

## Chilled Seafood

### OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,  
Housemade Hot Sauce

HALF DOZEN...21 | DOZEN...42

### THE GRILLE SEAFOOD TOWER

Oysters, King Crab Cocktail,  
Shrimp Cocktail, Lobster Cocktail,  
Hamachi Crudo, PEI Mussels, Clams

PETIT 68 | GRANDE 96 | ROYAL 150

### KING CRAB COCKTAIL

Dijonnaise Sauce

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

### SHRIMP COCKTAIL

Cocktail Sauce, Lemon...22

### HAMACHI CRUDO

Asian Pear, Serrano Chili, Red Onion,  
Aged Shoyu...23

### MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...28

## Appetizers

### POTATO SKINS & CAVIAR

Crème Fraîche...19

### OYSTERS ROCKEFELLER

Double T Oysters, Spinach, Gruyere,  
Herbed Breadcrumbs...22

### GRILLED OCTOPUS

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

### CRISPY ARTICHOKE HEARTS

Arugula, 24-Month Aged Parmigiano,  
Garlic-Dill Sauce...168

### BEEF TARTARE

Cured Egg Yolk, Pickled Mustard Seeds,  
Charred Country Bread...26

### PRAWN SCAMPI

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

### PRIME RIBEYE CARPACCIO

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

## Salads

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

### ROASTED BEETS&BURRATA

Arugula, Frisee, Candied Pistachio,  
Winter Citrus, Honey Vinaigrette..19

### CAESAR SALAD

Baby Gem Lettuce, Classic Caesar  
Dressing, Parmigiano Reggiano,  
Garlic croutons...17

### WEDGE SALAD

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

### BIBB LETTUCE SALAD

Hearts of Palm, Torn Herbs,  
Olives, Pomegranate,  
Meyer Lemon Vinaigrette...16

### MAINE LOBSTER COBB

Baby Gem & Bibb Lettuces, Avocado,  
Roasted Corn, Carrot, Six Minute Egg,  
Olives, Champagne Vinaigrette...38

### TENDERLOIN STEAK SALAD

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



## Hand-Cut Steaks

### STEAKS & CHOPS

6oz BLACK ANGUS FILET MIGNON . . . . .	46
10oz BLACK ANGUS FILET MIGNON . . . . .	65
16oz PRIME STRIP . . . . .	75
18oz DRY-AGED PRIME COWBOY RIBEYE . . . . .	94
14oz DRY-AGED BISON RIBEYE . . . . .	74
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

3oz Minimum | 36 PER OZ

### STEAKS FOR TWO

34oz DRY-AGED PORTERHOUSE . . . . .	170
36oz WAGYU TOMAHAWK . . . . .	220

### . ADD-ONS .

KING CRAB...22
KING CRAB OSCAR...26
HALF LOBSTER...26
TRUFFLE BUTTER...12
FOIE GRAS ROSSINI...26
PRAWN SCAMPI...9
4 PEPPERCORN CRUSTED...6

### . SAUCES .

BORDELAISE...4
AU POIVRE...4
BÉARNAISE...4
CHIMICHURRI...4
TIGER SAUCE...4

## Sandwiches

### FRONTIER BISON BURGER

Truffle Tremor Goat Cheese,  
Red Wine Whole Grain Mustard,  
Caramelized Onions...23

### GRILLED CHICKEN

Herb Marinated Chicken Breast,  
Fontina Cheese, Pickled Red Onion,  
Arugula, Country Bread...19

### DRY-AGED ANGUS BURGER

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

### MAINE LOBSTER ROLL

Old Bay Aioli, Pickled Onion,  
Celery...42

### CRAB CAKE SANDWICH

Lettuce, Tomato, Remoulade...33

### STEAMED LIVE LOBSTER

MARKET PRICE

## Entrées

### ROASTED CHICKEN

Crispy Chicken Confit, Savoy  
Cabbage, Maple Vinegar, Chicken  
Jus.....38

### GLORY BAY SALMON

Sake Glazed Salmon, Pea Tendril,  
Shaved Carrot & Hearts of Palm  
Salad, Yuzu Dashi...38

### MARYLAND CRAB CAKE

Celery Root Slaw, Chili Remoulade,  
French Fries

SINGLE...34 | DOUBLE...68



## Sides

CREAMED SPINACH . . . . . 14	POMMES PURÉE . . . . . 14
GRILLED ASPARAGUS . . . . . 14	CORN PUDDING . . . . . 14
ROASTED MUSHROOMS . . . . . 14	CHARRED BROCCOLINI . . . . . 14
POTATO GRATIN . . . . . 14	

### . MACARONI & CHEESE .

-14-

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

MACARONI & CHEESE TRIO...50

