

Starters

CHEESESTEAK EGG ROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 15

AHI TACOS

Tuna Tartar, Avocado, Spicy Citrus Aioli, Crispy Wontons 18

JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 18

ROASTED WINGS

Wet or Dry, Avocado Ranch 16

CHARCUTERIE BOARD

Artisanal Cheeses, Selected Meats, Accoutrements 23

ROASTED TOMATO & PEPPERONI FLATBREAD

Mozzarella, Parmesan 17

Gluten Sensitive Crust 4

DEVILED EGGS

Truffle Chive Vinaigrette 10

Salads & Soups

SOUP OF THE DAY

Chef's Seasonal Daily Selection 10

THE GRILLE SALAD

Cherry Tomatoes, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 9

Add Chicken 6 Salmon 9 Steak 12

ICEBERG LETTUCE WEDGE

Hickory-Smoked Bacon Crumbles, Tomatoes, Blue Cheese Dressing 9

CAESAR SALAD

Parmesan, Garlic Croutons, Anchovy-Garlic Dressing 14

Add Chicken 6 Salmon 9 Steak 12

STEAKHOUSE SALAD

Sliced Prime Steak, Deviled Egg, Avocado, Cherry Tomatoes, Hickory-Smoked Bacon, Parmesan, Blue Cheese, Lemon Horseradish Dressing 26

KALE & BRUSSELS SPROUT SALAD

Roasted Almonds, Dried Cranberries, Orange Segments, Shave Manchego, Creole Mustard Vinaigrette 15

Add Chicken 6 Salmon 9 Steak 12

Handhelds

GRILLE CHEESEBURGER

Double Stacked Beef Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle 16

Add Butcher-Cut Bacon 2

BEYOND BURGER

Plant Based Patty, Lettuce, Red Onion, Tomato, Pickle 20

Entrees

SHAVED STEAK SANDWICH

Creamy Horseradish, Artisan French Roll,
Au Jus 19

LEMON DILL SALMON

Roasted Asparagus, Lemon Dill Aioli 33

ROASTED CHICKEN

Baby Heirloom Carrots, Caper
Chimichurri, Hand-Mashed Russet
Potatoes 27

BABY BACK RIBS

Full Rack, Dry Rub, House-Smoked, BBQ
Sauce, Pommes Frites 29

PRIME BEEF SHORT RIB STROGANOFF

Papparedelle Egg Noodles, Sour Cream,
Crispy Onions 33

USDA PRIME CHOPPED STEAK

10 oz., Aged Sharp Cheddar, Tomatoes,
Green Onions

USDA PRIME STEAK FRITES

8 oz., Served with Chimichurri Sauce 30

USDA PRIME TOP SIRLOIN

10 oz., Broiled to your desired
temperature, finished with butter

CERTIFIED ANGUS NEW YORK STRIP

12 oz., Broiled to your desired
temperature, finished with butter 38

FILET MIGNON

8 oz., Broiled to your desired
temperature, finished with butter

USDA PRIME RIBEYE

16 oz., Broiled to your desired
temperature, finished with butter

Signature Steaks

TRUFFLED MAC AND CHEESE

10

POMMES FRITES

8

SWEET POTATO FRITES

8

ROASTED BROCCOLI

Lemon Herb Butter 9

HAND-MASHED RUSSET POTATOES

7

SAUTEED ASPARAGUS

10

PEANUT BUTTER BAR

Sides

Desserts

Peanut Butter Mousse, Graham Cracker
Crust, Callebaut Fudge Sauce 10

CARAMEL POT DE CRÈME

Maldon Salted Caramel, Butterscotch,
Whipped Cream 9

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.