

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 14
- 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** 9
- Soup of the day** 8

SALADS

- Grille 3501** asian greens, honey sesame dressing, crispy wontons 7
- Spiced pecan & goat cheese** mixed greens, shaved brussel sprouts, 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* 32

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 22

SIDES 7

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.