

CHARLESTON GRILL

COSMOPOLITAN

EXOTIC AND IMAGINATIVE DISHES INSPIRED
BY FLAVORS FOUND TRAVELING THE GLOBE

APPETIZERS

Buffalo Mozzarella

Marinated Tomatoes, Olives, Anchovies

16

Smoked Sturgeon Salad

Cornmeal Blinis, Celery, Horseradish, Scallions

17

Maroma Aguachile*

Inspired by our Sister Property Maroma Resort & Spa
Ahi Tuna, Avocado, Tomato, Cilantro, Radish

19

ENTREES

Sea Scallops

Chili-Chorizo Vinaigrette, Morcilla, Pea Purée

41

Thai Fish

Sweet & Spicy Shrimp Broth,
Grilled Pineapple, Cherry Tomatoes

35

Grilled Annatto Pork Chop

Charred Corn Salsa, Salsa Negra,
Pasilla Chile Sauce

37

SIDE

Roasted Carrots

Pickled Fresno Chilies, Mint, Feta

10

SOUTHERN

CONTEMPORARY INTERPRETATIONS
OF REGIONAL FAVORITES

APPETIZERS

Creamed Chanterelles

Florida Rock Shrimp,
Benton's Country Ham, Anson Mill's Grits

18

Goat Cheese & Summer Vegetable Tart

Heirloom Tomatoes, Summer Squash,
Mint, Tarragon

15

Charleston Grill Crab Cake

Creek Shrimp, Lime Tomato Dill Vinaigrette

19

ENTREES

Lowcountry Muddle

Shrimp, Crab, Bass, Grits

35

Roasted Palmetto Squab

Cream Cheese Spoonbread, Cracklings,
Herbed Red Eye Gravy, Pickled Onion, Turnips

37

Flounder & Shrimp

Bean Ragu, Carolina Rice Middlins, Sherry

37

SIDE

Grilled Okra

Field Pea Relish

10

PURE

IMPRESSIVELY SIMPLE DISHES
INSPIRED BY THE CLEAN,
LIGHT FLAVORS OF THE INGREDIENTS

APPETIZERS

Little Gem Lettuce

Tomato-Red Wine Vinaigrette,
Garden Vegetables, Feta

13

Octopus Salad

Heirloom Cherry Tomatoes, Lemon,
Parsley, Capers, Petite Mache

17

Yellow Tomato Gazpacho

Cucumbers, Avocado, Radishes, Cilantro

13

ENTREES

Collection of Vegetables

Israeli Couscous, Hummus,
Piquillo Pepper Purée

32

22 oz. Ribeye*

Housemade "Steak Sauce",
Herb-Onion Salad, Frites

52

Norwegian Ocean Trout

Caponata, Blood Orange, Freekeh, Olives

37

SIDE

Spring Pea Medley

Orange, Shallots, Herbs

10

*Many of our menu items may be prepared
as Vegetarian, Vegan or Gluten Free.*

LUSH

LAVISH, SUBSTANTIAL AND SATISFYING
DISHES FROM THE FRENCH TRADITION
OF EXTRAVAGANCE

APPETIZERS

Seared Foie Gras*

Crepes, Blackberry Preserves,
Port Reduction, Foie Gras Snow

22

Northern Divine Caviar*

Traditional Garnishes,
Toast Points, Buckwheat Blinis

150

'21' Club Steak Tartare*

Inspired by our Sister Property '21' Club
Capers, Cornichons, Quail Egg, Toast Points

19

ENTREES

Black Angus Beef Tenderloin*

Charleston Grill Baked Potatoes,
Bourguignon Sauce, Fresh Horseradish

50

Grilled Domestic Lamb Rack*

Garden Vegetables, Mint Chimichurri,
Lamb Jus

68

Chef Michelle Weaver's 6 Course Tasting Menu

Entire Table Please

Wine Pairings \$60/\$120/\$240

95

SIDE

Potato Gratin

Fontina & Parmesan Cheeses

10

*Please consult with your server regarding
any dietary restrictions that you may have.*