

THE GRILL

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SHELLFISH & CAVIAR

Oysters – ½ Doz. *	19
Littleneck Clams – ½ Doz. *	12
Colossal Shrimp Cocktail	19
Half Maine Lobster	23
Alaskan King Crab Legs – ½ lb.	24
Caviar Russe Siberian Osetra – 1 oz. *	125
<i>deviled eggs, smoked salmon, fingerling potatoes, buckwheat blini</i>	

SEAFOOD TOWERS

Premier Tower *	70
<i>oysters, clams, shrimp, ½ lobster, tuna tartare</i>	
Grand Tower *	150
<i>oysters, clams, shrimp, whole lobster, alaskan king crab legs, tuna tartare</i>	
Magnum & Grand Tower *	925
<i>Dom Perignon</i>	

SOUPS & SALADS

Saffron Mussel Soup	14
<i>grilled focaccia, aioli</i>	
Butternut Squash Bisque	12
<i>coco-ginger espuma</i>	
41°N Caesar Salad *	14
<i>anchovies, parmesan</i>	
Gem Lettuce Salad	14
<i>bacon, buttermilk blue cheese dressing</i>	
Kale Salad	14
<i>pears, avocado green goddess dressing, kale chips</i>	

APPETIZERS

Crispy Calamari	15
<i>shishito peppers, lemon aioli</i>	
Peeky Toe Crab Balls	16
<i>cilantro, chili remoulade</i>	
Flaked Salmon	16
<i>potato pancakes, trout roe, dill crème fraiche</i>	
Garganelli	17 / 28
<i>alaskan king crab, calabrian chilis</i>	

PLEASE NOTIFY YOUR SERVER IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY

* Consumption of raw or partially cooked foods can increase your risk of illness. Consumers are advised to order seafood and other food from animals thoroughly cooked.

ENTRÉES

Seared Sea Scallop	36
<i>roasted carrots, pesto</i>	
Pan Roasted Tiger Prawns	32
<i>fra diavolo</i>	
Roasted Chicken	30
<i>lemon chicken sausage, parmesan jus</i>	
Niman Ranch Pork Chop	32
<i>cider braised belly, green apple</i>	
Rib Cap Steak 12 oz	40
<i>bone marrow toast, frisee, gaufrettes</i>	
Surf & Turf	62
<i>filet mignon, poached lobster, shrimp, king crab, brussels sprouts</i>	

STEAKS, CHOPS & SEAFOOD

Dry Aged New York Strip 12 oz. *	46
Creek Stone Farms Rib Eye 16 oz. *	38
Center Cut Filet Mignon 8 oz. *	43
Roasted Rack of Colorado Lamb *	48
Yellowfin Tuna Steak 8 oz. *	33
Alaskan King Salmon 8 oz. *	32

FOR TWO

30 oz. Bone-In Rib Eye *	44 pp
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SIDES

Crisp Brussels Sprouts	8
<i>chili caramel</i>	
Broccoli Rabe	
<i>calabrian chili, garlic</i>	
Roasted Sweet Potatoes	
<i>bacon, pickled shallot</i>	
French Fries	
Mashed Potatoes	
Creamed Spinach	
<i>parmesan</i>	

SAUCES

Brandy Peppercorn	5
Béarnaise	
Salsa Verde	
Red Wine	

Terence Feury
Executive Chef