



THREE COURSE UPGRADED PLATED LUNCH MENU

First Course

Crab & mango spring rolls
coconut-curry remoulade

Tuna tartare
cucumber, tomato, ginger-lime
vinaigrette

Jumbo lump crab cake
mango-fennel slaw, old bay oil

Crispy sesame chicken dumplings
cucumber-jicama slaw, soy-yuzu sauce

Mixed greens salad
heirloom cherry tomatoes, cucumber,
balsamic vinaigrette

Second Course

Oven roasted free range chicken breast
pee wee potatoes, spinach, beech mushrooms, pancetta, sage chicken reduction

Boneless beef short ribs
crispy potato cake, spinach, pomegranate jus

Sea salt seared rare tuna
miso yams, bok choy & white asparagus, garlic ginger yuzu oil

Grille 3501 chicken salad
asian greens, grilled chicken breast, honey-sesame dressing, crispy wontons

Jumbo lump crab salad
mixed greens, avocado, cucumber, grape tomatoes, mango vinaigrette

Sea salt seared rare tuna salad
mixed greens, edamame, grilled asparagus, heirloom tomato, miso vinaigrette

Third Course

Vanilla Crème Brûlée
whipped cream, chocolate biscotti

Mixed Berry Cheesecake
tuile cookie, mascarpone whipped cream,
lemon graham

Warm chocolate molten cake
vanilla ice cream

Fresh Berries
whipped cream

\$33.00 per person plus tax and gratuity

menu items are subject to change due to seasonality and availability of ingredients