

APPETIZERS

- Fresh Shucked Oysters*** 21.50
half dozen, classic cocktail sauce, mignonette, lemon
- Jumbo Shrimp Cocktail** 22.50
classic cocktail sauce, fresh horseradish
- Cajun Crab & Corn Fritters** 15.50
old bay spice, jalapeño aioli
- Ahi Tuna Tartare*** 18.75
cucumbers, ponzu, avocado, spicy miso aioli, crispy wontons
- Beef Carpaccio*** 16.75
grainy mustard, shaved parmesan, arugula, crispy capers, olive oil
- Spinach Artichoke Dip** 15.75
parmesan cheese gratin, herb crostini
- Calamari** 16.75
red onion, herbs, chilis, remoulade
- Blackened Ahi Sashimi*** 18.75
sesame, pickled ginger, wasabi, nori chips
- Crab Cake** 19.75
lump crab, pickled cucumbers, jalapeño aioli
- Garlic Cheese Toast** 8.00
sourdough, gruyère, parmesan

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
- Caesar Salad*** 13.00
crisp romaine, house made croutons, parmesan
- Mixed Field Greens** 11.00
tomatoes, cucumbers, goat cheese, balsamic vinaigrette
- Burrata & Tomato** 14.75
heirloom tomatoes, burrata, red onions, lemon vinaigrette, balsamic
- The Wedge** 15.75
double smoked bacon, tomatoes, bleu cheese, egg



BRUNCH

- Classic Eggs Benedict*** 16.25
canadian bacon, poached eggs, hollandaise, smashed potatoes
- The Grill Breakfast*** 17.25
double smoked bacon, sausage, eggs, smashed potatoes
- Buttermilk Pancakes** 14.50
whipped butter, maple syrup
- Steak & Eggs*** 26.00
wood grilled flat iron steak, eggs, smashed potatoes
- Lobster Benedict*** 25.00
lobster meat, leeks, mushrooms, asparagus, poached eggs, hollandaise, smashed potatoes
- Egg White Omelette** 15.00
mushrooms, green onions, onions, tomatoes, avocado tomato salsa, smashed potatoes

The GRILL® CLASSICS

- Chicken Pot Pie** 20.50
roasted chicken, vegetables, golden puff pastry
- Brick Chicken** 18.00
grilled vegetables, buttermilk mashed potatoes, balsamic glaze
- Wood Grilled Shrimp Pomodoro** 22.75
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan
- John Dory** 38.50
buttermilk mashed potatoes, broccoli, lemon herb butter
- Chicken Piccata** 19.50
pan fried, lemon caper butter, buttermilk mashed potatoes, asparagus
- Seared Salmon Filet*** 27.00
spinach, shiitake mushrooms, fingerling potatoes, beurre blanc

LUNCH FAVORITES

- Chophouse Cheeseburger*** 17.75
lettuce, tomato, pickle, cheddar, grill sauce, french fries
- Lobster & Shrimp Roll** 24.00
classic remoulade, mixed greens
- Turkey Club** 16.00
house roasted turkey breast, lettuce, tomato, avocado, double smoked bacon
- BLTA** 14.75
double smoked bacon, lettuce, tomato, avocado
- Ahi Tuna Tacos*** 17.00
santa fe spice, cabbage slaw, jalapeño aioli, roasted corn salsa

ENTRÉE SALADS

- The GRILL® Cobb Salad** 19.50
chicken, tomatoes, avocado, bleu cheese, egg, double smoked bacon, house dressing
- Lobster Salad** 28.75
poached chilled lobster, bibb lettuce, goats cheese, roasted walnuts, avocado, herb dressing
- Seafood Caesar Salad*** 22.00
wood grilled salmon, jumbo prawns, crisp romaine, house made croutons, parmesan
- Steak Salad*** 24.00
wood grilled flat iron steak, greens, bleu cheese, tomato, asparagus, herb buttermilk dressing

SIDES 10.00 each

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

*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.