

# GRILLE 3501

## APPETIZERS

- Crispy calamari** blistered shishito peppers, heirloom tomato chili jam 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 slaw, pomegranate reduction 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** carrot & celery root salad, miso yams, togarashi aioli 13
- Grilled octopus** pepperade, kalamata olive purée, tomato yuzu oil 13
- Jumbo lump crab cake** mango fennel slaw, old bay oil 12

## 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** arugula, dried cranberries, pomegranate vinaigrette 7
- Bibb wedge** applewood bacon, heirloom cherry tomatoes, gorgonzola dressing, aged balsamic 7
- Caesar** crisp romaine, croutons, parmesan crisp, caesar dressing 6
- Mixed greens** heirloom cherry tomatoes, cucumber, balsamic vinaigrette 6

## ENTRÉES

### **Filet mignon\*** 34

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

### **Maine lobster tails** 34

crispy roasted garlic potato cake, endive, truffled brown butter emulsion

### **Free range chicken breast** 24

pee wee potatoes, spinach, mushrooms, pancetta, sage chicken reduction

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

kimchi black rice, bacon, beech mushrooms, red pepper coulis, cilantro crème fraîche

### **Veal cheeks** 29

wild mushroom risotto, asparagus, roasted tomatoes, beech mushrooms, herbed veal emulsion

### **Grilled ostrich steak\*** 29

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

### **Sea salt seared rare tuna\*** 28

miso yams, bok choy & white asparagus, garlic ginger yuzu oil

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

apple farro, asparagus, celery root purée, agro dolce

### **Seared chilean seabass** 36

saffron israeli cous cous, roasted fennel, blistered shishito peppers, yuzu beet coulis

### **Grilled king salmon\*** 27

edamame & artichoke salad, heirloom tomatoes, melted leeks, charred orange emulsion

### **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

Miso yams

Warm artichoke & edamame salad

Bok choy & white asparagus

Wild mushroom 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.