. AMERICAN RESTAURANT .

GRIFFIN

KITCHEN & BAR

. ROSLYN NEW YORK .

DINNER MENU

STARTERS

Plancha Mussels 31
White wine, garlic, french mustard, tarragon, crostini

Spinach & Artichoke Dip 23
Sour cream, chives, roasted tomato salsa, tortilla chips

Local Fried Calamari 25
Rhode Island squid, polenta crust, cherry peppers, aioli, lemon

Made To Order Mozzarella 26
Beef steak tomatoes, aged balsamic, marinated peppers, micro basil

Grilled Octopus 31
Yuzu-horseradish marinated octopus, shaved cucumber, soy caramel

Wagyu Beef Meatballs 24
Cabernet jus, caramelized onion, house-made ricotta

Cacio e Pepe 25
Bucatini, black pepper, pecorino

Prime Kosher Dog 24
Pastrami, kosher beef dog, poppy seed phyllo, sauce trio

Heirloom Artichokes 25
Grilled longsteam artichokes, remoulade, ancho chili, lemon

BY HAND

All served with fries or Nic's slaw

Grass-Fed Burger 26
NY Classic burger, aged cheddar, griddled onion, aioli, brioche

The French Dip 34
Thinly sliced ribeye, black pepper, horseradish cream, toasted roll, natural jus

RAW & CHILLED

Tuna Tartare 29
Avocado, capers, shallots, chives, dijon-yuzu

Chilled Seafood Salad 42
Jumbo lump crab, wild shrimp, lobster, calamari, hearts of palm, lemon

GREENS & MARKET

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

Griffin Salad 18
Baby greens, cucumber, tomato, pickled shallots, green olive, manchego, toasted breadcrumbs, lemon vinaigrette

Honeycrisp Salad 19
Baby greens, honeycrisp apple, aged gouda, goat cheese, spiced pecans, pickled shallots, apple cider vinaigrette

Tortilla Salad 19
Baby greens, tortilla, jicama, corn, carrots, avocado, mint, cilantro, peanut glaze, honey-lime vinaigrette

Roquefort Wedge 19
Iceberg, roquefort blue cheese, grilled bacon, red onion, egg, chive, buttermilk dressing

Kale & Romaine 18
Little gem lettuce, crispy capers, focaccia croutons, parmigiano, mediterranean anchovy, caesar dressing

Pan-Seared Ahi Tuna Salad 37
Baby arugula, avocado, blood orange, cucumber, crispy shallot peanut glaze, sesame miso vinaigrette

TONIGHT'S KITCHEN

Lumache Bolognese 38
Wagyu beef ragu, mascarpone, parmigiano reggiano

Organic King Salmon 41
Charred broccolini, lentil vinaigrette, lime

Mixed Seafood Grill 47
Jumbo wild shrimp, calamari, octopus, fingerling potatoes, heirloom tomatoes, chimichurri

Pan-Seared Halibut 52
Wild Alaskan halibut, sauteed baby spinach, tomato confit, lemon beurre blanc

Griffin Milanese 39
Organic chicken breast, signature breading, baby arugula, heirloom tomatoes, red onion, parmesan, aged balsamic, lemon

Sticky Ribs 37
St. Louis style, tangy BBQ, slaw, hand cut fries

Brick Chicken 37
Organic frenched chicken breast, wild mushrooms, rosemary jus, potato purée

The Schnitzel 39
Premium breaded pork chop,baby greens salad, potatoes, lemon vinaigrette

Grilled Veal Chop 73
Premium milk fed veal, wild mushroom fricasee

Jumbo Lump Crab Cakes 46
Local corn & avocado relish, grilled aspargus, caper-mustard tartar sauce

PRIME STEAKS

Skirt Steak 14 oz 56
*Chimichurri , blackened available**

Filet Mignon 10 oz 63
Cabernet jus

Bone-in Ribeye 22 oz 74
Sauce Trio

SIDES

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

Items may be served undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. This is not a gluten-free environment.

CHAMPAGNE & SPARKLING

Villa degli Olmi Prosecco DOC, Veneto 16/65

Argyle Brut Rosé, Oregon 19/79

Moët & Chandon Imperial Brut (187ml) 27

Sparkling Pointe, Blanc de Blancs, Long Island 105

Laurent-Perrier Brut, Champagne, France 135

Laurent-Perrier Brut, Blanc de Blancs, France 195

CHARDONNAY

Seghesio Vineyards, Chardonnay, Napa Valley 19/79

RouteStock, Chardonnay, Sonoma..... 22/85

Drouhin-Vaudon, Chablis, Burgundy..... 22/85

Madison Albert, Pouilly-Fuisse, Burgundy 105

Grgich Hills Estate, Chardonnay, Napa Valley..... 105

SAUVIGNON BLANC

Mas La Chevalière, Sauvignon Blanc, France..... 19/79

Markham, Sauvignon Blanc, Napa Valley..... 18/75

Te Pā, Sauvignon Blanc, Marlborough.....19/79

Cloudy Bay, Sauvignon Blanc, Marlborough.....22/85

Domaine du Nozay, Sancerre, Loire Valley..... 115

MORE WHITES

Concilio, Pinot Grigio, Trentino..... 17/68

Paride D' Angelo, Pecorino, Abruzzo 18/75

Torres "Pazo das Bruxas", Albariño, Spain 18/75

Dr. Loosen, Riesling, Germany 16/65

Cascina Maria Roero, Arneis, Piedmont, Italy.....105

ROSÉ

Wölffer Estate "Summer in a Bottle", Rosé, LI 19/79

Whispering Angel, Rosé, Cotes de Provence 22/85

Sierra Cantabria, Rioja XF 125

PINOT NOIR

Argyle Grower Series, Pinot Noir, Willamette Valley .. 19/79

Decoy, Pinot Noir, Napa Valley 22/85

Domaine Faiveley Mercurey 1er Cru, Burgundy 125

CABERNET SAUVIGNON & BLENDS

Ancient Peaks, Cabernet Sauvignon, Paso Robles 19/79

Bezel by Cakebread, Cabernet, Napa Valley 22/85

Lafite Chateau Paradis Casseuil, Bordeaux 21/80

Textbook Reserve, Cabernet, Napa Valley 29/125

Cain Vineyard "Cain Cuvée" NV18, Napa Valley 125

The Prisoner, Cabernet, Napa Valley..... 125

Jordan, Cabernet, Alexander Valley 135

Cakebread Cellars, Cabernet, Napa Valley 165

Caymus, Cabernet Sauvignon, Napa Valley 195

Cain Vineyard "Cain Cuvée" Cain Five, Napa Valley.....325

MORE REDS

Sagato Chianti Classico Riserva, Italy 19/79

Paride D' Angelo, Montepulciano, Abruzzo 20/85

Château de Saint Cosme Côtes du Rhône 20/85

Carlos Serres Reserva, Rioja, Spain 18/75

Vietti, Barbera d'Alba, Italy 25/115

Cascina Maria, Barolo DOCG, Italy 125

Le Cupole by Trinorio, Super Tuscan, Italy 135

Domaine Solitude, Chateauneuf-du-Pape, Rhone . 135

Val di Suga, Brunello di Montalcino DOCG, Italy .. 185

Tignanello, Marchesi Antinori, Italy 325

Insignia, Joseph Phelps Vineyards, Napa Valley ... 625

GRIFFIN SANGRIA

RED WINE, SEASONAL CITRUS, STONE FRUIT, LAMBRUSCO FINISH

20

COCKTAILS 20

Blackberry Mojito
Aged Zacapa Rum, muddled fresh blackberries, mint, lime, club soda

Cucumber Gimlet
Bombay gin, lime, cucumber, simple syrup, mint

East Hampton Social
Premium Volcan Blanco Tequila, lychee, St-Germain, fresh lime

Ember Old Fashioned
Woodenville bourbon, amaro nonino, chocolate bitters, luxardo cherry, smoke

Fresno Margarita
Spicy volcan blanco, triple sec, lime, agave, fresno chili

Pear Martini
Pear infused vodka, St-Germain, vermouth, lemon

Blood Orange Martini
Grey goose vodka, cointreau, blood orange juice, agave

Sicilian Espresso Martini
Ketel one vodka, fresh espresso, evil bean espresso liqueur, pistachio cream

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NOON CLUB

STARTERS

Plancha Mussels 31
White wine, garlic, french mustard, tarragon, crostini

Spinach & Artichoke Dip 23
Sour cream, chives, roasted tomato salsa, tortilla chips

Local Fried Calamari 25
Rhode Island squid, polenta crust, cherry peppers, aioli, lemon

Made To Order Mozzarella 26
Beef steak tomatoes, aged balsamic, marinated peppers, micro basil

Grilled Octopus 31
Yuzu-horseradish marinated octopus, shaved cucumber, soy caramel

Wagyu Beef Meatballs 24
Cabernet jus, caramelized onion, house-made ricotta

Cacio e Pepe 25
Hand cut spinach tagliatelle, black pepper, pecorino

Prime Kosher Dog 24
Pastrami, kosher beef dog, poppy seed phyllo, sauce trio

BRUNCH SPECIALTIES

Avocado Toast 21
Multigrain sourdough, poached eggs, radish, chili crunch, breakfast potatoes

Spinach & Goat Cheese Frittata 23
Sauteed baby spinach, fresh goat cheese, breakfast potatoes

Maine Lobster Soft Scramble 42
Butter-poached Maine lobster, soft-scrambled free-range eggs, creme fraiche, chives, toasted brioche

Shrimp & Grits 33
Yellow grits, Cajun gravy, andouille sausage, poached eggs

Carolina Dirty Nasty 26
Crispy chicken, buttermilk biscuits, sausage gravy

Smoked Salmon Benedict 29
Premium smoked salmon, tomato, grilled red onion, hollandaise, brioche, chives, breakfast potatoes

Big Bens Skirt Steak 12oz 49
Over easy eggs, bacon, mushrooms, pinto beans, roasted tomato

Noon Club Ribeye 24oz 78
Coffee-rubbed prime ribeye, smashed potatoes, charred brocollini, over easy eggs, chimichurri, smoked sea salt

POTATOES

Sweet Potato Fries 10

Breakfast Potatoes 10

Hand Cut Fries 10

Truffle Parmesan Fries 12

NOON CLUB EXCLUSIVE

Griffin French Toast 23
Aged maple syrup, berries

Smoked Salmon & Potato Waffle 26
Smoked salmon, crispy potato waffle, sour creme, red onion, tomato, pickled shallots (Add Kaluga Caviar +$20)

The Brunch Burger 28
Fig jam, thick-cut bacon, brie, over easy egg

BY HAND

All served with fries or Nic's slaw

Grass-Fed Burger 26
NY Classic Burger, aged cheddar, griddled onion, aioli, brioche

Steak & Eggs Burrito 33
Thinly sliced ribeye, fried eggs, caramelized onions, horseradish cream, fontina cheese

BEC Burrito 23
Thick-cut bacon, free-range eggs, white cheddar

Chicken Schnitzel Club 24
Bacon, avocado, lettuce, tomato, herb aioli

French Dip 33
Prime beef, horseradish cream, au jus

SALADS

Add chicken, shrimp, steak, salmon, or tuna

Chilled Seafood Salad 42
Jumbo lump crab, wild shrimp, lobster, calamari, hearts of palm, lemon

Tortilla Salad 19
Baby greens, tortilla, jicama, corn, carrots, avocado, mint, cilantro, peanut glaze, honey-lime vinaigrette

Roquefort Wedge 19
Iceberg, roquefort blue cheese, grilled bacon, red onion, egg, chive, buttermilk dressing

The Griffin Salad 18
Baby greens, cucumber, tomato, pickled shallots, green olive, manchego, toasted breadcrumbs, lemon vinaigrette

Honey Crisp Salad 19
Baby greens, honeycrisp apple, aged gouda, goat cheese, marcona almonds, pickled shallots, apple cider vinaigrette

Pan-Seared Ahi Tuna Salad 37
Baby arugula, avocado, blood orange, cucumber, crispy shallot peanut glaze, sesame miso

SIDES

Applewood Bacon	11	Jumbo Asparagus	14
Breakfast Sausage	11	Wild Mushrooms	14
Fruits & Berries	10	Sourghdough Toast	6
Sliced Avocado	6	Two Eggs Any Style	9
Kaluga Caviar	30	Buttermilk Biscuits	12

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