

# GRILLE 3501

## APPETIZERS

- Crispy calamari** grape tomato jam, jalapeño 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
- Soy glazed octopus** radicchio & nappa cabbage salad, ginger dashi, pickled shallots 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

crispy roasted garlic potato cake, braised savoy cabbage, maitake mushrooms, meyer lemon emulsion

### **Lemon rosemary free range chicken breast** 24

fingerlings à la moutarde, tarragon roasted carrots, portabella thyme demi glace

### **Seared diver sea scallops\*** 32

kimchi fried black rice & bacon lardon, multicolored cauliflower, red pepper coulis, sorrel

### **Veal cheeks** 29

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

### **Grilled pork flat iron steak\*** 29

sweet potato bread pudding, caramelized onion brussels sprouts, shishito pepper jam

### **Gochugaru grilled rare tuna\*** 28

white bean ragout, grilled asparagus & tomato salad, basil lemon vinaigrette, fried capers

### **Cast iron seared duck breast\*** 27

armagnac duck sausage barley risotto, braised spinach, smoked cherry gastrique

### **Seared chilean seabass** 36

roasted fennel, truffled israeli cous cous, beet coulis, burnt honey yuzu

### **Crispy king salmon\*** 27

edamame & artichoke salad, charred orange emulsion, apple walnut salsa

### **Boneless beef short ribs** 28

crispy roasted garlic potato cake, spinach, roasted portabellas, pomegranate jus

### **Vegetarian selection chef's choice** 22

## SIDES 7

Crispy roasted garlic potato cake

Caramelized onion brussels sprouts

Duck fat roasted yukon potatoes

Multicolored cauliflower

Tarragon roasted 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.