Bone Marrow Shot, Smoked Sea Salt, Smoked Oyster Aioli, Bourbon Cracked Black Pepper Butter

JAPANESE A5 WAGYU FILET*

175

Hand Cut 4oz Center Cut Filet \$50 per added 1oz

ACCOMPANIMENTS

Oscar Style	25
Smoked Blue	10
Half Lobster with Garlic Butter	36

SAUCES

6

Horseradish Cream • Bordelaise • Béarnaise
Bourbon Cracked Black Pepper Butter •
Brandy Peppercorn • Lobster Beurre Blanc

SIDES

Steak House Onion Rings	12
Asparagus	14
Haricot Verts	12
Creamed Spinach & Artichoke	12
Duck Confit Fingerling	10
Mashed Potato	10
Macaroni & Cheese	14
Duck Fat French Fries	11

**can be prepared in vegetable oil*