

	TO	SNACK	
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ROYAL DEVILED EGGS 🌢 duck liver mousse / caviar	\$2.75 EA
GROUND LAMB SKEWERS & tzatziki	\$12.50
GRILLED CHEESE V 🕸 finnish cow's milk cheese/pomegranate-honey/pistachios	\$14.00
ALL THE BITES & all of the above & bacon-wrapped dates. serves 3/serves 4 +\$9.25/serves 5 + \$1	<b>\$29.75</b> 18.50
CARAMELIZED ONION DIP & house-made potato chips	\$13.50
SPICY TUNA BITES* crispy rice/gochujang/sesame/serrano	\$23.75
GRILLED RUSTIC BREAD ( whipped plugra butter	\$6.00

# 茶 茶 **TO BEGIN**

TODAY'S SOUP	\$11.00
CAESAR SALAD little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing	\$16.50
OYSTERS ON THE HALF SHELL* 🔮 smoky-tomato cocktail/cucumber-champagne mignonette (6/12)	\$19.50/\$38.00
SEASONAL CHOPPED SALAD S & strawberry/mango/pecans/tomato/red onion/dried cherries avocado/lemon vinaigrette	\$17.00
CRISPY CALAMARI orange glaze/aji amarillo/sesame seeds	\$18.50
MUSSELS white wine/blue cheese-chipotle cream/grilled bread	\$19.50
SHRIMP COCKTAIL & pasilla-passion fruit cocktail sauce/avocado	\$22.75
THREE-CHEESE CRAB FONDUE jumbo lump/crusty bread	\$25.75

# **FROM THE JOSPER**

served á la carte | simply grilled over charcoal & pecan\* steaks finished with herb butter

### CHOOSE ONE ACCOMPANIMENT &/ADDITIONAL +\$3.25

hollandaise 🌒 chimichurri 🕹 tartar 0 soy ponzu 🕹 peppercorn bordelaise bbq 🕹

## MAKE IT FANCY

GULF SHRIMP \$12.50/CRABCAKE \$12.50 OSCAR crab relish/crispy shallots/hollandaise/asparagus \$19.50 MAINE LOBSTER TAIL / 5 oz MP

FREEBIRD HALF CHICKEN /22 oz	\$26.00
ORA KING SALMON /7 oz	\$37.00
SKIRT STEAK /8 oz	\$39.00
PETIT FILET MIGNON /6 oz	\$48.00
CAJUN BRANZINO / 32 oz	\$51.00
NEW YORK STRIP /14 oz	\$52.00
FILET MIGNON /12 oz	\$69.00
RIBEYE /16 oz	\$68.00
PORTERHOUSE (SERVES 1-2) / 36 oz	\$147.00
BONE-IN TOMAHAWK (SERVES TWO) /42 oz	\$149.00

**OUR BEEF IS LOCALLY SOURCED & FARM-RAISED** 

STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED

\$10.50

GRILLED ASPARAGUS 🕹 🌢 romesco/almonds/chives

TWICE-BAKED POTATO bacon lardons/sour cream

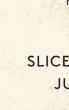
**GRILLED SWEET POTATOES** pistachios/orange-cumin reduction

GREEN BEANS 🕹 🔮 basil & cilantro pesto/toasted almonds **SPICED CREAMED SPINACH** crispy shallots/calabrian chile

> MUSHROOMS PORTO demi-glace/port wine reduction

> > **PIMENTON MAC** cheesy goodness

HERBED FRIES 9 🕹 rosemary/thyme/tarragon/aioli





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**VEGGIE BURG** brioche bun/plant roasted eggplant/

THE GRILL BU brioche bun/baco

**JOSPER-SMO** toasted & herbed f coriander-roasted

**BBQ PORK RI** herbed fries

JUMBO LUMF green princess sau

LOBSTER ROL buttered + toasted

SEAFOOD LIN shrimp/mussels/c

**CHILEAN SEA** forbidden black ric

AHI TUNA\* 🌚 kimchi rice cake/ c

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SURF & TURF petit filet/grilled

A KNEAD RESTAURANT **EXECUTIVE CHEF: DAVID SUAREZ** FOLLOW US D /THEGRILLDC

= VEGETARIAN = VEGAN

= GLUTEN FREE

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

SERVICE @ The Chill.



The "Mixed" Crif

MUST BE ORDERED BY ENTIRE TABLE / MINIMUM 2 GUESTS **REQUIRED FOR PARTIES OF 7+** 

ALL THE BITES / HOUSE SALAD SLICED FARM-RAISED RIBEYE\* & ACCOMPANIMENT JUMBO LUMP CRAB CAKE / GRILLED SHRIMP

> CHOICE OF SIDE (one per two guests)

GRILLED PINEAPPLE UPSIDE-DOWN CAKE OR CHOCOLATE CAKE (one per two guests)

no substitutions please

\$79.00/Guest

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GER ♥ t-based burger/merguez spices/cheddar /crispy shallots/harissa aioli	\$22.75
URGER* on/dubliner cheddar/onion marmalade/aioli/herbed fries	\$23.75
<b>DKED VEGETABLES S</b> farro/pickled onions/smoked carrots/grilled squash d cauliflower	\$26.00
IBS 🕸	\$31.00
P CRAB CAKE 🕸	\$35.00
<b>LL</b> d brioche roll/tarragon lobster salad/aioli/herbed fries	\$39.00
NGUINI clams/calamari/lemon-herb butter/espelette	\$43.00
A BASS 🌚 ice/turnip-orange slaw/poblano salsa verde	\$47.00
charred bok choy/garlic-chile crunch	\$47.00
🛪 ॷ gulf shrimp / 5oz maine lobster tail	\$70.00

#### PLEASE NOTIFY US OF ANY ALLERGIES

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.