

## Chilled Seafood

### OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,  
Housemade Hot Sauce

HALF DOZEN...19 | DOZEN...38

### SHRIMP COCKTAIL

Cocktail Sauce, Lemon...19

### KAMPACHI CRUDO

Asian Pear, Seranno Chili,  
Aged Shoyu, Pink Peppercorn...21

### MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...28

### KING CRAB COCKTAIL

Dijonnaise Sauce

HALF POUND...63 | ONE POUND...125

### THE GRILLE SEAFOOD TOWER

Oysters, Kampachi Crudo,  
Lobster Cocktail, Shrimp Cocktail,  
King Crab Cocktail

PETIT 65 | GRANDE 92 | ROYAL 145

## Appetizers

### POTATO SKINS & CAVIAR

Crème Fraîche...16

### PRIME RIBEYE CARPACCIO

Caper Aioli, 24-Month Aged Parmigiano,  
Arugula...22

### CRISPY ARTICHOKE HEARTS

Arugula, 24-Month Aged Parmigiano,  
Garlic-Dill Sauce...16

### ROASTED OYSTERS

Double T Oysters, Blue Crab,  
Yuzu Kosho Butter, Basil...16

### TOP NECK CLAMS CASINO

Applewood Smoked Bacon, Saffron,  
Jalapeño, Breadcrumbs...16

### GRILLED OCTOPUS

Red Wine Braised, Olives, Green Chiles,  
Squid Ink White Bean Purée...28

## Sides

### BRUNCH

BREAKFAST POTATOES . . . . . 10

SMOKED BACON . . . . . 8

PORK SAUSAGE PARTIES . . . . . 8

CHICKEN SAUSAGE . . . . . 8

### CLASSIC

CHARRED SHISHITO PEPPERS . . . . . 12

CREAMED SPINACH . . . . . 12

GRILLED ASPARAGUS . . . . . 12

ROASTED MUSHROOMS . . . . . 12

POMMES PURÉE . . . . . 12

CORN PUDDING . . . . . 12

MACARONI & CHEESE . . . . . 12

LOBSTER +24

BACON +8

KING CRAB +16

TRUFFLE +MKT

MACARONI & CHEESE TRIO...48

## Hand-Cut Steaks

### STEAKS & CHOPS

6oz BLACK ANGUS FILET MIGNON . . . . . 42

10oz BLACK ANGUS FILET MIGNON . . . . . 62

16oz PRIME STRIP . . . . . 68

18oz DRY-AGED PRIME COWBOY RIBEYE . . 94

14oz DRY-AGED BISON RIBEYE . . . . . 68

16oz PRIME BONE-IN DELMONICO . . . . . 89

AUSTRALIAN RACK OF LAMB . . . . . 59

14oz BERKSHIRE PORK CHOP . . . . . 38

16oz MILK FED VEAL CHOP . . . . . 59

JAPANESE A5 WAGYU . . . . . 36

3oz Minimum | Priced Per Ounce

### STEAKS FOR TWO

34oz DRY-AGED PORTERHOUSE . . . . . 162

36oz WAGYU TOMAHAWK . . . . . 210

## Brunch Entrées

### STEAK & EGGS

Dry-Aged Strip, Two Eggs, Potatoes,  
Chimichurri...24

### CORNFLAKE CRUSTED

#### PAIN PERDU

macerated berries, maple butter...14

### CRAB CAKE BENEDICT

Poached Eggs, Jumbo Lump Crab,  
Hollandaise Sauce...29

### LOBSTER BENEDICT

Spinach, English Muffin, Tavern Ham...36

### OREGON GRILLE BREAKFAST

Two Eggs Any Way, Choice of Tavern Ham,  
Smoked Bacon, Chicken Sausage, or  
Pork Sausage...18

### AVOCADO TOAST

Country Bread, Pickled Onion, Herb  
Salad, House Made Hot Sauce...14

### GREEK YOGURT PARFAIT

Macerated Berries, Granola Crunch,  
Honey...12

### STEAMED LIVE LOBSTER MKT

## Sandwiches ADD FRIED EGG +4

### DRY-AGED ANGUS BURGER

Roseda Farms Beef, Lettuce,  
Red Onion, Pickles, Burger Sauce...19

### MAINE LOBSTER ROLL

Old Bay Aioli, Pickled Onion, Celery...39

### CRAB CAKE SANDWICH

Lettuce, Tomato, Remoulade...30

### FRONTIER BISON BURGER

Truffle Tremor Goat Cheese,  
Red Wine Whole Grain Mustard, Cara-  
melized Onions...22

### GRILLED CHICKEN

Herb Marinated Chicken Breast, Arugula,  
Fontina Cheese, Pickled Red Onion,  
Country Bread...17

## Salads ADD CHICKEN +9 | SHRIMP +12 | SALMON +12 | LOBSTER +26

### BIBB LETTUCE SALAD

Hearts of Palm, Torn Herbs, Pomegranate,  
Olives, Meyer Lemon Vinaigrette...15

### BURRATA SALAD

Roasted Beets, Asian Pear, Candied  
Pecans...18

### CAESAR SALAD

Baby Gem Lettuce, Manchego Cheese, Lem-  
on-Black Pepper Emulsion...16

### MAINE LOBSTER COBB

Baby Gem & Bibb Lettuces, Roasted Corn,  
Avocado, Carrot, Six Minute Egg, Olive,  
Champagne Vinaigrette...36

### WEDGE SALAD

Candied Nuskies Bacon, Pickled Onion,  
Point Reyes Blue Cheese...16

### TENDERLOIN STEAK SALAD

Cherry Tomato, Roasted Cipollini Onion,  
Roasted Peppers, Aged Cheddar...28

### . ADD-ONS .

KING CRAB...22

KING CRAB OSCAR...26

HALF LOBSTER...26

TRUFFLE BUTTER...12

4 PEPPERCORN CRUSTED..6

FOIE GRAS ROSSINI...26

SHRIMP SCAMPI...19

### . SAUCES .

BORDELAISE...4

AU POIVRE...4

BÉARNAISE...4

CHIMICHURRI...4

TIGER SAUCE...4

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 or more guests.

