

APPETIZERS

Fresh Shucked Oysters* 21.50
half dozen, classic cocktail sauce, mignonette, lemon

Jumbo Shrimp Cocktail 21.50
classic cocktail sauce

Cajun Crab & Corn Fritters 14.50
old bay spice, jalapeno aioli

Ahi Tuna Tartare* 18.75
cucumbers, shoyu onion dressing, avocado, spicy miso aioli, crispy wontons

Spinach Artichoke Dip 14.75
parmesan cheese gratin, herb crostini

Calamari 15.75
red onion, herbs, chilis, remoulade

Sesame Ahi Sashimi* 18.75
sesame, pickled ginger, wasabi, nori chips

Garlic Cheese Toast 7.00
sourdough, parmesan, garlic butter

SOUPS & SALADS

New England Clam Chowder 9.00
bacon, cream, thyme

Lobster Bisque 12.00
lobster meat, brandy, cream

French Onion Soup 13.00
caramelized onions, gruyère, parmesan, house made crouton

Caesar Salad* 12.00
crisp romaine, house made croutons, parmesan

Mixed Field Greens 11.00
tomatoes, cucumbers, goat cheese, balsamic vinaigrette

Burrata & Tomato 14.75
campari tomatoes, burrata, red onions, lemon vinaigrette, frisee lettuce, balsamic reduction

The Wedge 15.75
double smoked bacon, tomatoes, bleu cheese, egg



STEAKS & CHOPS

All our steaks are generously seasoned with our Santa Maria spice blend and grilled over live oak and mesquite

All our steaks are served with broccoli and your choice of baked potato, mashed potato, or french fries

Petite Filet Mignon (8oz)* 49.75

Petite New York Steak (12oz)* 49.75

Rib Eye Steak (16oz)* 46.75

Flat Iron Steak (10oz)* 34.75

Pork Loin Rack Chop (14oz)* 35.75

Australian Lamb Rack (14oz)* 49.00

◆ ENHANCEMENTS ◆

classic green peppercorn sauce 4.00

bearnaise sauce 4.00

herb blue cheese crust 5.00

oscar style 15.00

jumbo shrimp 12.00

lobster tail 28.00

◆ 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

SIDES 9.00 each

Onion Rings • Sautéed Mushrooms • Grilled Vegetables • Brussels
Sprouts • Truffle Fries • Steamed Spinach
Creamed Spinach • Mac n Cheese • Grilled Asparagus

The GRILL® CLASSICS

Chicken Pot Pie 23.50
roasted chicken, vegetables, golden puff pastry

Brick Chicken Breast 24.75
grilled vegetables, buttermilk mashed potatoes, balsamic glaze

Wood Grilled Shrimp Pomodoro 26.50
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

American Kobe Burger* 23.50
½ lb Snake river farm American style kobe beef, lettuce, tomato, cheddar, grill sauce, french fries

Vegetable Capellini 22.50
spinach, mushrooms, asparagus, garlic & roasted tomato

ENTRÉE SALADS

The GRILL® Cobb Salad 19.50
chicken, tomatoes, avocado, bleu cheese, egg, double smoked bacon, green onions, house dressing

Lobster Salad 28.75
poached chilled lobster, leaf lettuce, goat cheese, roasted walnuts, herb dressing

Steak Salad* 24.00
wood-grilled flat iron steak, greens, red onions, bleu cheese, tomato, asparagus, herb buttermilk dressing

SEAFOOD

Seared Salmon Filet* 37.50
spinach, shiitake mushrooms, roasted fingerling potatoes, beurre blanc

Seared Maine Scallops* 38.50
roasted fingerling potatoes, tomato garlic butter, asparagus

John Dory* 43.50
caper butter, buttermilk mashed potatoes, broccoli

*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.