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- 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
kale / radicchio / apples / butternut squash / pecans / dried cherries / 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

KNEAD RESERVE EXCLUSIVE

Available for KNEAD reserve members only. Interested? Ask a manager about joining today.

NASHVILLE-SPICED FRIED CHICKEN \$32.00
crème fraîche / paddlefish caviar / mango slaw



SCAN HERE TO JOIN!



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
CAJUN BRANZINO / 32 oz	\$48.00
PETIT FILET MIGNON / 6 oz	\$48.00
NEW YORK STRIP / 14 oz	\$52.00
RIBEYE / 16 oz	\$68.00
FILET MIGNON / 12 oz	\$69.00
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

<p>TWICE-BAKED POTATO 🍴 bacon lardons / sour cream</p> <p>GRILLED SWEET POTATOES 🍴🌱 pistachios / orange-cumin reduction</p> <p>GREEN BEANS 🍴🌱 basil & cilantro pesto / toasted almonds</p> <p>SHAVED BRUSSELS SPROUTS 🍴🌱 pomegranates / toasted almonds / maple-sherry vinaigrette</p>	<p>SPICED CREAMED SPINACH 🍴 crispy shallots / calabrian chile</p> <p>MUSHROOMS PORTO 🍴 demi-glace / port wine reduction</p> <p>PIMENTON MAC 🍴 cheesy goodness</p> <p>HERBED FRIES 🍴🌱 rosemary / thyme / tarragon / aioli</p>
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\$10.50

SUNSET DINNER

MONDAY-FRIDAY, 4-6PM
OPTIONAL WINE PAIRING +\$24

..... **STARTER** (choice of)

HOUSE SALAD 🍴🌱 / TODAY'S SOUP / GRILLED CHEESE 🍴🌱
BERTANI, 'VELANTE', PINOT GRIGIO, VENEZIA GIULIA, IT

..... **MAIN** (choice of)

GRILLED ATLANTIC SALMON* 🍴
forbidden black rice / sautéed spinach / lemon-herb butter

FREEBIRD HALF CHICKEN 🍴 herbed fries / aioli / mixed greens

SHRIMP LINGUINE herb pesto
JEAN-LUC COLOMBO, 'LES ABEILLES', CÔTES DU RHÔNE, FR

..... **DESSERT** (choice of)

FLOURLESS CHOCOLATE CAKE 🍴 / TRIO OF ICE CREAM OR SORBET 🍴🌱
GRAHAM'S, 'SIX GRAPES', PORT OR COFFEE



no substitutions please

\$39.00 / 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
- PAN-ROASTED RED SNAPPER 🍴** \$39.00
thai-coconut curry / root vegetables / maitake / mint
- SEAFOOD LINGUINI** \$43.00
shrimp / mussels / clams / calamari / lemon-herb butter / espelette
- CHILEAN SEA BASS 🍴** \$47.00
forbidden black rice / turnip-orange slaw / salsa verde
- SURF & TURF* 🍴** \$70.00
petit filet / grilled gulf shrimp / 5oz maine lobster tail

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.

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.