

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 17.75

Jumbo Shrimp Cocktail 20.50

Ahi Sashimi 18.75

Garlic Cheese Bread 10.00

Onion Rings
bleu cheese dressing 11.00

Calamari
rémoulade sauce 15.50

Jumbo Lump Crab Cake
whole grain mustard sauce 19.75

King Crab Leg 1/2 lb
chilled, housemade mustard & cocktail sauce 33.25

Soups & Salads

Today's Soup 10.00

Lobster Bisque lg bowl 12.00

Starter Salad with entrée 8.00

Mixed Field Greens 11.00

Caesar Salad 13.00

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

BLT Wedge Salad
doubled-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** 8.00

Yukon Mash 8.00 **Grilled Asparagus** 12.00

Steamed Spinach 8.00 **Lobster Mash** 25.00



Steaks & Chops

All our prime cuts are generously seasoned with kosher Santa Maria seasoning and 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

Tomahawk Pork Chop (16 oz) 35.75
washington blackberry sauce, mashed potatoes

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

ENHANCEMENTS

green peppercorn sauce 6.00 bleu cheese herb crust 6.00

béarnaise sauce 6.00 umami butter 6.00 oscar style 15.00

jumbo shrimp (3) 12.00 pepper, bacon & onion 6.00

lobster tail MKT king crab MKT

STEAK TEMPS

RARE	Very Red, Cool Center
MEDIUM RARE	Red, Warm Center
MEDIUM	Pink Center
MEDIUM WELL	Slightly Pink Center
WELL DONE	No Pink, Hot Center

Entrée Salads

The Grill Cobb Salad
chicken, tomato, avocado, bleu cheese, green onions, egg,
doubled-smoked bacon, house dressing 21.50

Wood-Fired Steak Salad
marinated skirt steak, greens, red onion, gorgonzola, tomato,
asparagus, buttermilk herb dressing 28.50

Lobster Salad
bibb lettuce, bleu cheese, roasted walnuts, fresh dill,
tomatoes, akvavit dressing 29.75

The Grill Specials

Chicken Pot Pie 23.50

Braised Short Ribs
mashed potatoes 35.75

Chicken Piccata
lemon caper sauce, mashed potatoes 27.50

Grilled Shrimp Pomodoro
angel hair pasta 25.75

American Kobe Cheeseburger
black truffle aioli, lto, sesame seed bun, french fries 27.50

Meatloaf
our signature recipe topped with tomato glaze,
grill sauce, mashed potatoes 17.75

Seafood

choice of side item

Pan-Seared Salmon
spinach, shiitake mushroom lemon sauce 36.75
simply grilled upon request

Sea Scallops
orange fennel beurre blanc 37.50

Dover Sole
lemon butter sauce 49.00

Jumbo Lump Crab Cake
whole grain mustard sauce 38.75

John Dory
lemon sauce 42.00

Beverages

Soft Drinks or Iced Tea 4.00

Fresh Squeezed Hand Shaken Lemonade 4.25

Arnold Palmer or Strawberry Lemonade 4.25

Pellegrino or Panna (16 oz) 7.00 (33 oz) 10.00

Regular or Decaf Coffee 4.00

Hot Tea 4.00 **Milk** 3.50

Red Bull or Sugar Free Energy Drink 7.00

*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.