



# The Grill



## TO SNACK

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

## TO BEGIN

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

## FROM THE JOSPER

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

CHOOSE ONE ACCOMPANIMENT 🍴 / ADDITIONAL +\$3.25

- hollandaise 🍴
- chimichurri 🍴
- tartar 🍴
- 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

**GRILLED ASPARAGUS** 🍴🌱  
romesco / almonds / chives

**SPICED CREAMED SPINACH** 🍴  
crispy shallots / calabrian chile

**TWICE-BAKED POTATO** 🍴  
bacon lardons / sour cream

**MUSHROOMS PORTO** 🍴  
demi-glace / port wine reduction

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

**PIMENTON MAC** 🍴  
cheesy goodness

**GREEN BEANS** 🍴🌱  
basil & cilantro pesto / toasted almonds

**HERBED FRIES** 🍴🌱  
rosemary / thyme / tarragon / aioli

\$10.50

## The "Mixed" Grill

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

## COMPOSED

- VEGGIE BURGER** 🍴 \$22.75  
brioche bun / plant-based burger / merguez spices / cheddar / roasted eggplant / crispy shallots / harissa aioli
- THE GRILL BURGER\*** \$23.75  
brioche bun / bacon / dubliner cheddar / onion marmalade / aioli / herbed fries
- JOSPER-SMOKED VEGETABLES** 🍴 \$26.00  
toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower
- BBQ PORK RIBS** 🍴 \$31.00  
herbed fries
- JUMBO LUMP CRAB CAKE** 🍴 \$35.00  
green princess sauce
- LOBSTER ROLL** \$39.00  
buttered + toasted brioche roll / tarragon lobster salad / aioli / herbed fries
- SEAFOOD LINGUINI** \$43.00  
shrimp / mussels / clams / calamari / lemon-herb butter / espelette
- CHILEAN SEA BASS** 🍴 \$47.00  
forbidden black rice / turnip-orange slaw / poblano salsa verde
- AHI TUNA\*** 🍴 \$47.00  
kimchi rice cake / charred bok choy / garlic-chile crunch
- SURF & TURF\*** 🍴 \$70.00  
petit filet / grilled gulf shrimp / 5oz maine lobster tail

SIDES

SERVICE @ The Grill

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.

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.

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

= VEGAN   = VEGETARIAN   = 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.