

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

Crispy king salmon* ¹⁵

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

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.