

Chilled Seafood

OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce,
Housemade Hot Sauce

HALF DOZEN...24 | DOZEN...48

THE GRILLE SEAFOOD TOWER

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

PETIT 72 | GRANDE 100 | ROYAL 154

KING CRAB COCKTAIL

Dijonnaise Sauce

HALF POUND...75 | ONE POUND...150

SHRIMP COCKTAIL

Cocktail Sauce, Lemon...22

HAMACHI CRUDO

Ruby Red Grapefruit, Avocado,
Citrus Shoyu, Fresno Chili...25

MAINE LOBSTER COCKTAIL

Dijonnaise & Cocktail Sauces...30

Appetizers

POTATO SKINS & CAVIAR

Horseradish Crème Fraîche...25

PRIME RIBEYE CARPACCIO

Caper Aioli, Arugula,
24-Month Aged Parmigiano...26

CRISPY ARTICHOKE HEARTS

Arugula, Garlic-Dill Sauce
24-Month Aged Parmigiano...21

OYSTERS AVERY

Double T Oysters, Crab,
Red Pepper Tabasco Butter,
Herb Breadcrumbs, Scallion,
Crispy Serrano Ham...26

FRIED LOBSTER TAIL

Thai Slaw, Fresno Chili,
Spicy Peanuts...38

CHARRED OCTOPUS

Chorizo & Potato Hash, Fresno Chili,
Cilantro Gremolatta,
Mandarin Orange ...32

PRAWN SCAMPI

Cherry Tomatoes, White Wine Butter,
Country Bread...35

Salads

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

BABY KALE SALAD

Honeycrisp Apple, Goat Cheese, Roasted
Sweet Potato, Cauliflowe, Candied Pecans,
Pomegranate Mustard Vinaigrette...19

WEDGE SALAD

Candied Nueske's Bacon, Pickled Onion,
Point Reyes Blue Cheese...19

LOLLA ROSSA SALAD

Celery Root, Shaved Beets, Baby Carrot,
Red Onion, Mandarin Oranges,
Meyer Lemon Vinaigrette..18

CAESAR SALAD

Baby Gem Lettuce, Classic Caesar
Dressing, Parmigiano Reggiano,
Garlic Croutons...19

TENDERLOIN STEAK SALAD

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

Soups

LOBSTER & CORN CHOWDER

Bacon, Red Pepper,
Herbs...18

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 6 or more guests.



Hand-Cut Steaks

STEAKS & CHOPS

10oz BLACK ANGUS FILET MIGNON	72
16oz PRIME STRIP	78
18oz DRY-AGED PRIME COWBOY RIBEYE	97
12oz DRY-AGED BISON RIBEYE	77
16oz PRIME BONE-IN DELMONICO	92
AUSTRALIAN RACK OF LAMB	62
14oz IBERICO PORK CHOP	65

JAPANESE A5 WAGYU

3oz Minimum | 36 PER OZ

STEAKS FOR TWO

34oz DRY-AGED PORTERHOUSE	175
36oz WAGYU TOMAHAWK	225

. ADD-ONS .

KING CRAB...25
KING CRAB OSCAR...30
HALF LOBSTER...29
TRUFFLE BUTTER...14
FOIE GRAS ROSSINI...29
PRAWN SCAMPI...12
4 PEPPERCORN CRUSTED...6

. SAUCES .

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

Sandwiches

DRY-AGED ANGUS BURGER

Roseda Farms Beef, Cheddar, Lettuce, Red Onion, Pickles, Burger Sauce...25

CRAB CAKE SANDWICH

Lettuce, Tomato, Remoulade...37

BEEF TENDERLOIN SANDWICH

Marinated Tenderloin, Baby Gem Lettuce, Red Onion, Horseradish Crème Fraîche, Ciabatta...32

GRILLED CHICKEN

Herb Marinated Chicken Breast, Fontina Cheese, Pickled Red Onion, Arugula, Country Bread...23

SHORTRIB GRILLED CHEESE

Braised Shortrib, Onion Marmalade, Triple Cream, Provolone, Sourdough...22

OREGON GRILLE BLT

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

Entrées

JAIL ISLAND SALMON

Brussels Sprouts, Compressed Apple, Guanciale, Mustard Cream Sauce...41

MARYLAND CRAB CAKE

French Fries, Coleslaw
SINGLE...37 | DOUBLE...74

STEAMED LIVE LOBSTER

MARKET PRICE

Sides

CREAMED SPINACH 16	CORN PUDDING 16
GRILLED ASPARAGUS 16	SPICY CHARRED BROCCOLINI . . 16
ROASTED MUSHROOMS 16	LOADED POTATO GRATIN 16
BRUSSELS SPROUTS 16	

. MACARONI & CHEESE .

-16-

LOBSTER +26 | KING CRAB +26 | BACON +10 | TRUFFLE +MKT

MACARONI & CHEESE TRIO...52

