

# THE Grill KITCHEN & BAR DINNER

## Appetizers

### Toasted Pork Belly 23

Curried lime greek yogurt, apricot mustarda, grape must syrup, spiced pork rind, fresh chili, crisp easter egg radish, sweet pea shoots

### Pepper Crusted Prime Beef Carpaccio\* 25

Black garlic aioli, local petit arugula, sweet and sour shallot, meyer lemon essence, crisp crushed caper, cultivated white truffle salt

### Southern Spiced Shrimp and Gritts 24

Toasted yellow corn gritts, fire roasted tomato marmalade, wild popcorn shoots, garden herb oil

### Marinated Tomato Buratta Bruschetta 18

Hand pulled buratta, marinated baby tomato, fresh grilled focaccia, local wilcox tomato jam, barrel aged saba, pressed lemon oil, petit garden herbs

### Sonoran Spiced Crab Cake 24

Lump crab, local sonoran chilies, estate harvested prickly pear syrup, lemon remoulade, shaved farm carrot and fennel salad, local citrus, farm sprouted herbs

## Soup & Salad

### Truffled Cauliflower Bisque 14

Slow cooked white cauliflower bisque, capers, roasted heirloom cauliflower, plumped raisin, toasted farm bread crostini, fresh herbs, truffle essence

### Classic Baby Caesar 17

Fresh baby romaine leaf, olive oil cured tomato, french crouton, hand shaved parmesano reggiano, roasted garlic dressing

### Smoked Blue Cheese Wedge 17

Crisp iceberg, smoked blue cheese, rendered bacon, olive oil cured tomato, pickled onion, toasted sourdough crumb, snipped garden chive

### Slow Roasted Heirloom Beet Salad 19

Whipped goat crème fraiche, herb roasted heirloom beets, wild berry dust, pressed lemon oil, brined strawberries, red berry balsamic

## Entrees

### Slow Braised Short Rib 48

Whipped garlic herb potato, local carrots, toasted king oyster mushroom, pickled baby onion, young turnip, black truffle beef jus

### Certified Angus Beef Tenderloin\* 52

White garlic puree, herbed smashed baby potato, roasted garden onion, oven roasted tomato, pickled mustard seed, fermented black garlic jus

### Grass Fed Angus Ribeye\* 51

Roasted garlic mashed potato, grilled asparagus, charred shallot, campari tomato, whole mustard, cilantro chimichurri, peppercorn beef jus

### Miso Glazed Chilean Seabass 44

Seared chilean seabass, yukon gold potato, seared asparagus, miso glaze, sweet chili sauce

### Brown Butter Seared Scallops\* 46

Fire roasted elote puree, thick cut crispy pork belly, garden fennel, fresh arizona orange, petit garden herbs, brown butter powder

### Seared King Salmon 45

Toasted black lotus rice, charred heirloom cauliflower, seared anise, herb pollen, local lemon caper butter

### Cast Iron Chicken 38

Herbed brined chicken breast, creamed parmesan polenta, garlic toasted kale, charred black grapes, kale chips, bagnetto verde, chicken jus

### Char Grilled Bourbon Pork Loin 44

Bourbon brined pork loin, creamed carrot puree, roasted heirloom radish, vine roasted tomato, farm carrot, pickled mustard, bourbon pork jus

### Fresh Sweet Corn Ravioli 34

Fire roasted corn relish, ricotta solatta, torn petit basil, brown butter, fresno chili, sprouted popcorn shoots

*\*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.*