



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*** ♻️
smoky-tomato cocktail / cucumber-champagne mignonette (6/12) **\$19.50/\$38.00**
- 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

**KNEAD
RESERVE
EXCLUSIVE**

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



SCAN HERE
TO JOIN!

**NASHVILLE-SPICED
FRIED CHICKEN \$30.00**
crème fraîche / paddlefish caviar / mango slaw

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**
- SKIRT STEAK** / 8 oz **\$38.00**
- CAJUN BRANZINO** / 32 oz **\$46.00**
- PETIT FILET MIGNON** / 6 oz **\$46.00**
- NEW YORK STRIP** / 14 oz **\$50.00**
- RIBEYE** / 16 oz **\$66.00**
- FILET MIGNON** / 12 oz **\$67.00**
- 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
- CRAB-AVOCADO TOAST** **\$24.75**
jumbo lump crab / avocado-dill vinaigrette
add poached egg* +\$3.25
- PAN-ROASTED RED SNAPPER** ♻️ **\$37.00**
thai coconut curry / root vegetables / maitake / mint
- CHILEAN SEA BASS** ♻️ **\$45.00**
forbidden black rice / turnip-orange slaw / poblano salsa verde
- SURF & TURF*** ♻️ **\$69.00**
petit filet / grilled gulf shrimp / 5oz maine lobster tail

LUNCH

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

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

MUSHROOMS PORTO ♻️
demi-glace / port wine reduction

HERBED FRIES ♻️ ♻️
rosemary / thyme / tarragon / aioli

SHAVED BRUSSELS SPROUTS ♻️ ♻️
pomegranates / toasted almonds / maple-sherry vinaigrette

\$9.25

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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.