

appetizers

Grilled quail crispy risotto, pear chutney, port reduction 12

Salt & pepper calamari citrus-tomato coulis 12

Smoked salmon warm potato pancake, beets, crème fraîche, chives 12

Portabella fries black truffle aioli 10

Seafood ceviche shrimp, scallops, lobster, calamari, avocado, citrus, cilantro, tomato 12

Chipotle clams sundried tomatoes, garlic, chipotle, Chablis, lemon zest 13

Salt-baked shrimp carrot-cucumber-radish salad, ginger soy vinaigrette 12

Edamame dumplings water chestnuts, shiitake, scallions, spicy sweet soy 10

Steamed mussels crab, red curry, coconut broth 13

Foie gras preparation varies 19

Crab & mango spring rolls coconut-curry remoulade 11

Grilled lamb tenderloin arugula, mint, pecans, chili oil 15

Tuna tartare cucumber, tomato, ginger-lime vinaigrette 12

Crispy sesame chicken dumplings cucumber-jicama slaw, soy-yuzu sauce 11

Jumbo lump crab cake mango-fennel slaw, Old Bay oil 12

SOUPS

Roasted butternut squash and lobster bisque 7.5

Soup of the day 6.5

salads

Grille 3501 Asian greens, honey-sesame dressing, crispy wontons 7

Spiced pecan and glazed goat cheese mixed greens, beets, dried cranberries, cider vinaigrette 7

Caesar crisp romaine, croutons, parmesan crisp, Caesar dressing 6

Mixed greens balsamic vinaigrette 6

entrées

Filet mignon scallion mashed, asparagus, balsamic onions, portabella fries, merlot sauce 34

Maine lobster tails truffle butter, edamame shiitake potato puree, brown butter sauce 34

Free range chicken white bean puree, Savoy cabbage, bacon, natural jus 24

Boneless beef short ribs crispy potato cake, spinach, pomegranate jus 28

Porcini dusted halibut Yukon potatoes, French beans, artichoke, parsley oil 34

Miso grilled sea scallops gingered yams, Swiss chard, miso sauce 28

Berkshire pork cheeks potato pancake, Savoy cabbage, bacon, cider reduction 26

Spicy seared rare tuna Israeli couscous, black lentils, shiitakes, baby bok choy, miso sauce 28

Duck breast butternut squash risotto, Swiss chard, duck confit cracker, duck glaze 27

Salmon filet wasabi potato hash, baby bok choy, red pepper marmalade, soy-ginger vinaigrette 27

Veal tenderloin duck fat roasted Yukon potatoes, Brussels sprouts, garlic flan, veal glaze 32

Vegetarian selection chef's choice 23

sides 6

Crispy potato cake | Gingered yams | Butternut squash risotto

Baby bok choy | French beans & artichoke | Israeli cous cous & black lentils
