

Chilled Seafood

OYSTERS ON THE HALF SHELL
Mignonette, Cocktail Sauce,
Housemade Hot Sauce
HALF DOZEN...21 | DOZEN...42

SHRIMP COCKTAIL
Cocktail Sauce, Lemon...19

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

Appetizers

POTATO SKINS & CAVIAR
Horseradish 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 AVERY
Double T Oysters, Crab,
Red Pepper Butter, Crispy Surryano,
Herbed Breadcrumbs...22

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

GRILLED OCTOPUS
Chorizo-Spice Spanish Octopus, Black
Bean Puree, Scallion, Crispy Chorizo,
Espelette Pepper...29

Sides

BRUNCH

BREAKFAST POTATOES 10
SMOKED BACON 8
HOUSEMADE SAUSAGE PATTIES 8
HOUSEMADE CHORIZO 8
EGG 5
ENGLISH MUFFIN 3⁵⁰
WHITE TOAST 3⁵⁰

CLASSIC

CREAMED SPINACH 15
GRILLED ASPARAGUS 15
ROASTED MUSHROOMS 15
POTATO GRATIN 15
CHARRED BROCCOLINI 15
CORN PUDDING 15

THE GRILLE SEAFOOD TOWER

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

PETIT 68 | GRANDE 96 | ROYAL 150

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,
or Pork Sausage...19

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

CALIFORNIA OMELETTE
Onions, Peppers, Tomato, Bacon,
Gruyère, Avocado, Home Fries...28

COUNTRY HAM & BISCUITS
Surryano Ham, Pickled Mustard
Seeds, Seasonal Fruit...28

CRAB & CHIVE OMELETTE
Jumbo Lump Crab, Home Fries...34

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...34

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

BEEF TENDERLOIN SANDWICH
Marinated Tenderloin, Baby Gem
Lettuce, Red Onion, Horseradish
Crème Fraîche, Ciabatta...30

OREGON GRILLE BLT
Fried Green Tomato, Candied Pork Belly
Little Gem Lettuce, Herb Aioli...19

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

BIBB LETTUCE SALAD
Meyer Lemon Vinaigrette, Shaved
Rainbow Carrot, cucumber, Candied
Pecans, Fresh Stone Fruit...19

BEEF & ARUGULA SALAD
Golden Beets, Shaved Carrot,
Goat-Gouda, Pomegranate Seeds, Cider
Vinaigrette, Candied Pecans...16

CAESAR SALAD
Baby Gem Lettuce, Classic Caesar
Dressing, Parmigiano Reggiano,
Garlic Croutons...17

MAINE LOBSTER COBB
Baby Gem & Bibb Lettuces, Avocado,
Roasted Corn, Carrot, Six Minute Egg,
Olives, Champagne Vinaigrette...42

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

TENDERLOIN STEAK SALAD
Cherry Tomato, Roasted Peppers,
Aged Cheddar, Roasted Cipollini
Onion...34

Please alert your server of any food allergies. A customary gratuity of
20% will be added to all parties of 6 or more guests.

Consuming raw or undercooked products such as chicken, pork,
beef, and shellfish can be hazardous to your health.

