

GRILLE 3501

APPETIZERS

- Crispy calamari** grape tomato jam, jalapeno relish 12
- Crab & mango spring rolls** coconut curry remoulade 11
- Crispy sesame chicken dumplings** cucumber jicama slaw, soy yuzu sauce 11
- Tuna tartare*** cucumber, tomato, ginger lime vinaigrette 12
- Truffled sweet potato & shiitake dumplings** red pepper marmalade, chili oil 10
- Grilled lamb tenderloin*** sweet potato blini, cucumber apple slaw, pistachio pesto 13
- Steamed lobster ravioli** smokey grits, chive emulsion, lobster oil 14
- Steamed mussels** chorizo, shiitake, crab, tomato, basil 13
- Foie gras*** preparation varies 19
- Pork belly** truffled potato dumpling, roasted pineapple miso glaze 13
- Char grilled octopus** pepperade, sweet onions, kalamata olives 13
- Jumbo lump crab cake** mango fennel slaw, old bay oil 12
- Wild boar agnolotti** brown butter, applewood bacon, sage, crispy kale 13

SOUPS

- Creamy lobster wild mushroom chablis** 7.5
- Soup of the day** 6.5

SALADS

- Shrimp arugula & fennel** heirloom cherry tomatoes, parmigiano reggiano, yuzu vinaigrette, basil oil 13
- Jumbo lump crab** mixed greens, avocado, cucumbers, grape tomatoes, mango vinaigrette 13
- Sea salt seared tuna*** mixed greens, avocado, grape tomato, cucumber, miso vinaigrette 13
- Shaved brussels sprouts** goat cheese mixed greens, glazed pecans, pomegranate vinaigrette 11
- Grille 3501 chicken** asian greens, honey sesame dressing, crispy wontons 13
- Caesar** crisp romaine, croutons, parmesan crisp, caesar dressing 9
- Mixed greens** balsamic vinaigrette 9

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SANDWICHES

Grilled chicken 10

pepper jack, roasted tomato, baby arugula, chipotle mayo, brioche

Smoked salmon BLT 12

roasted tomato, red onion confit, baby arugula, applewood bacon, chipotle mayo, grilled flatbread

Roasted pork shoulder 12

broccoli rabe, smoked mozzarella, garlic mayo, ciabatta

Jumbo lump crab cake 12

mango fennel slaw, chipotle mayonnaise, brioche

Smoked beef brisket 12

melted pepper jack, au poivre sauce, ciabatta

Angus burger* 8

lettuce, tomato, brioche

(additional toppings: american, cheddar, pepper jack, portobello, sautéed onion .50)

Add: french fries or a side salad to your sandwich 2.5

ENTRÉES

Grilled king salmon* 15

yuzu, lemon arugula barley risotto, creamed swiss chard, garlic ginger soy

Sea salt seared rare tuna* 15

coconut curry grits, bok choy, yellow pepper miso, kimchi

Seared diver sea scallops* 15

beech mushrooms, escarole, candied yams, truffled red wine reduction, pickled shallots

Petite filet* 15

duck fat roasted yukon potatoes, asparagus, red onion confit, roasted portabellas, merlot sauce

Boneless beef short ribs 15

crispy potato cake, spinach, roasted portabellas, pomegranate jus

Vegetarian selection chef's choice 14

SIDES 6

Crispy potato cake | Duck fat roasted yukon potatoes | Baby bok choy
Glazed carrots | Porcini risotto

GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.