

THE
Grill
KITCHEN & BAR
Dinner
Shared Plates

Bruschetta 16

*Tomato Jam/ Burrata Cheese/ Wild Rocket
Baby Basil/ Caramelized Walnut/ Lemon Oil*

Shrimp and Grits 19

*Smoked Blue Cheese/ Yellow Italian Grits
Sonoran Tamarind BBQ
Baby Herbs/ Red Chili Thread*

Smoked Spinach Artichoke Dip 15

*Smoked Onion Cream/ Marinated Artichoke/ Pablano
Grilled Garlic Nann Bread*

Truffled Arrancini 16

*Black Truffle Risotto/ Fermented Garlic Aioli
House Made Red Sauce/ Micro Parmesan/ Baby Herbs*

Southwest Crab Cakes 19

*Lump Crab/ Meyer Lemon Aioli/ Cilantro Pesto
Shaved Fennel/ Criolla Slaw/ Fresh Local Citrus
Sprouted Herbs*

Soups | Salads

Roasted Chicken 6

Grilled Shrimp 9

Seared Salmon* 9

Steak 10

French Onion Soup 11

*Caramelized Onion/ Sourdough Crostini Swiss / Provolone
Fresh Garden Herbs*

Scarborough Salad 14

*Baby Greens/ Asparagus/ Heirloom Carrot Baby Fennel
Organic Radish/ Local Citrus Lemon Thyme Vinaigrette*

Organic Garden Tomato Bisque 12

*Fresh Garden Herbs/ Basil Oil
Basil Sprout / Charred Pearl Onion
Herbed Mascarpone/ Crouton*

Classic Caesar Salad 16

*Fresh Baby Romaine/ Oil Roasted Tomato
Spiced Focaccia Crouton
Micro Parmesan/ Southwest Caesar Dressing*

(Available every Friday)

New England Clam Chowder 12

*Ocean Clam Cream Broth
Hearty Vegetables*

Tuscan Kale Salad 15

*Shredded Marinated Kale/ Organic Quinoa
Roasted Squash / Dried Blueberry
Pickled Raisin/ Granna Padano
Spiced Pumpkin Seeds*

*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Dinner

Entrees

Seared Airline Chicken Breast 34

*White Bean Cassoulet / Chorizo / Sundried Tomato
Bloomsdale Spinach
Shaved Garlic / Brown Bird Demi*

Hand Made Tagliatelle 26

*House Made Red Sauce / Seared Baby Onion
House Made Ricotta / Lemon Zest / Fresh Herbs
Baby Basil / Granna Padano*

Crisp Skinned Sea Bass 38

*Fire Roasted Tomato & Clam Sauce
Caramelized Baby Fennel / Garlic Herbed Potato
Charred Cippolini Onion / Upland Cress
Pickled Baby Pepper*

Butter Basted Salmon 36

*Volcanic Rice / Caramelized Fennel Puree
Pickled Beets / Roasted Fennel / Baby Mache
Herb Pollen / Caper Butter*

Seared Scallops 38

*Smoked Jalapeño Creamed Corn
Crisp Bacon Lardon / Herbed Tomato
Fresh AZ Citrus / Shaved Fennel / Petit Greens
Brown Butter Vinaigrette*

Filet of Beef 43

*White Cheddar Potato Fondue / Mesquite Smoked
Spinach / Sauce Au Poivre*

Char Grilled New York 44

*Carrot Nage / Roasted Root Vegetables
Winter Squash / Horseradish Potato Puree
Peppercorn Demi / Petit Herbs*

Cast Iron Lamb Loin 38

*White Garlic Puree / Israeli Cous Cous / Apricot
Minted Pesto / Roasted Tomato Chutney
Roasted Lamb Jus / Smoked Marcona Almond*

Roasted Pork Tenderloin 36

*Parsnip Puree / Roasted Carrot Duo / Pickled Mustard Seed
Baby Potato / Carrot Top Pesto / Bourbon Jus*

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