

# THE GRILLROOM

## CHOPHOUSE & WINEBAR

### appetizers

<b>ARTISAN CHARCUTERIE &amp; CHEESE BOARD</b> .....MKT	
chef's choice of hand-crafted meats and cheeses	
<b>SHRIMP &amp; BISQUE</b> .....18	
seared colossal shrimp, herb crust, shrimp bisque	
<b>CRISPY ARTICHOKE HEARTS</b> .....10	
smoked paprika-cilantro aioli, tomato jam, herb salad	
<b>POINT JUDITH CALAMARI</b> .....13	
lemon aioli, cocktail sauce	
<b>ROASTED BEET SALAD</b> .....13	
arugula, goat cheese fritters, toasted almonds, balsamic vinaigrette, pesto	
<b>NEW ENGLAND CRAB CAKE</b> .....17	
satsuma orange, avocado-lime relish, old bay aioli	
<b>CHIMICHURRI FILET SKEWERS</b> .....17	
red and green pepper, artichoke hearts, tomato	
<b>RICOTTA BRUSCHETTA</b> .....12	
marinated tomatoes, hand-dipped ricotta, basil, baguette crostini	

### sandwiches

<b>SMOKED CHICKEN CLUB</b> .....14	
bacon, honey mustard aioli, smoked gouda, lettuce, tomato, onion, multi-grain bread, fries	
<b>AHI TUNA BLT</b> .....18	
five-spice mayo, bacon, lettuce, tomato, multi-grain bread, sweet potato fries	
<b>FRENCH DIP</b> .....18	
prime rib, smoked mozzarella, horseradish sauce, au jus, toasted baguette, fries	
<b>CRAB CAKE SANDWICH</b> .....18	
bacon, old bay aioli, guacamole, brioche, fries	
<b>CAPRESE SANDWICH</b> .....14	
heirloom tomato, buffalo mozzarella, roasted red pepper, pesto, arugula, balsamic glaze, brioche, sweet potato fries	
<b>ATLANTIC COD REUBEN</b> .....18	
seared atlantic cod, spicy tartar slaw, tomato, pickles, rye bread, fries	
<b>BBQ PULLED PORK</b> .....14	
bbq sauce, cheddar fondue, fried onions, pickles, pretzel bun, fries	
<b>THE GRILLROOM BURGER</b> .....15	
double-cut pork belly, blue cheese, lettuce, tomato, pretzel bun, fries	
<b>PRIME BURGER</b> .....13	
lettuce, tomato, pretzel bun, fries	
	<b>W/ CHEESE 15</b>
<b>BLACK BEAN BURGER</b> .....14	
chipotle mayo, roasted poblano pepper, avocado, lettuce, tomato, wheat kaiser, sweet potato fries	

### mac & cheese

our signature macaroni and cheese recipe served 5 ways

<b>TRADITIONAL FOUR-CHEESE BLEND</b> .....10	
<b>BBQ PULLED PORK</b> .....12	
<b>GARDEN VEGETABLE</b> .....11	
<b>SPICY CRAB</b> .....16	
<b>LOBSTER-TRUFFLE</b> .....24	

### sides & vegetables

<b>STEAMED OR GRILLED ASPARAGUS</b> .....8	
lemon wedge	
<b>STEAMED OR SAUTÉED GREEN BEANS</b> .....8	
<b>CRISPY PARMESAN BRUSSEL SPROUTS</b> .....8	
<b>HICKORY-SMOKED MUSHROOMS &amp; ONIONS</b> .....8	
veal demi sauce	
<b>BROCCOLINI-SPINACH DUO</b> .....8	
olive oil, roasted garlic	
<b>CRISPY BABY MARBLE POTATOES</b> .....8	
parmesan, herbs	
<b>BUTTERY YUKON MASHED POTATOES</b> .....8	
<b>GIANT BAKED POTATO</b> .....8	
sour cream, cream cheese butter	
<b>SWEET POTATO FRIES</b> .....8	

### meat & chops

<b>8 OZ. SINGLE-CUT FILET MIGNON</b> .....34	
<b>18 OZ. PRIME T-BONE</b> .....48	
<b>16 OZ. PRIME NEW YORK STRIP</b> .....49	
<b>14 OZ. PRIME BONE-IN KANSAS CITY STRIP</b> .....49	
<b>10 OZ. MARINATED FLAT IRON</b> .....28	
<b>22 OZ. PRIME RIBEYE</b> .....48	
<b>THE GRILLROOM SIGNATURE STEAK</b> .....MKT	
Allen Brothers award-winning Prime steak	

### raw & chilled seafood

<b>HALF SHELL OYSTERS</b>	
<b>EAST &amp; WEST COAST</b> .....3 EA 16 SIX	
champagne mignonette, house-made hot sauce	
<b>SIGNATURE SEAFOOD SELECTION</b> .....MKT	
half lobster tail, 2 chilled jumbo shrimp, 2 oz. shrimp and scallop ceviche, 2 oz. jumbo lump crab cocktail, horseradish cocktail, chilled mignonette	
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> .....15	
horseradish cocktail, mustard sauce	
<b>TUNA TARTARE</b> .....17	
saku tuna, wonton chips, sweet soy glaze, avocado, spicy miso aioli	

### soup & salads

<b>N'AWLINS SEAFOOD GUMBO</b>	
<b>OR FRENCH ONION</b> .....5 CUP 8 BOWL	
<b>DAILY MARKET SOUP</b> .....MKT	
<b>CLASSIC CAESAR</b> .....8 HALF 11 FULL	
parmesan breadsticks, anchovies, oven-dried tomatoes	
<b>THE GRILLROOM SALAD</b> .....9	
mixed greens, cucumber, tomato, carrot, onion, radish, croutons, herb vinaigrette	
<b>WEDGE</b> .....8	
apple-smoked bacon, maytag blue cheese, tomato, cucumber, hard-boiled egg	
<b>WALDORF</b> .....12	
red-green apples, spring mix, celery, raisins, walnuts, orange, spicy mayo whipped cream	
<b>HEIRLOOM TOMATO &amp; BUFFALO MOZZARELLA</b> .....15	
roasted red pepper, pesto, balsamic glaze, extra virgin olive oil	
<b>NIÇOISE</b> .....21	
seared ahi tuna, mixed greens, pickled haricot verts, cherry tomatoes, olives, potatoes, hard-boiled egg, herb vinaigrette, anchovies	
<b>MARINATED STEAK COBB</b> .....22	
mixed greens, tomato, bacon, hard-boiled egg, hearts of palm, avocado, roquefort cheese, balsamic vinaigrette	
<b>GRILLED PEAR &amp; GOAT CHEESE</b> .....12	
radicchio, belgian endive, arugula, grilled pear, goat cheese, candied walnuts, lemon-poppysseed vinaigrette	
<b>SOUTHWEST</b> .....14	
grilled chicken, mixed greens, grape tomatoes, avocado, roasted poblano pepper, black bean-corn relish, queso fresco, crispy tortilla strips, chipotle ranch	
<b>ADD CHICKEN 5, ORGANIC SALMON 9, STEAK 9, SHRIMP 9, SEARED TUNA 9</b>	

### entrées

<b>LEMON-ROSEMARY HALF CHICKEN</b> .....19	
baby marble potatoes, capers, garlic, lemon-rosemary sauce	
<b>SEARED ORGANIC SALMON</b> .....22	
kale, quinoa, mushrooms, horseradish-chive cream, garlic, balsamic glaze	
<b>HERB-CRUSTED WHITEFISH</b> .....18	
artichoke hearts, broccolini, garlic, pomodoro broth	
<b>CARBONARA</b> .....18	
spaghetti, pancetta, fried egg, cheese, garlic, peas, cracked peppercorns	
<b>SPICY RIGATONI &amp; SAUSAGE</b> .....19	
smoked sausage, spinach, parmesan, basil, rustic san marzano tomato sauce	
<b>SESAME SEED AHI TUNA</b> .....32	
ahi tuna steak, sesame seed crust, asparagus, mushrooms, cilantro rice	
<b>FRESHWATER PRAWN</b> .....28	
bay scallops, mussels, baby marble potatoes, grilled artichoke, cherry tomatoes, saffron broth, herb crostini	
<b>GRILLED PORK CHOP</b> .....28	
sangria-poached pear, honey-roasted baby carrots, pear demi-glaze	

#### steak additions

<b>OSCAR STYLE</b> .....15	
<b>6 OZ. COLD WATER LOBSTER TAIL</b> ...MKT	
<b>BROWN BUTTER-BASTED JUMBO SHRIMP</b> .....16	
<b>HICKORY-SMOKED MUSHROOMS</b> .....4	
<b>GORGONZOLA CRUST</b> .....4	

#### steak sauces 2 EA

<b>BÉARNAISE</b>	<b>HORSERADISH</b>
<b>ROQUEFORT</b>	<b>ALMOND PESTO</b>
<b>PEPPERCORN</b>	<b>CHIMICHURRI</b>
<b>RED WINE DEMI</b>	

#### temperatures

<b>RARE</b>	red, cool center
<b>MEDIUM RARE</b>	red, warm center
<b>MEDIUM</b>	pink, hot center
<b>MEDIUM WELL</b>	hot, slightly pink center
<b>WELL DONE</b>	cooked throughout