



APPETIZERS

SEASONAL OYSTERS <small>half dozen</small>	21.50
<small>shallot mignonette, horseradish</small>	
AHI TUNA POKE	18.75
<small>onion shoyu, tobiko, avocado, wontons</small>	
SCALLOP & SHORT RIBS	19.50
<small>whipped potatoes, demi glaze, brussels petals</small>	
ONION RINGS	11.00
<small>bleu cheese dressing</small>	
KING CRAB LEG <small>1/2 lb.</small>	33.25
<small>chilled, housemade mustard & cocktail sauce</small>	
SPINACH ARTICHOKE DIP	14.75
<small>herb toasted crostini</small>	
JUMBO PRAWN COCKTAIL	20.50
<small>cocktail sauce</small>	
WINGS	15.50
<small>sticky asian bbq sauce, sesame seeds, cilantro</small>	
JUMBO LUMP CRAB CAKE	19.75
<small>whole grain mustard sauce</small>	
CALAMARI	15.50
<small>rémoulade sauce</small>	
AHI SASHIMI	18.75
<small>seared rare, sesame seeds, pickled ginger, wasabi</small>	

SUSHI

SPICY TUNA ROLL <small>16.00</small>
<small>avocado, cucumber, wasabi tobiko</small>
RAINBOW ROLL <small>17.00</small>
<small>hamachi, salmon, tuna, crab, avocado</small>

BRUNCH

EGGS BENEDICT	15.00
<small>double-smoked bacon, poached eggs, hollandaise, smashed potatoes</small>	
NIMAN RANCH BACON & EGGS	14.50
<small>bourbon maple glaze, smashed potatoes</small>	
LOBSTER BENEDICT	22.75
<small>asparagus, poached eggs, hollandaise, smashed potatoes</small>	
BUTTERMILK PANCAKES	13.00
<small>maple syrup</small>	
SKIRT STEAK & EGGS	24.75
<small>grilled over live oak, smashed potatoes</small>	
EGG WHITE OMELETTE	13.75
<small>mushrooms, green onions, tomatoes, avocado tomato salsa, smashed potatoes</small>	

BRUNCH SIDES

8
smashed potatoes | macerated berries | sliced tomatoes

SOUP & SALAD

TODAY'S SOUP	sm bowl 6.00	lg bowl 8.00
LOBSTER BISQUE	lg bowl 10.00	
STARTER SALAD <small>with entrée</small>	8.00	
MIXED FIELD GREENS	10.00	
<small>choice of dressing</small>		
CAESAR	12.00	
<small>romaine, housemade croutons, parmesan, signature caesar dressing</small>		
SPINACH SALAD	13.50	
<small>warm walnut bacon vinaigrette</small>		
BLT WEDGE SALAD	15.50	
<small>double-smoked bacon, tomatoes, bleu cheese, egg</small>		
LOBSTER SALAD	28.75	
<small>bibb lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing</small>		
COBB SALAD	18.75	
<small>chicken, tomato, avocado, bleu cheese, green onions, egg, double-smoked bacon, house dressing</small>		
WOOD-FIRED STEAK SALAD	27.50	
<small>marinated skirt steak, greens, red onion, gorgonzola, tomato, asparagus, ranch dressing</small>		

BOTTOMLESS BOOZE

is beautiful . . .

15
mimosas ▪ kir royal ▪ aperol spritz
bacon bloody mary's

please behave or we'll cut you off

BURGERS & SANDWICHES

choice of french fries or peanut cole slaw

WOOD-FIRED CHEESEBURGER	16.50
<small>ground chuck, cheddar cheese, lto, pickle, thousand island</small>	
AMERICAN KOBE BURGER	25.75
<small>black truffle aioli, lto, sesame seed bun</small>	
FRENCH DIP	17.50
<small>swiss cheese, caramelized onions, au jus</small>	
LOBSTER ROLL	27.75
<small>warm butter poached, grilled lemon</small>	
BLACKENED FISH SANDWICH	19.00
<small>rémoulade slaw, red onion, sesame seed bun</small>	
BLTA	16.25
<small>double-smoked bacon, lettuce, tomato, avocado</small>	

TRADITIONAL

POT PIE	19.50
<small>chicken, carrots, mushrooms, peas, béchamel, puff pastry</small>	
AMERICAN KOBE MEATLOAF	18.25
<small>our signature recipe topped with tomato glaze, grill sauce, mashed potatoes</small>	
SKIRT STEAK FRITES	29.75
<small>grilled over live oak</small>	
CHICKEN PICCATA	20.75
<small>lemon caper sauce, mashed potatoes</small>	
GRILLED SHRIMP POMODORO	21.75
<small>angel hair pasta</small>	
JOHN DORY	37.50
<small>lemon sauce, choice of side</small>	
ATLANTIC SALMON	23.75
<small>spinach, shiitake mushroom lemon sauce or simply grilled</small>	
FILET MEDALLIONS <small>8 oz</small>	42.75
<small>cracked pepper, roquefort cheese, white wine, veal demi sauce, mashed potatoes</small>	
BRAISED SHORT RIBS	26.50
<small>mashed potatoes, caramelized onion au jus, crispy onions</small>	

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.