

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

Calabrian Chili, Mandarin Oranges,
Cucumbers, Citrus Ponzu,
Crispy Beet Chips...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, Crispy Surryano,
Red Pepper Tabasco Butter,
Crab, Herbed Breadcrumbs...22

PRAWN SCAMPI

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

GRILLED OCTOPUS

Compressed Apple, Radish, Sumac,
Tahini Dressing, Red Watercress ...29

DUCK CONFIT

Pickled Carrots, Coriander Glaze,
Green Onion Oil, Orange Carrot Sauce,
Chives...24

STEAMED VIRGINIA CLAMS

Littleneck Clams, Housemade Chorizo,
Leeks, Grape Tomatoes, White Wine,
Butter, Garlic, Shallot...19

FRIED LOBSTER TAIL

Thai Slaw, Fresno Chili, Spicy Peanuts...35

Sides

BREAKFAST POTATOES	10
SMOKED BACON	8
COUNTRY HAM	8
HOUSEMADE CHORIZO	8
FRESH FRUIT	8
EGG	5
ENGLISH MUFFIN	3 ⁵⁰
WHITE TOAST	3 ⁵⁰

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

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

BEEF TENDERLOIN SANDWICH

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

MAINE LOBSTER ROLL

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

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

CRAB CAKE SANDWICH

Lettuce, Tomato, Remoulade...34

OREGON GRILLE BLT

Nueske's Bacon, Tomato, Gem Lettuce,
Herb Aioli, Toasted Sourdough...19

SHRIMP SALAD SANDWICH

Lettuce, Tomato, Brioche Roll...19

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

BURRATA

Pistachio Butter, Strawberries,
Pineberries, Radish, Pink Peppercorn,
Smoked Salt, Basil ...19

LOLLA ROSSA SALAD

Cucumbers, Beets, Sugar Snap Peas,
Red Onion, Meyer Lemon Vinaigrette...16

CAESAR SALAD

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

MAINE LOBSTER COBB

Baby Gem & Lolla Rossa Lettuces,
Avocado, Roasted Corn, Carrot,
Six Minute Egg, Olives,
Champagne Vinaigrette...42

WEDGE SALAD

Candied Nueske's Bacon, Pickled
Onion, Point Reyes Blue Cheese...16

TENDERLOIN STEAK SALAD

Cherry Tomato, Roasted Peppers,
Aged Cheddar, Roasted Cipollini
Onion...34



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