

THE GRILL

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BREAKFAST

Belgian Waffle <i>blueberry compote, maple syrup</i>	14
Brioche French Toast <i>fresh berries, vanilla cream</i>	14
Grilled Hangar Steak & Scrambled Eggs * <i>broccoli rabe, home fries</i>	19
Ham & Cheddar Omelet <i>home fries, choice of toast</i>	14
Egg White Omelet <i>spinach, goat cheese, mixed greens</i>	14
Smoked Salmon Bagel <i>sliced tomato, red onion, capers, cream cheese</i>	18
Breakfast Basket <i>assorted muffins, biscuits and pastries with jams and butter</i>	11
Berry Parfait <i>greek yogurt, fresh berries, granola</i>	8

SHELLFISH & CAVIAR

Oysters – ½ Doz. *	19
Littleneck Clams – ½ Doz. *	12
Colossal Shrimp Cocktail	19
Half Maine Lobster	23
Alaskan King Crab Legs – ½ lb. *	24
Caviar Russe Siberian Osetra – 1 oz. *	125
<i>deviled eggs, smoked salmon, fingerling potatoes, buckwheat blini</i>	

SEAFOOD TOWERS

Premier Tower * <i>oysters, clams, shrimp, ½ lobster, tuna tartare</i>	70
Grand Tower * <i>oysters, clams, shrimp, whole lobster, alaskan king crab legs, & tuna tartare</i>	150
Magnum & Grand Tower * <i>Dom Perignon</i>	925

SOUPS & SALADS

Saffron Mussel Soup <i>grilled focaccia, aioli</i>	14
Butternut Squash Bisque <i>coco-ginger espuma</i>	12
Gem Lettuce Salad <i>bacon, buttermilk blue cheese dressing</i> with rib cap steak	14 29
41°N Caesar Salad <i>anchovies, parmesan</i>	14
Kale Salad <i>pears, avocado green goddess dressing, kale chips</i>	14
Grilled Salmon Salad <i>baby greens, lemon vinaigrette</i>	22

APPETIZERS

Flaked Salmon <i>potato pancakes, trout roe, dill crème fraiche</i>	16
Crispy Calamari <i>shishito peppers, lemon aioli</i>	15
Peeky Toe Crab Balls <i>cilantro, chili remoulade</i>	16

SANDWICHES

41°N Burger * <i>cheddar, lettuce, tomato</i>	16
Lobster Roll <i>buttered bun, fresh herbs</i>	22
Curry Chicken Salad <i>sourdough toast, tomato achar</i>	16
Grilled Yellowfin Tuna Club* <i>bacon, avocado, brioche</i>	17

STEAKS, CHOPS, & SEAFOOD

Dry Aged New York Strip 12oz *	46
Petite Filet 6oz *	32
Free Range Chicken	23
Yellow Fin Tuna Steak 8oz *	33
Alaskan King Salmon 8oz *	32

SAUCES

Béarnaise	5
Brandy Peppercorn	
Salsa Verde	
Red Wine	

SIDES

White, Whole Wheat or Rye Toast	3
Home Fries	5
Breakfast Sausage	6
Applewood Smoked Bacon	6
Sesame Bagel & Cream Cheese	4
Fresh Fruit	7
Roasted Sweet Potatoes <i>bacon, pickled shallot</i>	8

* Consumption of raw or partially cooked foods can increase your risk of illness. Consumers are advised to order seafood and other food from animals thoroughly cooked.

PLEASE NOTIFY YOUR SERVER IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY