

## Raw Bar

Island Creek Oysters on the Half Shell 16-  
Jonah Crab Claws 16-  
Shrimp Cocktail 16-  
Lobster Tail Remoulade 22-  
Shellfish Sampler (Serves 2) 44-  
Shellfish Grand Sampler (Serves 4) 84-

## Salads

Head of Baby Iceberg 12-  
Slab Bacon & Blue Cheese Dressing

Simple Salad 12-  
Red Wine Vinaigrette, Rawson Brook Chèvre

Caesar Salad 12-  
Dryjack, Garlic Butter Croutons

## Entree

### **PRIME BEEF WEEKLY CUTS**

*Thirty-Five Dollars*

Beef Tenderloin  
Mashed Potatoes, Port-Stilton Jus

Skirt Steak  
Potato Gratin, Winter Greens, Bordelaise

Sirloin Cap Steak  
Prosciutto & Asparagus Arancino, Grilled Onions

Flatiron Steak  
Creamy Polenta with Truffled Pecorino  
Fresco

## Appetizers

Grill 23's Clam Chowder 11-  
Preparation Changes Daily

Yellowtail Sashimi 19-  
Green Tea Udon, Fresh Wasabi, Sweet Sake Dashi

Prime Steak Tartare 15-  
Shiitakes, Quail Eggs, Shallot Marmalade

Naked Maine Crabcake 18-  
Potato, Cornichon, Frisee, Chile Mustard

Peking Style Shrimp Soup 13-  
Fragrant Lemongrass Broth

Fried Fresh, Native Calamari 13-  
Fritto Misto, Pickled Pepper Crema

Buffalo, New York 14-  
Short Stack of Chicken Fried Prime Sirloin

### **DAYBOAT SEAFOOD**

*Thirty-Six Dollars*

Hand Harvest Sea Scallops  
Icewine Jus, Trumpet Mushrooms, Foie Gras 'Legos'

Spice Crusted Salmon  
Citrus Stuffed Falafel, Fennel Jam

Crispy Alaskan Sole  
Rope Grown Mussels, Toasted Pasta, Lemon Glaze

Wild Jumbo Shrimp Skewer  
Maine Lobster Hash, Haricots, Scampi Butter

The Berkeley 56-  
16oz Dry-Aged Ribeye, Creamed Spinach,  
Twice Baked Potato Blintzes

*I am proud to serve only Brandt Natural Beef, hand-picked by Eric Brandt expressly for Grill 23 & Bar. I firmly believe that the Brandt family raises the finest beef cattle in the world. –JM*

While much of the fresh seafood available commercially has been out of the ocean for up to three weeks, ours comes from fishing boats that make single-day trips and arrives here almost immediately.

### **A La Carte**

Swordfish 12-ounce 34-  
Maine Lobster 3 pound Market  
Lamb Loin Chops 24-ounce 39-  
Mosner's Veal Chop 18-ounce 38-  
Bone-In Delmonico 18-ounce 37-  
Dry-Aged New York 14-ounce 46-  
New York Strip 14-ounce 39-

Grill 23 Meatloaf 12-ounce 25-  
Prime Rib 32-ounce 39-  
Porterhouse 24-ounce 49-  
Filet Mignon 10-ounce 44-  
Twin Filet Mignons 8-ounce 36-  
Bone-In Filet Mignon 14-ounce 46-  
Kobe Cap Steak 10-ounce 59-

### **Side Dishes**

Mashed Potatoes 7-  
Blue Cheese Mashed 9-  
Hash Browns 7-  
Truffled "Tater Tots" 8-  
Tobacco Onions 7-

Mac 'n' Cheese 9-  
Mushroom Ragoût 9-  
Ginger Beets 8-  
Buttered Asparagus 9-  
Broccoli Gratin 8-  
House Special Stir Fry 8-

### **Desserts**

Apple-Red Currant Cobbler 10-  
Spiced Honey Caramel, Vanilla Ice Cream  
Caramel Profiteroles 10-  
Coffee Ice Cream, Warm Chocolate  
Chocolate Pistachio Crepes 10-  
Milk Chocolate Mousse, Amarena Cherries  
Rosemary Butter Cake 10-  
Ruby Citrus Broth, Lemon Confit  
Mascarpone Cheesecake 10-  
Espresso Anglaise, Cocoa Nib Caramel

Hot Fudge Sundae 10-  
Salty Almonds, Fire Roasted Bananas  
  
Valrhona Chocolate Cake 10-  
Malted Crème Anglaise, Pecan Praline  
  
Manjari Tollhouse Cookies 10-  
Vanilla Bean Froth  
  
Vanilla Bean Crème Brûlée 10-  
Cardamom Palmier

