

APPETIZERS

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

Jumbo Shrimp Cocktail 24.50
classic cocktail sauce, fresh horseradish

Cajun Crab & Corn Fritters 16.50
old bay spice, jalapeño aioli

Ahi Tuna Tartare* 19.75
cucumbers, shoyu onion, avocado, spicy miso aioli, crispy wontons

Beef Carpaccio* 17.75
grainy mustard, shaved parmesan, arugula, crispy capers, olive oil, roasted garlic

Spinach Artichoke Dip 16.75
parmesan cheese gratin, herb crostini

Calamari 16.75
red onion, herbs, chilis, remoulade

Seared Ahi Sashimi* 19.75
sesame, pickled ginger, wasabi, nori chips

Crab Cake 21.75
lump crab, pickled cucumbers, jalapeño aioli

Garlic Cheese Toast 9.00
sourdough, parmesan

SOUPS & SALADS

New England Clam Chowder 10.00
bacon, cream, thyme

Lobster Bisque 13.00
lobster meat, brandy, cream

French Onion Soup 13.00
caramelized onions, gruyère, parmesan

Caesar Salad* 14.00
crisp romaine, house made croutons, parmesan

Mixed Field Greens 12.00
tomatoes, cucumbers, goat cheese, house vinaigrette

Burrata & Tomato 15.75
heirloom tomatoes, frisee, burrata, red onions, lemon vinaigrette, balsamic reduction

The Wedge 16.75
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)* 65.50

Petite Filet Mignon (8oz)* 59.50

New York Striploin (16oz)* 66.50

Petit New York Striploin (12oz)* 58.50

Rib Eye Steak (16oz)* 58.50

Sirloin Steak (10oz)* 43.50

Flat Iron Steak (10oz)* 39.75

Pork Loin Rack Chop (16oz)* 44.50

Australian Lamb Rack (16oz)* 61.50

ENHANCEMENTS

classic green peppercorn sauce 5.00

bearnaise sauce 5.00

herb blue cheese crust 6.00

oscar style 15.00

jumbo shrimp 12.00

lobster tail 35.00

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 11.00 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 26.50
roasted chicken, vegetables, golden puff pastry

Brick Chicken Breast 27.75
grilled vegetables, buttermilk mashed potatoes, balsamic glaze

Wood Grilled Shrimp Pomodoro 31.50
roasted tomatoes, garlic, olive oil, angel hair pasta

Vegetable Cappellini 22.50
spinach, mushrooms, asparagus, zucchini, garlic & roasted tomatoes

American Kobe Burger* 25.50
½ lb Snake river farm American style kobe beef, lettuce, tomato, cheddar, truffle aioli, french fries

Chicken Piccata 27.50
lemon caper sauce, buttermilk mashed potatoes, asparagus

ENTRÉE SALADS

The GRILL **Cobb Salad** 20.50
chicken, tomatoes, avocado, bleu cheese, egg, green onion, double smoked bacon, house dressing

Lobster Salad 31.75
poached chilled lobster, bibb lettuce, goat cheese, tomatoes, roasted walnuts, avocado, herb dressing

Steak Salad* 27.00
wood-grilled flat iron steak, greens, red onions, bleu cheese, tomato, asparagus, herb buttermilk dressing, onion rings

SEAFOOD

Seared Salmon Filet* 37.50
spinach, shiitake mushrooms, roasted fingerling potatoes, lemon butter

Seared Maine Scallops* 41.50
roasted fingerling potatoes, tomato garlic butter, asparagus

Dover Sole 50.50
lemon butter, buttermilk mashed potatoes, broccoli

John Dory 45.50
lemon 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.