

# GRAY HAWK GRILL

## SPECIALTY COCKTAILS 18. \_\_\_\_\_

- The Melon-aire, Tito's Vodka, fresh watermelon, cucumber
- Mint To Be, Tito's Vodka, strawberries, mint, lemon
- The Thorn, Jalapeños infused Casamigos Tequila, blackberry, lime
- Blueberry Fashion, Mitchers Rye, blueberry Demerara, orange bitters
- Southern Charmer, Bulliet Bourbon, peach, lemon, orange bitters
- Basil Breeze, Tanqueray Gin, basil, lemon

## RAW BAR

- Shrimp Cocktail, ½ dz. 22.
- Littleneck Clams, ½ dz. 18
- Oysters, ½ dz. 22. / 26.  
Wellfleet Petite East Coast  
Kumamoto West Coast
- Chilled Shellfish Platter 88.  
½ dz. each of the above

## STARTERS \_\_\_\_\_

- Soup of the Day 14.
- Buffalo Cauliflower, bleu cheese on the side 15.
- Yellowfin Tuna Tartare, avocado, wasabi-soy-mustard vinaigrette, taro chips 22.
- Crabcake, Maryland blue crab, herb breadcrumb, orange dressing, garlic-lemon aioli 25.
- Chopped Salad, Romaine lettuce, tomato, hearts of palm, red onion, corn, red pepper, cucumber, feta cheese, chick pea, carrot, pea, lemon vinaigrette 17.
- Classic Caesar Salad, Romaine lettuce, Parmigiano-Reggiano, herb crouton, anchovy 16.
- Fresh Burrata, watermelon, basil, balsamic crema, basil oil, toast 16.

## SALAD ADDITIONS \_\_\_\_\_

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|-----------------|-----|--------------------|-----|-------------------|-----|--------------------|-----|
| Grilled Chicken | 10. | Grilled Shrimp (4) | 14. | 8oz. Salmon Filet | 16. | 10oz. Hangar Steak | 22. |
|-----------------|-----|--------------------|-----|-------------------|-----|--------------------|-----|

## ENTREES \_\_\_\_\_

- Rigatoni, spicy tomato sauce, burrata cheese, basil 26.
- Roasted Chicken, baby carrots, kale, chicken jus 28.
- Sauteed Shrimp, fettuccini, snow peas, asparagus, garlic-lemon sauce 32.
- Miso Black Cod, 8oz. jasmine rice, baby bok choy 42.
- Norwegian Salmon, 8oz. baby carrot, green bean, salsa verde 34.
- Yellowfin Tuna Steak, 8oz. snow peas, spring garlic, mango-avocado salsa 32.
- Catch of the Day mp.

## FROM THE GRILL \_\_\_\_\_

- Chicken Paillard, spinach, frisée, dried cherry tomato, shaved pecorino, lemon-thyme vinaigrette 25.
- Steak Frites, 10oz. hangar steak, au poivre, fries 39.
- Filet Mignon, Center Cut - 8oz. whipped potatoes, spring garlic 52.
- NY Strip Steak, USDA Prime - 14oz. baked potato with cheese-bacon sauce, one Shishito pepper 56.
- GH Burger, USDA Prime - 8 oz. Dry Aged Beef Blend, yellow & white cheddar cheese, crispy shallots, Boston lettuce, tomato, GH sauce, brioche roll, fries 24.
- Double Truffle Burger, USDA Prime - 8 oz. Dry Aged Beef, sottocenere al tartufo cheese, crispy shallots, Boston lettuce, tomato, house-made truffle aioli, Parmigiano Reggiano truffle fries 30.

## STEAK SAUCES \_\_\_\_\_

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|----------------|--------------|----------------|-------------------------|
| Chimichurri 3. | Au Poivre 4. | Steak Sauce 4. | Black Truffle Butter 5. |
|----------------|--------------|----------------|-------------------------|

## SIDES \_\_\_\_\_

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|------------------------------|---------------------|----------------------|
| Truffle-Parmigiano Fries 14. | Whipped Potatoes 9. | Mac & Cheese 12.     |
| Shishito Peppers 10.         | Brussels Sprouts 9. | Grilled Asparagus 9. |

Please inform your server of all food allergies. Gray Hawk Grill is a Nut-Free Restaurant