

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

- Jumbo lump crab** mixed greens, avocado, cucumbers, grape tomatoes, mango vinaigrette 15
- Sea salt seared tuna*** mixed greens, edamame, grilled asparagus, heirloom tomato, miso vinaigrette 15
- Grille 3501 chicken** asian greens, honey sesame dressing, crispy wontons 13
- Spiced pecan & goat cheese** arugula, dried cranberries, pomegranate vinaigrette 7
- Caesar** crisp romaine, croutons, parmesan crisp, caesar dressing 8
- Mixed greens** cucumber, heirloom tomatoes, balsamic vinaigrette 8
- add... chicken 6 grilled shrimp 8 salmon 8 crab cake 10 petite filet 10 rare tuna 10 lump crab 10

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SANDWICHES

Grilled chicken 10

brie, caramelized onion & bacon jam, arugula, brioche

Grilled shrimp 13

chipotle mayo, cucumbers, carrot slaw, cilantro, grilled flatbread

Pork belly 12

arugula, blistered shishito peppers, roasted grape tomatoes, togarashi mayonnaise, ciabatta

Jumbo lump crab cake 13

mango fennel slaw, chipotle mayonnaise, brioche

Shaved roasted ribeye 14

red onion confit, portabellas, cheddar fondue, horseradish aioli, ciabatta

Burger of the day* 12

please inquire with your server about today's feature

Create your own angus burger* 10

bibb lettuce, heirloom tomato, brioche

(toppings: american, cheddar, pepper jack, brie, portobello, caramelized onion, organic fried egg 1.00ea)

Add: french fries or a side salad to your sandwich 2.5

ENTRÉES

Grilled king salmon* 15

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

Sea salt seared rare tuna* 28

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

Seared diver sea scallops* 32

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

Petite filet* 15

pee wee potatoes & pancetta, 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 7

Crispy roasted garlic potato cake | Warm artichoke & edamame salad | Bok choy & white asparagus
Miso yams | Wild mushroom risotto | caramelized onion brussels sprouts

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.