

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,
Housemade Hot Sauce
HALF DOZEN...19 | DOZEN...38

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...19

HAMACHI CRUDO

Asian Pear, Serrano Chili, Red Onion,
Aged Shoyu...21

MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...28

KING CRAB COCKTAIL

Cocktail Sauce
HALF POUND...63 | ONE POUND...125

THE GRILLE SEAFOOD TOWER

Oysters, Hamachi 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...28

CRISPY ARTICHOKE HEARTS

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

OYSTERS ROCKEFELLER

Double T Oysters, Spinach, Gruyere,
Herbed Breadcrumbs...21

PRAWN SCAMPI

Cherry Tomatoes, White Wine Butter,
Country Bread...32

GRILLED OCTOPUS

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

Sides

BRUNCH

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| BREAKFAST POTATOES | 10 |
| SMOKED BACON | 8 |
| PORK SAUSAGE PATTIES | 8 |
| CHICKEN SAUSAGE | 8 |

CLASSIC

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|------------------------------|----|
| CREAMED SPINACH | 12 |
| GRILLED ASPARAGUS | 12 |
| ROASTED MUSHROOMS | 12 |
| POTATO GRATIN | 12 |
| CHARRED BROCCOLINI | 12 |
| POMMES PURÉE | 12 |
| CORN PUDDING | 12 |
| MACARONI & CHEESE | 12 |

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|----------------|---------------|
| LOBSTER + 24 | BACON + 8 |
| KING CRAB + 16 | TRUFFLE + MKT |

MACARONI & CHEESE TRIO . . . 48

Hand-Cut Steaks

STEAKS & CHOPS

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| 6oz BLACK ANGUS FILET MIGNON | 42 |
| 10oz BLACK ANGUS FILET MIGNON | 62 |
| 16oz PRIME STRIP | 72 |
| 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 IBERICO PORK CHOP | 62 |
| 16oz MILK FED VEAL CHOP | 78 |
| JAPANESE A5 WAGYU | 36 |

3oz Minimum | Priced Per Ounce

STEAKS FOR TWO

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|-------------------------------------|-----|
| 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,
Caramelized Onions...22

GRILLED CHICKEN

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

Salads

ADD CHICKEN +9 | PRAWNS +18 | SALMON +12 | LOBSTER +26

BIBB LETTUCE SALAD

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

ROASTED BEETS & BURRATA

Arugula, Frisée, Candied Pistachio,
Winter Citrus, Honey Vinaigrette...18

CAESAR SALAD

Baby Gem Lettuce, Classic Caesar Dressing,
Parmigiano Regianno, Garlic Croutons...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

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.

