

THE *Grill* KITCHEN & BAR DINNER

Shared Plates

Bruschetta 18

Tomato jam, buratta cheese, wild rocket, baby basil, caramelized walnut, lemon oil

Spinach Artichoke Dip 16

Spiced cream cheese, marinated artichoke, poblano, hardwood onions, Parmesan, grilled garlic nann

Southwest Crab Cakes 20

Lump crab, mayer lemon aioli, cilantro chimichurri, shaved fennel, fresh local citrus, sprouted herbs

Soup & Salad

Organic Garden Tomato Bisque 14

Fresh herbs, basil oil, herbed mascarpone

Classic Caesar 14

Baby romaine, oil roasted tomato, spiced focaccia crouton, micro parmesan, caesar dressing

Chopped Salad 15

Organic baby lettuce, local seeded trail mix, dried cherries, blue cheese, diced apple, cider vinaigrette

Add to any salad:

Marinated Grilled Chicken 7 | *Grilled Jumbo Shrimp* 10

*Wild Caught Salmon** 10 | *Grilled Steak* 12

Entrees

Cider Brined Half Chicken 34

Herbed garlic polenta, sauteed kale, charred grape, brown bird demi

Seared Miso Sea Bass 49

Seared Chilean seabass, yukon potato, asparagus, miso glaze, sweet chili sauce

Seared Scallops 45

Organic carrot puree, spiced heirloom carrot, shaved root vegetable salad, forest fronds, smoked lardons, brown butter

Butter Basted King Salmon 43

Volcanic rice, caramelized root puree, roasted cauliflower, roasted fennel, herb pollen, caper butter

Fresh Pappardelle Pasta 31

House made tomato ragu, seared baby onion, whole milk ricotta, lemon zest, fresh herbs, baby basil, Parmesan

Slow Braised Short Rib 42

Garlic mashed potato, roasted turnip, herbed tomato, pickled pearl onion, forest fronds, bourbon demi

Certified Angus Beef Filet 49

White garlic puree, herbed baby potatoes, grilled asparagus, charred shallot, peppercorn au jus

*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. 6/29/22