



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>	
GARLIC CHEESE BREAD	10.00
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>	
AHI SASHIMI	18.75
<small>seared rare, sesame seeds, pickled ginger, wasabi</small>	
CALAMARI	15.50
<small>rémoulade sauce</small>	

SUSHI

SPICY TUNA ROLL 16.00
avocado, cucumber, wasabi tobiko

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

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>	

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>doubled-smoked bacon, tomatoes, bleu cheese, egg</small>		
LOBSTER SALAD		28.75
<small>bibb lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing</small>		
WOOD-FIRED STEAK SALAD		27.50
<small>marinated skirt steak, greens, red onion, gorgonzola, tomato, asparagus, ranch dressing</small>		
COBB SALAD		18.75
<small>chicken, tomato, avocado, bleu cheese, green onions, egg, doubled-smoked bacon, house dressing</small>		
<small>small 14.75</small>		

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

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>	

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 <small>12 oz.</small>	53.50
PETITE FILET MIGNON <small>8 oz.</small>	48.75
PRIME NEW YORK STRIP <small>16 oz.</small>	56.50
PETITE PRIME NEW YORK STRIP <small>12 oz.</small>	49.75
RIB EYE STEAK <small>16 oz.</small>	42.75
AUSTRALIAN LAMB RACK <small>16 oz</small>	49.00
ANY TURF CAN SURF	AQ
<small>jumbo prawns • king crab • lobster tail</small>	

ARM CANDY

umami butter • béarnaise sauce • green peppercorn sauce
bleu cheese herb crust • sliced mushrooms 3

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.