grill

Our Menu, Created By Executive Chef Franck Desplechin, Is Home To A Seasonal Selection Of The Freshest And Mostly Regional Ingredients, Prepared With Simplicity

OYSTER BAR

*BEAU SOLEIL – NEW BRUNSWICK*3.5*
Refined & Light

*FANNY BAY – BRITISH COLUMBIA*3.5*
Smooth & Briny

*KUMAMOTO – CALIFORNIA*4*
Sweet & Fruity

*REACH ISLAND – WASHINGTON*3.5*
Firm & Briny

APPETIZERS

POACHED EGG 16
Lemon Crust, Green Asparagus
Hollandaise Sauce

CRISPY PORK TROTTER 18
Satsuma Mandarin
Yukon Potato, Lentils

CHILLED DUNGENESS CRAB 20
Celery Root, Granny Smith Apple
Hazelnut, Orange

SOUP & SALADS

PORCINI MUSHROOM VELOUTE 13
Duck Confit Ravioli
Charred Baby Leeks, Brioche

FRISÉE SALAD 14
Baby Beets, Meyer Lemon
Blood Orange, Hazelnuts

LITTLE GEMS 15
Caramelized Apples, Endive, Blue Cheese
Pomegranate Aioli, Walnuts

ENTREES

All Of Our Meat & Fish Can Be Simply Grilled

*APPLEWOOD SMOKED SALMON 38**
Razor Clams, Fennel, Yams Chorizo Soria

*THE GRILL'S BOUILLABAISSE 44**
John Dory, Scallop, Mussels
Squid, Saffron Potatoes, Rock Fish Soup

*HUDSON VALLEY DUCK LEG CONFIT 43**
Brown Butter Parsnip, Apple, Brussel Sprouts

*KOBE STYLE RIBEYE 45**
Savoy Cabbage, Chestnut
Forest Mushrooms, Truffle Jus

*CERTIFIED ANGUS BURGER 24**
Caramelized Onions, Artichoke Aioli
Swiss Cheese, Hand Cut Fries

FROM THE GRILL

*HALF CHICKEN 32**
Shelton's Farms, Pomona, Ca

*14oz VEAL CHOP 38**
Macho Farms, Pennsylvania, Pa

*12oz KUROBUTA PORK CHOP 34**
Snake River Farms, Boise, Id

*8oz AMERICAN KOBE FILET MIGNON 41**
Snake River Farms, Boise, Id

*10oz PRIME NEW YORK 39**
Greater Nebraska

AUSTRALIAN RACK OF LAMB
Whole 54 | Half 41*

CERTIFIED JAPANESE WAGYU BEEF A5
Miyazaki Farms, Japan
19 *per oz*

SIDES

Grilled Broccolini 6
Hand Cut Kennebec Fries 6
Wild Mushroom Fricassee 7
Bacon Brussels Sprout 7
Garlic Mashed Potatoes 6
Onion Rings 7

Executive Chef
Franck Desplechin

* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."