

THE GRILL

APPETIZERS

GF	SHRIMP COCKTAIL - FENNEL - GRAPEFRUIT SALAD, COCKTAIL & COGNAC SAUCE	24	V / VG	LENTIL AND BEET TARTARE - AVOCADO CREMA, MEYER LEMON, SMOKED SALT	18
GF	SMOKED SALMON * - SALMON CAVIAR, CAPER BERRIES, PERNOD, HORSERADISH INFUSED OLIVE OIL, CUCUMBER, CURED EGG YOLK	22	GF	SCALLOPS - BERKSHIRE PORK BELLY, SMOKED CARROT PURÉE, RUBY PORT REDUCTION, BLOOD ORANGE	26
GF / V	TRUMPET MUSHROOM - ENDIVE, DATE PURÉE, CHAMPAGNE VINAIGRETTE	26	GF	HUDSON VALLEY FOIE GRAS - PORT WINE POACHED PEAR, PICKLED MUSTARD SEEDS, MACADAMIA, FOIE EMULSION	28

SOUPS

GF	LOBSTER BISQUE - LEMON CRÈME FRAICHE	16
V / VG	ROASTED BLUE CURRY SQUASH BISQUE - FIVE SPICE GREEK YOGURT, POMEGRANATE	14

SALADS

	TRADITIONAL CAESAR - WHITE ANCHOVY, BRIOCHE	16
GF	CLASSIC WEDGE - TOMATO, RED ONIONS, PANCETTA, POINT REYES BLUE CHEESE	18
GF	HEIRLOOM TOMATO - TOMATO JAM, PICKLED RED ONION, STRACCIATELLA, ROSETTE LETTUCE, ARUGULA PESTO	16
GF / V / VG	COMPRESSED PERSIMMON - ARUGULA, CRANBERRIES, SLIVERED ALMONDS, SPICED MAPLE-BALSAMIC VINAIGRETTE	18

ENTRÉES

FAROE ISLANDS SALMON 46 GF
SUNCHOKE PURÉE, ROASTED PEARL ONIONS, MOREL - CASTELVETRANO OLIVE TAPENADE
BLACK COD 42 GF
PROSCIUTTO WRAPPED, CRANBERRY BEAN SUCCOTASH, COCKLE CLAMS, CAVIAR SAUCE
MUSHROOM POLENTA CAKE 24 GF / V / VG
CHARRED BABY CORN, VADOUVAN CARROTS, POBLANO CHILI SAUCE
BRAISED SHORT RIB 52 GF
ROSEMARY- COMTE CHEESE POMME PURÉE, CONFIT PORTOBELLO, BABY LEEKS
CAULIFLOWER STEAK 26 GF
QUINOA PILAF, FAVA BEAN, ROASTED SHALLOT PURÉE, TOASTED HAZELNUT CHIMICHURRI

PRIME STEAKS GF

RIBEYE - 22 OZ.	69
NEW YORK STRIP - 14 OZ.	56
DELMONICO - 14 OZ.	59

CLASSIC CUTS GF

VEAL CHOP - 16 OZ.	45
COLORADO LAMB RACK	58
FILET MIGNON - 10 OZ.	58
BONE - IN - FILET - 22 OZ.	85

STEAK ADD ONS GF

SAUTÉED PEARL ONIONS	10 V / VG
HUDSON VALLEY FOIE GRAS	22
WHOLE MAINE LOBSTER TAIL	32
POINT REYES BLUE CHEESE	12
LUMP CRAB OSCAR	20

SAUCE GF

HOLLANDAISE	MINT JUS
BÉARNAISE	GREEN PEPPERCORN SAUCE
RED WINE JUS	CREAMED HORSERADISH

SIDES

POMME PURÉE	12 GF	LOBSTER MAC & CHEESE - TRUFFLE - SMOKED	22
FIELD MUSHROOMS - AGED SHERRY	14 GF / V / VG	GOUDA CHEESE SAUCE	
ASPARAGUS	14 GF / V / VG	VADOUVAN SPICED CARROTS - CHERMOULA,	14 GF / V / VG
SALTED SPINACH	12 GF / V / VG	TOASTED HAZELNUTS	
AU GRATIN POTATOES	14 GF	ROASTED BRUSSEL SPROUTS -	12 GF / V / VG
CLASSIC SALT BAKED POTATO	10 GF / V / VG	BOURBON - MAPLE GLAZE	
HAND CUT STEAK FRIES	12		

Gluten Free / GF, Vegan / V, Vegetarian / VG

FOR YOUR SAFETY:

IN AN EORT TO MAINTAIN SOCIAL DISTANCING AND PREVENT COVID19 THROUGH CONTACT, WE ARE PROVIDING YOU THIS CLEAN, ONE-USE DISPOSABLE MENU. PLEASE FEEL FREE TO TAKE IT HOME OTHERWISE, THE SERVER WILL DISPOSE IMMEDIATELY AFTER ORDERING. OUR LADIES AND GENTLEMEN ARE CONTINUOUSLY DISINFECTING ALL SURFACES IN THE RESTAURANT FOR YOUR SAFETY. THANK YOU.

CONSUMER INFORMATION

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

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