

The REZ GRILL

STARTERS

WILD MUSHROOM SOUP 11
crème fraîche, croutons, chive oil

OYSTERS 3.50 EACH
traditional or composed

SHRIMP 21
*chilled, rez spice, cocktail sauce,
gringo blanco sauce*

KING CRAB 25
*grilled cracked legs, grainy
mustard butter, chimichurri*

BENTON'S HAM 19
house biscuits, cherry-pepper jam, red eye aioli

GROUPER BITES 16
pickled red onion aioli, lemon

BEEF TARTARE 16
prime beef, all the fixins, grilled tuscan bread

CUCUMBER & HEIRLOOM TOMATO 13
*radish, herb yogurt, dill,
crispy garlic, red wine vinegar*

MARYLAND CRAB CAKES 23
*apple-celery root slaw,
white lightning sauce, remoulade*

SALADS 13

CAESAR
*grilled romaine lettuce, egg, crouton,
parmesan, crispy country ham*

CHOPPED
*radicchio, salumi, provolone, garbanzo beans,
red onion, pepperoncini, red wine vinaigrette*

BLUE CHEESE
*little gem lettuce, blue cheese dressing,
cherry tomato, cucumber, candied pecans, bacon*

*add protein supplement
chicken +10, shrimp +12,
lobster +15, steak +20*

PASTAS

POTATO GNOCCHI 26
beef bolognese, basil, parmesan

CAVATELLI 24
*butternut squash, hen of the woods mushrooms,
parmesan, sage*

FETTUCINE 39
*king crab, shrimp, clams, scallop,
red pepper and cream*

PRIME

BEEF TENDERLOIN 45
*pastrami spice, fingerling potatoes,
mustard, horseradish cream*

BERKSHIRE PORK CHOP 35
toasted farro, benton's ham-bourbon demi

VEAL CHOP SALTIMBOCCA 39
benton's ham, herbs, pan sauce, potato croquette

BONE-IN RIBEYE 65
*loaded whipped potatoes, au poivre
add foie gras supplement +21*

TABLE PARTICIPATION

FRIED CHICKEN 24/44
waffles, citrus butter, maple, hot sauce

ST. LOUIS RIBS 24/44
fries, texas toast, house pickles, sauces

CHATEAUBRIAND 85
*celery root purée, broccolini,
roasted shallots, bordelaise
add foie gras supplement +21*

SEAFOOD

LOBSTER THERMIDOR 65
*frisée, blood orange, pomegranate,
sherry béchamel, fontina, shitake mushroom*

SKUNA BAY SALMON 36
caulilini, basmati, meyer lemon-miso emulsion

LOCAL YELLOWTAIL SNAPPER 39
*grilled with broccolini and lemon
or
fried with thai salad*

PAN SEARED SCALLOPS 38
*spaghetti squash, manila clams,
nduja cream sauce, panna gratta*

ENHANCEMENTS

FOIE GRAS 21
CRAB CAKE 13
CHICKEN 10

BORDELAISE 3
AU POIVRE 3

SHRIMP 12
LOBSTER 15
STEAK 20

EXTRAS 8

BRUSSELS SPROUTS
*sweet soy glaze,
brandy raisins, sesame*

HOUSE BISCUITS
honey butter

BASMATI RICE
butter, parsley

BLISTERED GREEN BEANS
*heirloom cherry tomatoes,
meyer lemon, almond*

BROCCOLINI
bagna cauda, chili flakes

WHIPPED POTATOES
butter, chive

DESSERT 12

CHOCOLATE BUDINO
dulce de leche, soft cream, chocolate soil

LEMON CURD
*burnt meringue, blueberry purée,
crumble*

ESPRESSO CRÈME BRÛLÉE
biscotti, candied lemon

BRÛLÉED APPLE BREAD PUDDING
*bourbon caramel, toffee,
vanilla ice cream*