

# GRILLE 3501

## APPETIZERS

- Crispy calamari** grape tomato jam, jalepeno 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

- Grille 3501** asian greens, honey sesame dressing, crispy wontons 7
- Shaved brussels sprouts & goat cheese** mixed greens, glazed pecans, pomegranate vinaigrette 7
- Arugula & fennel** heirloom cherry tomatoes, parmigiano reggiano, yuzu vinaigrette, basil oil 7
- Bibb wedge** applewood bacon, heirloom cherry tomatoes, gorgonzola dressing, aged balsamic 7
- Caesar** crisp romaine, croutons, parmesan crisp, caesar dressing 6
- Mixed greens** balsamic vinaigrette 6

## ENTRÉES

### Filet mignon\* 34

buttermilk mashed potatoes, red onion confit, roasted portabellas, asparagus, merlot sauce

### Maine lobster tails 34

caramelized onion & garlic polenta, roasted brussels sprouts, vanilla tarragon emulsion

### Free range chicken breast “coq au vin” 24

pee wee potatoes, crimini mushrooms, pearl onion, red wine reduction

### Seared diver sea scallops\* 29

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

### Veal cheeks 29

porcini risotto, asparagus, roasted tomatoes, beech mushrooms, herbed veal emulsion

### Berkshire pork chop\* 29

pancetta, yukon gold potatoes, butternut squash, beech mushrooms, apple red wine reduction

### Sea salt seared rare tuna\* 28

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

### Duck breast and leg confit\* 27

root vegetables, chanterelle mushrooms, huckleberry duck reduction

### Grilled chilean seabass 36

purple potato hash, celery root purée, bok choy, beech mushrooms, sherry gastrique, pear & watermelon radish slaw

### Crispy king salmon\* 27

grilled cucumber leek ragout, yukon gold dill coulis, roasted oyster mushrooms, cilantro yuzu oil

### Boneless beef short ribs 28

crispy potato cake, spinach, roasted portabellas, pomegranate jus

### Lamb shank 34

farro, maitake mushrooms, curried carrot puree, lamb reduction

### Vegetarian selection chef's choice 24

## 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.