

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,
Housemade Hot Sauce
HALF DOZEN...21 | DOZEN...42

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...22

HAMACHI CRUDO

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

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 68 | GRANDE 96 | ROYAL 150

Appetizers

POTATO SKINS & CAVIAR

Crème Fraîche...19

PRIME RIBEYE CARPACCIO

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

CRISPY ARTICHOKE HEARTS

Arugula, 24-Month Aged Parmigiano,
Garlic-Dill Sauce...18

OYSTERS ROCKEFELLER

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

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

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

CLASSIC

CREAMED SPINACH	14
GRILLED ASPARAGUS	14
ROASTED MUSHROOMS	14
POTATO GRATIN	14
CHARRED BROCCOLINI	14
POMMES PURÉE	14
CORN PUDDING	14
MACARONI & CHEESE	14

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

MACARONI & CHEESE TRIO . . . 50

Hand-Cut Steaks

STEAKS & CHOPS

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

34oz DRY-AGED PORTERHOUSE	162
36oz WAGYU TOMAHAWK	210

Brunch Entrées

STEAK & EGGS

Dry-Aged Strip, Two Eggs, Potatoes,
Chimichurri...26

CORNFLAKE CRUSTED

PAIN PERDU

Macerated Berries, Maple Butter...16

CRAB CAKE BENEDICT

Poached Eggs, Jumbo Lump Crab,
Hollandaise Sauce...32

LOBSTER BENEDICT

Spinach, English Muffin, Tavern Ham...38

OREGON GRILLE BREAKFAST

Two Eggs Any Way, Choice of Tavern Ham,
Smoked Bacon, Chicken Sausage, or
Pork Sausage...19

AVOCADO TOAST

Country Bread, Pickled Onion, Herb Salad,
House Made Hot Sauce...16

GREEK YOGURT PARFAIT

Macerated Berries, Granola Crunch,
Honey...14

STEAMED LIVE LOBSTER MKT

Sandwiches ADD FRIED EGG +4

DRY-AGED ANGUS BURGER

Roseda Farms Beef, Lettuce,
Red Onion, Pickles, Burger Sauce...23

MAINE LOBSTER ROLL

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

CRAB CAKE SANDWICH

Lettuce, Tomato, Remoulade...33

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...19

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

BIBB LETTUCE SALAD

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

ROASTED BEETS & BURRATA

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

CAESAR SALAD

Baby Gem Lettuce, Classic Caesar Dressing,
Parmigiano Regianno, Garlic Croutons...17

MAINE LOBSTER COBB

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

WEDGE SALAD

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

TENDERLOIN STEAK SALAD

Cherry Tomato, Roasted Cipollini Onion,
Roasted Peppers, Aged Cheddar...30

. 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

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.

