

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, shoyu onion, avocado, spicy miso aioli, crispy wontons

Beef Carpaccio* 16.75
grainy mustard, shaved parmesan, arugula, crispy capers, olive oil, roasted garlic

Spinach Artichoke Dip 15.75
parmesan cheese gratin, herb crostini

Calamari 16.75
red onion, herbs, chilis, remoulade

Seared 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, 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, house vinaigrette

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

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

*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.



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, berry compote

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

Chicken Piccata 19.00
pan fried, lemon caper butter, buttermilk mashed potatoes, asparagus

John Dory 38.50
buttermilk mashed potatoes, broccoli, lemon herb butter

Seared Salmon Filet* 27.00
spinach, shiitake mushrooms, fingerling potatoes, lemon butter

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, green onion, double smoked bacon, house dressing

Lobster Salad 28.75
poached chilled lobster, bibb lettuce, goat cheese, tomatoes, 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, red onions, bleu cheese, tomato, asparagus, herb buttermilk dressing, onion rings

SIDES 10.00 each

Onion Rings

Sautéed Mushrooms

Grilled Vegetables

Brussels Sprouts

Truffle Fries

Steamed Spinach

Creamed Spinach

Mac n Cheese

Grilled Asparagus