



APPETIZERS

SEASONAL OYSTERS half dozen	21.50
shallot mignonette, horseradish	
AHI TUNA POKE.	18.75
onion shoyu, tobiko, avocado, wontons	
SCALLOP & SHORT RIBS	19.50
whipped potatoes, demi glaze, brussels petals	
ONION RINGS	11.00
bleu cheese dressing	
KING CRAB LEG 1/2 lb.	33.25
chilled, housemade mustard & cocktail sauce	
SPINACH ARTICHOKE DIP	14.75
herb toasted crostini	
GARLIC CHEESE BREAD.	10.00
JUMBO PRAWN COCKTAIL	20.50
cocktail sauce	
WINGS	15.50
sticky asian bbq sauce, sesame seeds, cilantro	
JUMBO LUMP CRAB CAKE	19.75
whole grain mustard sauce	
AHI SASHIMI	18.75
seared rare, sesame seeds, pickled ginger, wasabi	
CALAMARI	15.50
rémoulade sauce	

SUSHI

SPICY TUNA ROLL 16.00
avocado, cucumber, wasabi tobiko

RAINBOW ROLL 17.00
hamachi, salmon, tuna, crab, avocado

STEAKS & CHOPS

all our prime cuts are generously seasoned with santa maria seasoning
grilled over live oak to perfection and served with our signature steak sauce

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.	42.75
TOMAHAWK PORK CHOP	34.50
washington blackberry sauce, mashed potatoes	
AUSTRALIAN LAMB RACK 16 oz.	49.00
all natural, mint demi glaze	
ANY TURF CAN SURF	AQ
jumbo prawns • king crab • lobster tail	
◇ ARM CANDY ◇	
umami butter • béarnaise sauce • green peppercorn sauce bleu cheese herb crust • sliced mushrooms 3	

SOUP & SALAD

TODAY'S SOUP	10.00
LOBSTER BISQUE.	12.00
lg bowl	
STARTER SALAD with entrée	8.00
MIXED FIELD GREENS.	11.00
choice of dressing	
CAESAR SALAD	13.00
romaine, housemade croutons, parmesan, signature caesar dressing	
SPINACH SALAD	14.25
warm walnut bacon vinaigrette	
BLT WEDGE SALAD.	15.50
doubled-smoked bacon, tomatoes, bleu cheese, egg	
LOBSTER SALAD	29.75
bibb lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing	
COBB SALAD	21.50
chicken, tomato, avocado, bleu cheese, green onions, egg, doubled-smoked bacon, house dressing	
WOOD-FIRED STEAK SALAD	28.50
marinated skirt steak, greens, red onion, gorgonzola, tomato, asparagus, ranch dressing	

SEAFOOD

choice of side item

SEA SCALLOPS	37.50
orange fennel beurre blanc	
ATLANTIC SALMON	36.75
spinach, shitake mushroom lemon sauce or simply grilled	
JOHN DORY	42.00
lemon sauce	
DOVER SOLE.	49.00
lemon sauce	
JUMBO LUMP CRAB CAKES	38.75
whole grain mustard sauce	
KING CRAB LEGS 1 lb.	65.50
chilled or steamed, cold mustard sauce	

TRADITIONAL

POT PIE.	23.50
chicken, carrots, mushrooms, peas, béchamel, puff pastry	
BRAISED SHORT RIBS.	35.75
caramelized onion au jus, crispy onions, mashed potatoes	
CHICKEN PICCATA	31.50
lemon caper sauce, mashed potatoes	
GRILLED SHRIMP POMODORO.	25.75
angel hair pasta	
AMERICAN KOBE BURGER	27.50
black truffle aioli, lto, sesame seed bun, french fries	
FILET MEDALLIONS 8 oz	42.75
cracked pepper, roquefort cheese, white wine, veal demi sauce, mashed potatoes	
AMERICAN KOBE MEATLOAF	28.50
signature recipe topped with tomato glaze, grill sauce, mashed potatoes	

SIDES

grilled vegetables	10.00	loaded mac & cheese	12.00
brussels sprouts	12.00	creamed spinach	8.00
french fries	6.00	baked potato	12.00
yukon mash	8.00	grilled asparagus.	12.00
steamed spinach	8.00	lobster mash	25.00

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.