

APPETIZERS

Beef Carpaccio	29
Thinly sliced raw tenderloin with arugula, sun-dried tomatoes, crisp capers and herb oil.	
Steak Tartare	30
Cubed raw tenderloin with capers, sun-dried tomatoes, pickled cucumbers and shallots in a tartare emulsion.	
Beef Tataki	28
Sesame-crusted tenderloin tips, seared medium-rare, with daikon, cilantro, herb oil and ginger ponzu.	
Octopus Carpaccio	31
Slow-cooked, citrus-marinated octopus, chilled and sliced, with avocado mousse, sun-dried tomatoes, capers and ginger-shallot soy reduction.	
Salmon Tartare	27
Cubed sushi-grade Alaskan salmon with daikon and crisp capers in a soy-herb emulsion. Avocado mousse and toasted baguette.	
Bluefin Tuna Carpaccio	27
Chilled raw Bluefin tuna over microgreens, finished with herb oil and soy ponzu.	
Tuna Ceviche	29
Citrus-cured Bluefin tuna with mango chutney, avocado, citrus-herb enoki, fresh berries, microgreens and herb oil.	
Prime Steak Tips	31
35-day dry-aged beef tips in a Cajun cream reduction with herb oil and a warm bun.	

Shrimp Scampi	21
6 pieces of 16–20 count shrimp, sautéed in hondashi beurre blanc and finished with fresh herbs.	

SALADS

Roast Beef Salad	31
Thinly sliced roast beef, mixed greens, tomatoes, cucumbers and crisp tortilla chips with honey mustard vinaigrette.	
Octopus Salad	34
Braised, lightly charred octopus, served chilled with mixed greens, tomatoes, cucumbers, olives, crisp capers and herb oil.	
Bluefin Tuna Salad	32
Sesame-crusted Bluefin tuna, seared rare and chilled, with mixed greens, marinated enoki, herb-infused carrots, daikon and ponzu.	
5 Tomato Salad	23
Peak-season tomatoes with grilled olives, crisp capers, shallots and dill in a lemon-garlic herb vinaigrette.	
Classic Caesar Salad	17
Romaine, ciabatta croutons and shaved Parmesan in creamy Caesar dressing. Anchovies available upon request. 2	

SOUPS

Brisket Soup	19
House-smoked brisket in savory broth with rice, beans, cilantro, lime and fresh herbs.	
G Grant Seafood Chowder	24
Alaskan salmon, octopus, clams, scallops and calamari in lobster cream broth with sautéed cherry tomatoes, green onions and herb oil.	

CHEF'S RECOMMENDATIONS

Signature Burger	29
Two 8 oz dry-aged beef patties on a toasted bun with aged cheddar, caramelized onion, garlic aioli and pickles. Served with French fries.	
Lobster Tail	59
Grilled 8 oz South African lobster tail over seafood cream reduction, finished with microgreens and herb oil.	
Smoked Brisket	42
Slow-smoked, oven-roasted brisket with pomme purée, sautéed Kumato tomato, pickled jalapeños and natural jus. Warm bun on the side.	
Bluefin Tuna	42
Sesame-crusted Bluefin tuna, seared rare, with sautéed carrots, asparagus and ginger ponzu reduction. Fresh herbs and green onions.	
Steak Marsala	63
Two 4 oz filet mignon with sautéed oyster mushrooms and creamy mushroom Marsala sauce, finished with microherbs and green onions.	
Duo of Octopus & Scallops	69
Braised octopus and seared scallops with pan-fried baby potatoes, cherry tomatoes and olives in an herb beurre blanc.	

Alaskan Salmon	46
Pan-seared salmon with pomme purée, grilled asparagus, lobster cream sauce and herb oil.	
Chilean Seabass	65
Pan-seared seabass over lobster cream reduction with garlic spinach, pan-roasted carrots, asparagus, microgreens and herb oil.	
Artisanal Chicken	32
Pan-roasted chicken breast with sautéed asparagus, cherry tomatoes, green olives and pomme purée in a demi-glaze cream reduction. Microgreens.	

THE SIGNATURE PAIRING

G. Grant’s Surf & Turf

98

Grilled 8 oz filet mignon with demi-glaze and an 8 oz South African lobster tail brushed with herb butter. Pomme purée and grilled asparagus.

OUR SIGNATURE STEAKS

35–45 Day Dry-Aged · Prime Black Angus	
Aged in-house for a concentrated, rich flavor.	
Ribeye	65 / 75 / 82
12 oz / 14 oz / 16 oz	
Bone-In Ribeye	90 / 100 / 110
20 oz / 22 oz / 24 oz	
T-Bone	115
28 oz. Rich, flavorful strip loin paired with tender filet mignon.	

35–45 DAY DRY-AGED

G. Grant Tomahawk Steak

160

30 oz. Bone-in ribeye with a bold, rich, nutty dry-aged flavor.

35–45 DAY DRY-AGED

Bone-In Porterhouse

130

30 oz. Rich New York strip paired with buttery, tender filet mignon.

PREMIUM CUTS

Not dry-aged	
8 oz Filet Mignon	65
Tender filet with baked potato, pan-roasted carrots and demi-glaze.	
Australian Lamb Chops	Market Price
4 pieces of frenched lamb chops, broiled, with pan-roasted baby potatoes, carrots and natural jus.	

ADD-ONS

8 oz South African Lobster Tail	49
Brushed with herb butter and grilled.	
3 pc Grilled Shrimp	15
Brushed with garlic herb butter, seasoned with salt and pepper, and grilled.	

SIDES

Grilled Asparagus	12
Pommes Frites	14
Flash-fried potatoes with Parmesan and Croatian truffle oil. Can be served plain.	
Grilled Corn	12
Grilled corn with Cajun seasoning, garlic, butter and herb oil.	
Truffled Mashed Potatoes	14
Creamy house-made mashed potatoes with Croatian truffle oil. Can be served as plain mashed potatoes.	
Roasted Carrots	15
Pan-roasted heirloom carrots with butter, salt, pepper and fresh herbs.	
Sautéed Mushrooms	15
Seasonal mushrooms sautéed with butter, salt, pepper and herb oil. Finished with fresh herbs.	
SAUCES	Each 4
Classic Demi-Glaze	
Peppercorn Cream Sauce	
Creamy Demi-Glaze	
Mushroom Sauce	

STEAK TEMPERATURE GUIDE

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
120°F	130°F	140°F	150°F	165°F
Cool, red center	Warm, red center	Warm, pink center	Slightly pink center	Cooked through, no pink