

DINNER MENU

STARTERS

Plancha Mussels	29
<i>White wine, garlic, french mustard, tarragon, house-made focaccia</i>	
Spinach & Artichoke Dip	23
<i>Chive sour cream, roasted tomato salsa, tortilla chips</i>	
Local Fried Calamari	21
<i>Rhode Island squid, poleta crust, cherry peppers, aioli, lemon</i>	
Seasonal Burrata	25
<i>Heirloom tomatoes, watermelon, grilled focaccia, sea salt, aged balsamic, pistachios, lime</i>	
Grilled Calamari	29
<i>Hearts of palm, avocado, chimichurri, lemon</i>	
Wagyu Beef Meatballs	24
<i>Cabernet jus, caramelized onion, house-made ricotta</i>	
Heirloom Artichokes	23
<i>Grilled longstem artichokes, remoulade, ancho chili, lemon</i>	

BY HAND

All served with fries or Nic's slaw

The Griffin Grass-Fed Burger	26
<i>NY Classic burger, aged cheddar, griddled onion, aioli, brioche</i>	
The French Dip	33
<i>Thinly sliced ribeye, horseradish cream, toasted roll, natural jus</i>	
Buttermilk-Fried Chicken Sandwich	26
<i>Buttermilk-fried chicken, Nic's slaw, tomato, aged cheddar</i>	

RAW & CHILLED

Tuna Tartare	27
<i>Avocado, capers, shallots, chives, dijon-yuzu</i>	
Griffin Chilled Seafood Salad	39
<i>Jumbo lump crab, wild prawns, lobster, calamari, avocado, hearts of palm, lemon</i>	

GREENS & MARKET

Add chicken, shrimp, steak, salmon, or tuna to any salad (blackened available)

The Griffin Salad	18
<i>Baby greens, cucumber, tomato, pickled shallots, green olive, Manchego, toasted breadcrumbs, lemon vinaigrette</i>	
Watermelon Salad	19
<i>Baby gem romaine, heirloom tomatoes, cucumber, aged feta, micro basil, fresh mint, and white balsamic vinaigrette</i>	
Tortilla Salad	18
<i>Baby greens, tortilla, jicama, corn, carrots, avocado, mint, cilantro, peanut glaze, honey-lime vinaigrette</i>	
Roquefort Wedge	18
<i>Iceberg, roquefort blue cheese, grilled bacon, red onion, egg, chive, buttermilk dressing</i>	
Kale & Romaine	18
<i>Little gem lettuce, crispy capers, focaccia croutons, parmigiano, mediterranean anchovy, caesar dressing</i>	
Pan-Seared Ahi Tuna Salad	35
<i>Orange, mango, avocado, tomato, baby arugula, peanut glaze, sesame-miso vinaigrette</i>	

TONIGHT'S KITCHEN

Summer Rigatoni	29
<i>Baby arugula & basil pesto, local heirloom tomatoes, stracciatella</i>	
Honey-Glazed King Salmon	39
<i>Honey-chili glazed, broccolini, lentil vinaigrette</i>	
Mixed Seafood Grill	46
<i>Prawns, calamari, halibut, smashed potatoes, heirloom tomatoes, chimichurri</i>	
Pan-Seared Halibut	49
<i>Wild alaskan halibut, mushroom & asparagus risotto, lemon beurre blanc</i>	

The Griffin Schnitzel	39
<i>Premium breaded pork chop, chicory-arugula salad, potatoes, lemon vinaigrette. Also available as chicken</i>	
Brick Chicken	35
<i>Organic chicken breast, wild mushrooms, asparagus, rosemary jus, potato purée</i>	
Crab Cakes	46
<i>Local corn & avacado relish, fries, caper-mustard tartar sauce</i>	
Griffin Ribs	37
<i>St. Louis style, tangy BBQ, slaw, hand cut fries</i>	

PRIME STEAKS

Skirt Steak 14 oz	52
<i>Chimichurri, blackened available</i>	
Filet Mignon 10 oz	59
<i>Cabernet jus</i>	
Bone-in Ribeye 22 oz	69
<i>Horseradish cream</i>	

SIDES

Hand-Cut Fries	10	Sauteed Spinach	12
Yukon Mash	11	Wild Mushrooms	14
Crispy Fingerlings	11	Charred Broccolini	14
Jumbo Asparagus	14	Nic's Slaw	11
Avocado & Hearts	14	Mac & Cheese	17