

3501 martinis & cocktails

martini medley

4 mini-martinis of your choice

20

new classics

10

Fuzzy Mabel

pineapple juice, chambord,
peach schnapps, licor 43

Plum Delicious

plum vodka, orange vodka,
lemon juice, simple syrup,
splash cranberry juice

Lavender Lemon Drop

lavender lemonade vodka,
limoncello, lemon juice,
lavender simple syrup

Eve's Apple

green apple vodka, lemon juice,
elderflower liqueur

French Pear

pear vodka, elderflower
liqueur, champagne

Guava-rita

guava purée, white tequila,
chambord, lime juice

Mango Mambo

mango & peppar vodkas,
mango purée, lemon juice

Kurant Affair

currant vodka, elderflower liqueur,
cranberry juice, orange juice

Broadway Blues

açaí blueberry vodka,
blue curacao, lemonade

Brambleberi

blackberry vodka, limoncello,
elderflower liqueur, lemon juice

Black Cherry Cosmo

black cherry vodka,
cointreau, cranberry juice

White Orchid

vodka, ginger liqueur,
cointreau, cranberry juice

Black Tie Chai

chai crème liqueur, vanilla
vodka, ginger liqueur

ROOT Canal

ROOT liqueur, bailey's
irish cream, espresso

infusion

9

ask your server about today's
featured flavor(s)

house favorites

8.5

The 3501

clementine vodka,
cointreau, cranberry juice,
lime juice

Espresso

vanilla vodka, espresso,
kahlua, bailey's

Pomegranate

vodka, pomegranate
liqueur, pomegranate juice

Key Lime

vanilla vodka, malibu rum,
melon liqueur, lime juice

fizzy lifting drinks

10

st. germain elderflower,
chambord raspberry or
domaine de canton ginger
liqueur added to bubbly

tall cool one

9

Kick Your Sassafras

ROOT artisanal liqueur,
white crème de cacao,
vanilla vodka, ginger liqueur

Paraiso

plum vodka, muddled
strawberry, mint, lime juice

Caipirinha

cachaça - brazilian
sugarcane rum, muddled
lime & sugar, soda water

Pimm's Cup

pimm's no. 1, cointreau,
lime juice, ginger ale,
cucumber wedge & mint

Cetronia Iced Tea

sweet tea vodka, lemon juice,
simple syrup

the green fairy

12

Vieux Carré Absinthe

the fabled potion of late
19th & early 20th century
bohemians, served in
the traditional french manner

Add Gorgonzola stuffed olives to your martini for 0.5

*All martini ingredients are listed above.
Grille 3501 cannot return or exchange martinis.*

*Gratuity of 20% will be added
to all parties of 6 or more*

appetizers

Crispy calamari

chipotle-lime sauce, cilantro pesto

10

Duck confit ravioli

duck broth with thyme & cream, dried cranberries

10

Foie gras

preparation changes

18

Roasted prawns

applewood bacon, ancho, lentils,
sweet & spicy tomato jam

10

Braised pork belly

crispy polenta, dijon-hoisin sauce

10

Crab & mango spring rolls

coconut-curry remoulade

10

Grilled lamb tenderloin

arugula, mint, pecans, chili oil

12

Tuna carpaccio pizza

grilled flatbread, tomato, avocado, spicy sauce

10

Tempura asparagus

assorted dipping sauces

10

Tempura king crab

cucumber slaw, chili oil, sweet soy

12

Tuna tartare

cucumber, tomato, ginger-lime vinaigrette

10

Crispy sesame chicken dumplings

cucumber-jicama slaw, soy-yuzu sauce

10

Steamed Prince Edward Island mussels

chorizo, tomato, shiitake, garlic, basil, chablis

10

Jumbo lump crab cake

mango-fennel slaw, old bay oil

10

Panko brie

port-red onion jam, chili crisps

10

Steamed edamame dumplings

brown butter sauce

10

soups

Shrimp bisque

tempura shrimp

7

Soup of the day

6

lunch salads

Grille 3501 chicken

Asian greens, grilled chick en breast,
honey-sesame dressing, crispy wontons

12

Tempura shrimp

mixed greens, cucumber relish,
grape tomato, cider vinaigrette

12

Cajun chicken

mixed greens, avocado, roasted tomato,
balsamic vinaigrette

12

Jumbo lump crab

mixed greens, avocado, cucumber relish,
mango vinaigrette

12

Sesame seared rare tuna

mixed greens, cucumber relish,
ginger-lime vinaigrette

12

Spiced pecan

mixed greens, glazed goat cheese,
dried cranberries, cider vinaigrette

10

Baby arugula

avocado, roasted tomato,
gorgonzola dressing,
gorgonzola crouton

10

Caesar

crisp romaine, croutons, parmesan crisp,
Caesar dressing small 5 large

8

Mixed green

grape tomato, cucumber,
balsamic vinaigrette

small 5 | large 8

sandwiches

Flat iron steak

caramelized onions, arugula,
chipotle mayonnaise, grilled flatbread
10

Shrimp BLT

applewood bacon, arugula, roasted tomato,
chipotle mayonnaise, grilled flatbread
10

Jumbo lump crab cake

fennel slaw, chipotle mayonnaise,
ciabatta roll
10

Grilled chicken

peperjack cheese, roasted tomato, arugula,
sweet chili mayonnaise, ciabatta roll
10

Angus burger

lettuce, tomato, ciabatta roll
(Additional toppings - American, cheddar,
pepperjack, portobello, grilled onion .50)
8

Add

french fries or a side salad to your sandwich

entrées

Salmon filet

soba noodles, baby bok choy,
ginger-soy vinaigrette
12

Boneless short rib

scallion potato cake, spinach,
pomegranate jus
12

Sesame rare tuna

lentil fried rice, baby bok choy,
miso-yuzu syrup
12

Grilled free range chicken breast

roasted parsnips & carrots,
Yukon potatoes, chicken jus
12

Vegetarian selection

chef's choice
12

soups

Shrimp bisque

tempura shrimp

7

Soup of the day

6

salads

Grille 3501

Asian greens,
honey-sesame dressing,
crispy wontons

6

Spiced pecan

mixed greens,
glazed goat cheese,
dried cranberries,
cider vinaigrette

6

Baby arugula

avocado, roasted tomato,
gorgonzola dressing,
gorgonzola crouton

6

Caesar

crisp romaine, croutons,
parmesan crisp,
Caesar dressing

5

Mixed green

grape tomato, cucumber,
balsamic vinaigrette

5

entrées

Filet mignon

herb mashed, red onion-portobello confit,
asparagus, merlot sauce

29

Maine lobster tails

cannellini beans, fingerling potatoes,
endive, truffles, brown butter sauce

29

Asian rack of lamb

sweet onion-potato purée,
spinach, dijon-hoisin sauce

29

Roasted local free range chicken

roasted parsnips and carrots,
Yukon potatoes, chicken jus

19

Pork tenderloin

applewood bacon, barley, asparagus,
balsamic onions, red wine reduction

21

Chilean sea bass

black rice, chorizo, tempura green beans,
lobster emulsion

27

Duck breast

maple yam purée, baby bok choy,
crispy duck confit dumpling, duck glacé

23

Boneless beef short rib

scallion potato cake, spinach,
pomegranate jus

25

Diver sea scallops

wild mushroom risotto, leeks,
parsnips, celery, chive emulsion

23

Veal rib chop

roasted Yukon potatoes, fennel & onions,
herb butter, red wine reduction

29

Salmon filet

soba noodles, baby bok choy,
ginger-garlic-soy vinaigrette

23

Sesame rare tuna

lentil fried rice, baby bok choy, miso-yuzu syrup

24

Vegetarian selection

chef's choice

19

Sides

Scallion potato cake Maple yam purée

Soba noodles Lentil fried rice

Baby bok choy Roasted parsnips & carrots

5