

# THE GRILL

## APPETIZERS

<b>SHRIMP COCKTAIL</b> - FENNEL - GRAPEFRUIT SALAD, COCKTAIL & COGNAC SAUCE	24	<b>OYSTERS</b> * - HALF DOZEN, MIGNONETTE & COCKTAIL SAUCE	18
<b>SMOKED SALMON</b> * - SALMON CAVIAR, CAPER BERRIES, PERNOD, HORSERADISH - INFUSED OLIVE OIL, CUCUMBER, CURED EGG YOLK, TOAST POINTS	22	<b>HERB - CRUSTED SCALLOPS</b> - BERKSHIRE PORK BELLY, SMOKED CARROT PURÉE, RUBY PORT REDUCTION, BLOOD ORANGE	26
<b>AHI TUNA TARTARE</b> * - HARISSA, SLIVERED ALMONDS, DATE PURÉE, MINT, MEYER LEMON, SMOKED SALT	26	<b>HUDSON VALLEY FOIE GRAS</b> - PORT WINE POACHED PEAR, CARDAMOM BRIOCHE, PICKLED MUSTARD SEEDS, MACADAMIA, FOIE EMULSION	28

## SOUPS

<b>LOBSTER BISQUE</b> - LEMON CRÈME FRAÎCHE	16
<b>ROASTED BLUE CURRY SQUASH BISQUE</b> - FIVE - SPICE GREEK YOGURT, POMEGRANATE	14

## SALADS

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

## ENTRÉES

### FAROE ISLANDS SALMON \* 46

SUNCHOKE PURÉE, ROASTED PEARL ONIONS, MOREL - CASTELVETRANO OLIVE TAPENADE

### BLACK COD 42

PROSCIUTTO - WRAPPED, CRANBERRY BEAN SUCCOTASH, COCKLE CLAMS, CAVIAR SAUCE

### MOULARD DUCK 40

HONEY - GLAZED, FONDANT POTATOES, HUCKLEBERRIES, ROASTED SHALLOT PURÉE, FIVE - SPICE JUS

### BRAISED SHORT RIB 52

ROSEMARY - COMTÉ CHEESE POMME PURÉE, CONFIT PORTOBELLO, BABY LEEKS

### DOVER SOLE 62

BROWN BUTTER

## PRIME STEAKS

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

## CLASSIC CUTS

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

## STEAK ADD ONS

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

## SAUCE

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

## SIDES

<b>POMME PURÉE</b>	12	<b>LOBSTER MAC &amp; CHEESE</b> - TRUFFLE - SMOKED	22
<b>FIELD MUSHROOMS</b> - AGED SHERRY	14	GOUDA CHEESE SAUCE	
<b>ASPARAGUS</b> - HOLLANDAISE	14	<b>VADOUVAN SPICED CARROTS</b> - CHERMOULA,	14
<b>CREAMED SPINACH</b>	12	TOASTED HAZELNUTS	
<b>AU GRATIN POTATOES</b>	14	<b>ROASTED BRUSSELS SPROUTS</b> - NUESKI BACON,	12
<b>CLASSIC SALT - BAKED POTATO</b>	10	BOURBON - MAPLE GLAZE	
<b>HAND - CUT STEAK FRIES</b>	12		

### 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

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OYSTERS OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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