



The Grill



TO SNACK



- ROYAL DEVEILED EGGS** 🍴 \$2.25 EA
duck liver mousse / caviar
- GROUND LAMB SKEWERS** 🍴 \$12.50
tzatziki
- GRILLED CHEESE** 🍴🌱 \$13.50
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** 🍴 \$12.50
house-made potato chips
- SPICY TUNA BITES*** 🍴 \$22.75
crispy rice / gochujang / sesame / serrano
- GRILLED RUSTIC BREAD** 🍴 \$6.00
whipped plugra butter



TO BEGIN



- TODAY'S SOUP** \$10.00
- CRISPY CALAMARI** \$18.00
orange glaze / aji amarillo / sesame seeds
- OYSTERS ON THE HALF SHELL*** 🍴 \$19.50/\$38.00
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- MUSSELS** \$18.50
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 á 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 \$25.75
- ORA KING SALMON / 7 oz \$34.00
- PETIT FILET MIGNON / 6 oz \$46.00
- SKIRT STEAK / 8 oz \$38.00
- CAJUN BRANZINO / 32 oz \$50.00
- NEW YORK STRIP / 14 oz \$50.00
- FILET MIGNON / 12 oz \$67.00
- RIBEYE / 16 oz \$66.00
- PORTERHOUSE (SERVES 1-2) / 36 oz \$145.00
- 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



COMPOSED



- JOSPER-SMOKED VEGETABLES** 🍴 \$23.75
toasted & herbed farro / pickled onions / smoked carrots
grilled squash / coriander-roasted cauliflower
- JUMBO LUMP CRAB CAKE** 🍴 \$33.00
green princess sauce
- CHILEAN SEA BASS** 🍴 \$45.00
forbidden black rice / turnip-orange slaw / poblano salsa verde
- AHI TUNA*** 🍴 \$46.00
kimchi rice cake / charred bok choy / garlic-chile crunch
- SURF & TURF*** 🍴 \$69.00
petit filet / grilled gulf shrimp / 5oz maine lobster tail

THE EXPRESS 🍴

farm-raised skirt steak*, ora king salmon* or freebird chicken
salad / herbed fries + aioli
choice of ice cream or sorbet
no substitutions please

\$31.00

SANDWICHES

served with herbed fries + aioli

- GRILLED CHICKEN** \$18.50
baguette / bacon / cheddar / lettuce / tomato / aioli / pickled red onions
- VEGGIE BURGER** 🍴 \$21.75
brioche bun / plant-based burger / merguez spices / cheddar
roasted eggplant / crispy shallots / harissa aioli
- CRISPY FISH SLIDERS** \$22.00
king's hawaiian buns / tempura'd white fish / tartar / pickled onions / cabbage
- THE GRILL BURGER*** \$22.00
brioche bun / bacon / dubliner cheddar / onion marmalade
- LOBSTER ROLL** \$38.00
buttered + toasted brioche roll / tarragon lobster salad



SALADS



- CAESAR** \$16.50
little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing
ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25
- SEASONAL CHOPPED** 🍴🌱 \$16.00
strawberry / mango / pecans / tomato / red onion / dried cherries / avocado / lemon vinaigrette
ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25
- CLUB** \$19.50
grilled chicken / bacon / egg / dates / avocado / beets / red onion / big crumbs
lemon vinaigrette / blue cheese dressing

GRILLED ASPARAGUS 🍴🌱
romesco / almonds / chives

MUSHROOMS PORTO 🍴
demi-glace / port wine reduction

GREEN BEANS 🍴🌱
basil & cilantro pesto / toasted almonds

PIMENTON MAC 🍴
cheesy goodness

GRILLED SWEET POTATOES 🍴🌱
pistachios / orange-cumin reduction

SPICED CREAMED SPINACH 🍴
crispy shallots / calabrian chile

HERBED FRIES 🍴🌱
rosemary / thyme / tarragon / aioli

\$9.25

SIDES

A **KNEAD** RESTAURANT
EXECUTIVE CHEF: DAVID SUAREZ
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= 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.

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.