

WAGYU

STRIPLOIN*, GRADE A5, 2OZ, KAGOSHIMA PREFECTURE, JAPAN 54

RAW BAR

TUNA TARTARE* 28
chili kewpie, avocado, cucumber
black garlic, crispy vermicelli

JUMBO LUMP CRAB SALAD 27
lemon aioli, fennel, apple
8 brix dressing, lamb's lettuce

SHELLFISH SAMPLER*
shrimp, oysters, lobster
salmon tartare, crab cocktail

SAMPLER 90
GRAND SAMPLER 180

SHRIMP COCKTAIL 28
LOBSTER TAIL 30
LOCAL OYSTERS* 26
ALASKAN KING CRAB 60/120

APPETIZERS

CAESAR SALAD 19
romaine, white anchovy, parmesan crouton

BEET & ARUGULA SALAD 18
goat cheese, pears, sunflower
orange-fennel vinaigrette

WEDGE SALAD 22
blue cheese ranch, backyard farms tomatoes
north country bacon, shallots, fourme d'ambert cheese

LOBSTER BISQUE 24
sherry crème fraîche, chives

FRIED CALAMARI FRA DIAVOLO 22
cherry peppers, pickled fennel

AMERICAN KOBE STEAK TARTARE 26
salt & vinegar chips, quail egg, lamb's lettuce

THANKSGIVING

GRILL 23 & BAR TURKEY DINNER 42

ROASTED BREAST & CONFIT LEG, GRAVY, CRANBERRY CHUTNEY,
SAUSAGE STUFFING, PARSNIP PURÉE

à la carte sides
PARSNIP PURÉE 15
SAUSAGE STUFFING 16

à la carte additions
CRANBERRY CHUTNEY 6
GRAVY 6

ENTRÉES

MAPLE SESAME GLAZED SALMON 42
roasted bok choy, carrot coriander purée

RICOTTA GNOCCHI 32
braised kale, sundried tomato, walnuts, chili, pecorino tartufo

PRIME MEATLOAF 36
spinach, mashed potatoes, burgundy jus

STEAK FRITES* 36
8oz prime bavette, parmesan frites, béarnaise

ATLANTIC HALIBUT 52
quinoa, radicchio, leeks, curant jus

À LA CARTE

PRIME PORTERHOUSE* 32oz 140
FILET MIGNON 10oz 66
RACK OF LAMB 74

THE BEST OF THE BEST

100 DAY AGED PRIME RIBEYE* 18oz 88
DRY AGED PRIME NEW YORK* 14oz 90
AMERICAN KOBE CAP STEAK* 10oz 110
STRIPLOIN GRADE A5 WAGYU 6oz 162

PRIME NEW YORK* 14oz 72
SWORDFISH PUTTANESCA* 10oz 52
YELLOWFIN TUNA* 54
pistachio, grapefruit, basil

ADDITIONS

TRUFFLE BUTTER 8
BÉARNAISE 6
AU POIVRE 6
brandy peppercorn cream

GRILL 23 STEAK SAUCE 5
HORSERADISH CREMA 5
HUDSON VALLEY FOIE GRAS 21

LOBSTER TAIL 30
GRILLED SHRIMP 28
OSCAR STYLE 28
asparagus, lump crab, béarnaise

SIDES

ROASTED ASPARAGUS 16
garlic aioli, montreal spice

SAUTÉED MUSHROOMS 17
roasted garlic, herbs, madiera

TALEGGIO CREAMED SPINACH 16
pancetta brioche crumbs

MAC N' CHEESE 18
vermont cheddar
+ lobster 32

BAKED POTATO 18
bacon crumble, sour cream
cheddar cheese sauce, chives

MASHED POTATOES 16
sour cream, black pepper

A5 THUMBELINA CARROTS 16
bourbon maple, everything spice

GRILL 23 TOTS 18
truffle oil

RYAN MARCOUX Executive Chef | JEREMY ROMANOVSKY Executive Sous Chef | MICHAEL TRAHAN Sous Chef | SCOTT JODKO Sous Chef

These items are served raw, undercooked or to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health.