

appetizers

ARTISAN CHARCUTERIE & CHEESE BOARD.....MKT
chef's choice of hand-crafted meats and cheeses

SHRIMP & BISQUE.....18
seared colossal shrimp, herb crust, shrimp bisque

POINT JUDITH CALAMARI.....14
lemon aioli, cocktail sauce

ROASTED BEET SALAD.....14
arugula, goat cheese fritters, toasted almonds, balsamic vinaigrette, pesto

NEW ENGLAND CRAB CAKE.....18
satsuma orange, avocado-lime relish, old bay aioli

CRISPY ARTICHOKE HEARTS.....13
smoked paprika-cilantro aioli, tomato jam, herb salad

CHIMICHURRI FILET SKEWERS.....18
red and green pepper, artichoke hearts, tomato

RICOTTA BRUSCHETTA.....17
marinated tomatoes, hand-dipped ricotta, basil, baguette crostini

soup & salads

N'AWLINS SEAFOOD GUMBO
OR FRENCH ONION.....5 CUP 8 BOWL

DAILY MARKET SOUP.....MKT

CLASSIC CAESAR.....8 HALF 11 FULL
parmesan breadsticks, anchovies, oven-dried tomatoes

THE GRILLROOM SALAD.....9
mixed greens, cucumber, tomato, carrot, onion, radish, croutons, herb vinaigrette

WEDGE.....8
apple-smoked bacon, maytag blue cheese, tomato, cucumber, hard-boiled egg

WALDORF.....12
red-green apple, spring mix, celery, raisins, walnuts, orange, spicy mayo whipped cream

HEIRLOOM TOMATO & BUFFALO MOZZARELLA.....16
roasted red pepper, pesto, balsamic glaze, extra virgin olive oil

NIÇOISE.....21
seared ahi tuna, mixed greens, pickled haricot verts, cherry tomatoes, olives, potatoes, hard-boiled egg, herb vinaigrette, anchovies

MARINATED STEAK COBB.....22
mixed greens, tomato, bacon, hard-boiled egg, hearts of palm, avocado, roquefort cheese, balsamic vinaigrette

GRILLED PEAR & GOAT CHEESE.....12
radicchio, belgian endive, arugula, grilled pear, goat cheese, candied walnuts, lemon-poppseed vinaigrette

SOUTHWEST.....14
grilled chicken, mixed greens, grape tomatoes, avocado, roasted poblano pepper, black bean-corn relish, queso fresco, crispy tortilla strips, chipotle ranch

ADD TO ANY SALAD: CHICKEN 5, ORGANIC SALMON 9, STEAK 9, SHRIMP 9, SEARED TUNA 9

THE GRILLROOM

CHOPHOUSE & WINEBAR

raw & chilled seafood

SIGNATURE SEAFOOD SELECTION.....MKT
half lobster tail, 2 chilled jumbo shrimp, 2 oz. shrimp and scallop ceviche, 2 oz. jumbo lump crab cocktail, horseradish cocktail, chilled mignonette

HALF SHELL OYSTERS
EAST & WEST COAST.....3 EA 16 SIX
champagne mignonette, house-made hot sauce

TUNA TARTARE.....17
saku tuna, wonton chips, sweet soy glaze, avocado, spicy miso aioli

CHILLED JUMBO SHRIMP COCKTAIL.....16
horseradish cocktail, mustard sauce

meat & chops

We proudly serve USDA Prime steaks, broiled at 1200 degrees and served with a roasted garlic head and natural au jus.

8 OZ. SINGLE-CUT FILET MIGNON.....34

18 OZ. PRIME T-BONE.....48

16 OZ. PRIME NEW YORK STRIP.....49

12 OZ. DOUBLE-CUT FILET MIGNON.....44

14 OZ. PRIME BONE-IN KANSAS CITY STRIP...49

10 OZ. MARINATED FLAT IRON.....28

18 OZ. BUTCHER BLOCK PORK CHOP.....32

22 OZ. PRIME RIBEYE.....48

THE GRILLROOM SIGNATURE STEAK.....MKT
Allen Brothers award-winning Prime steak

additions

OSCAR STYLE.....15

6 OZ. COLD WATER LOBSTER TAIL.....MKT

BROWN BUTTER-BASTED JUMBO SHRIMP...16

HICKORY-SMOKED MUSHROOMS.....4

GORGONZOLA CRUST.....4

steak temperatures

RARE	red, cool center
MEDIUM RARE	red, warm center
MEDIUM	pink, hot center
MEDIUM WELL	hot, slightly pink center
WELL DONE	cooked throughout

steak sauces 2 EA

HORSERADISH	BÉARNAISE
ALMOND PESTO	ROQUEFORT
CHIMICHURRI	PEPPERCORN
RED WINE DEMI	

entrées

LEMON-ROSEMARY HALF CHICKEN.....19
baby marble potatoes, capers, garlic, lemon-rosemary sauce

SEARED ORGANIC SALMON.....26
kale, quinoa, mushrooms, horseradish-chive cream, garlic, balsamic glaze

HERB-CRUSTED WHITEFISH.....21
artichoke hearts, broccolini, garlic, pomodoro broth

CARBONARA.....18
spaghetti, pancetta, fried egg, cheese, garlic, peas, cracked peppercorns

SPICY RIGATONI & SAUSAGE.....22
smoked sausage, spinach, parmesan, basil, rustic san marzano tomato sauce

SESAME SEED AHI TUNA.....32
ahi tuna steak, sesame seed crust, asparagus, mushrooms, cilantro rice

FRESHWATER PRAWN.....32
bay scallops, mussels, baby marble potatoes, grilled artichoke, cherry tomatoes, saffron broth, herb crostini

GRILLED PORK CHOP.....28
sangria-poached pear, honey-roasted baby carrots, pear demi-glaze

mac & cheese

our signature macaroni and cheese recipe served 5 ways

TRADITIONAL FOUR-CHEESE BLEND.....10

BBQ PULLED PORK.....12

GARDEN VEGETABLE.....11

SPICY CRAB.....16

LOBSTER-TRUFFLE.....24

sides & vegetables

STEAMED OR GRILLED ASPARAGUS.....8
lemon wedge

STEAMED OR SAUTÉED GREEN BEANS.....8

CRISPY PARMESAN BRUSSEL SPROUTS.....8

HICKORY-SMOKED MUSHROOMS & ONIONS.....8
veal demi sauce

BROCCOLINI-SPINACH DUO.....8
olive oil, roasted garlic

CRISPY BABY MARBLE POTATOES.....8
parmesan, herbs

BUTTERY YUKON MASHED POTATOES.....8

GIANT BAKED POTATO.....8
sour cream, cream cheese butter

SWEET POTATO FRIES.....8

ask about sweets!