

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, jalapeno 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



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

Filet Mignon (12oz)* 59.75

Petite Filet Mignon (8oz)* 53.75

New York Striploin (16oz)* 59.75

Petite New York Striploin (12oz)* 53.75

Rib Eye Steak (16oz)* 51.75

Sirloin Steak (10oz)* 39.75

Flat Iron Steak (10oz)* 36.75

Pork Loin Rack Chop (16oz)* 39.75

Australian Lamb Rack (16oz)* 53.50

◆ 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 10.00 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 25.50
roasted chicken, vegetables, golden puff pastry

Brick Chicken Breast 26.75
grilled vegetables, buttermilk mashed potatoes, balsamic glaze

Wood Grilled Shrimp Pomodoro 27.50
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

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

American Kobe Burger* 24.50
½ lb Snake river farm American style kobe beef, lettuce, tomato, cheddar, grill sauce, french fries

Chicken Piccata 27.50
lemon caper sauce, mashed potatoes, asparagus, tomato, cheddar, grill sauce, french fries

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

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* 39.50
roasted fingerling potatoes, tomato garlic butter, asparagus

Dover Sole* 49.50
lemon herb butter, buttermilk mashed potatoes, broccoli

John Dory* 44.50
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.