

Appetizers

Seasonal Oysters * half dozen
shallot mignonette 21.50

Ahi Tuna Poke *
onion shoyu, tobiko, avocado 18.75

Spinach Artichoke Dip 14.75

Sea Scallops
orange fennel beurre blanc 16.75

Jumbo Shrimp Cocktail 20.50

Ahi Sashimi 18.75

Calamari
rémoulade sauce 15.50

Onion Rings
bleu cheese dressing 11.00

Garlic Cheese Bread (half order) 6.00

Jumbo Lump Crab Cake
whole grain mustard sauce 19.75

Soups & Salads

Today's Soup
sm bowl 6.00 | lg bowl 8.00

Lobster Bisque lg bowl 10.00

Starter Salad with entrée 8.00

Mixed Field Greens 10.00

Caesar Salad 12.00

Burrata & Tomato
vine-ripe tomatoes, red onion, lemon vinaigrette,
balsamic reduction 14.75

BLT Wedge Salad
double-smoked bacon, tomatoes, bleu cheese, egg 15.50

Sides

Grilled Vegetables 10.00

Baked Potato 12.00

Brussels Sprouts 12.00

Loaded Mac & Cheese 12.00

French Fries 6.00

Creamed Spinach 10.00

Yukon Mash 8.00

Grilled Asparagus 12.00

Steamed Spinach 8.00

Lobster Mash 25.00



Brunch

Eggs Benedict *
canadian bacon, poached eggs,
hollandaise, smashed potatoes 15.50

Bacon & Eggs
hickory double-smoked bacon, eggs, smashed potatoes 14.50

Lobster Benedict *
asparagus, poached eggs, hollandaise,
smashed potatoes 24.75

Buttermilk Pancakes
maple syrup 13.50

Skirt Steak & Eggs
grilled over live oak, smashed potatoes 24.75

Egg White Omelette
mushrooms, green onions, tomatoes,
avocado tomato salsa, smashed potatoes 13.75

Brunch Sides 8
smashed potatoes | sliced tomatoes

Bottomless Booze 15
mimosas | kir royal | aperol spritz | bacon bloody mary's

The Grill Specials

Chicken Pot Pie 19.50

Meatloaf
our signature recipe topped with tomato glaze, grill sauce,
mashed potatoes 16.50

Chicken Piccata
lemon caper sauce, mashed potatoes 18.75

Grilled Shrimp Pomodoro
angel hair pasta 21.75

John Dory
lemon sauce, choice of side 37.50

Pan-Seared Salmon
spinach, shiitake mushroom lemon sauce 23.75

Braised Short Ribs
mashed potatoes 23.50

Skirt Steak Frites
grilled over live oak, french fries 29.75

Entrée Salads

The Grill Cobb Salad
chicken, tomato, avocado, bleu cheese, green onions, egg,
double-smoked bacon, house dressing 18.75
small 14.75

Wood-Fired Steak Salad
marinated skirt steak, greens, red onion, gorgonzola,
tomato, asparagus, buttermilk herb dressing 27.50

Lobster Salad
bibb lettuce, bleu cheese, roasted walnuts,
fresh dill, tomatoes, akvavit dressing 28.75

Burgers & Sandwiches

Choice Of French Fries Or Peanut Cole Slaw

Chop House Cheeseburger
fresh ground 100% USDA chuck,
served with LTO, cheddar cheese, sliced pickle
and thousand island* 16.50

ENHANCE YOUR BURGER
crispy bacon • sautéed mushrooms • fried egg • avocado 2.00 each

American Kobe Burger
black truffle aioli, lto, sesame seed bun 25.75

French Dip
swiss cheese, caramelized onions, au jus 16.50

Lobster Roll
warm butter poached, grilled lemon 27.75

Blackened Fish Sandwich
rémoulade slaw, red onion, sesame seed bun 16.75

BLTA
double-smoked bacon, lettuce, tomato, avocado 14.50

Steaks & Chops

all our prime cuts are generously seasoned with
santa maria seasoning grilled over live oak wood

Filet Mignon (12 oz) 53.50

Petite Filet Mignon (8 oz) 48.75

Prime New York Strip (16 oz) 56.50

Petite Prime New York Strip (12 oz) 49.75

Rib Eye Steak (16 oz) 44.75

Australian Lamb Rack (16 oz) 49.00
all natural, mint demi glaze

*Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs, or any other food cooked to order may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. The Grill respects and embraces the value of sustainability and its impact on the environment.