

# CHARLESTON GRILL

## COSMOPOLITAN

EXOTIC AND IMAGINATIVE DISHES INSPIRED  
BY FLAVORS FOUND TRAVELING THE GLOBE

### APPETIZERS

#### **Smoked Mackerel Unagi**

Compressed Pineapple, Sakura Sauce,  
Crispy Sticky Rice

**15**

#### **Quail Recado Rojo**

Escabeche Creamed Corn

**15**

#### **Maroma Aguachile\***

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

**19**

### ENTREES

#### **Bucatini Nero**

Lobster, Shrimp, Octopus, 'Nduja, Uni Butter

**40**

#### **Thai Fish**

Sweet & Spicy Shrimp Broth,  
Grilled Pineapple, Cherry Tomatoes

**35**

#### **Chef Michelle Weaver's 6 Course Tasting Menu**

Entire Table Please

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

**95**

### SIDE

#### **Elotes**

Salsa, Avocado Crema, Cotija, Chillies

**11**

## SOUTHERN

CONTEMPORARY INTERPRETATIONS  
OF REGIONAL FAVORITES

### APPETIZERS

#### **Broiled Oysters**

Buttered Leeks, Pernod,  
Parmesan-Bread Crumbs

**18**

#### **Benton's Country Ham & Vegetable Salad**

Hen Egg, Mustard-Caper Dressing

**15**

#### **Charleston Grill Crab Cake**

Creek Shrimp, Lime Tomato Dill Vinaigrette

**19**

### ENTREES

#### **Lowcountry Muddle**

Shrimp, Crab, Bass, Grits

**35**

#### **Pork Cheeks & Dumplings**

Summer Vegetables, Tarragon, Chives

**35**

#### **Seared Flounder**

Crab, Garden Vegetable Succotash,  
Tomato Vinaigrette

**37**

### SIDE

#### **Southern Fried Okra**

Buttermilk, Herbs, Hot Sauce

**10**

*\*Contains ingredients that are raw or undercooked.  
Consuming raw or undercooked meats,  
poultry, seafood, eggs or unpasteurized milk  
may increase your risk of foodborne illness.*

*Please alert your server to any food  
allergies before ordering.*

# CHARLESTON GRILL

## PURE

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

### APPETIZERS

#### **Little Gem Lettuce**

Tomato-Red Wine Vinaigrette,  
Summer Vegetables, Feta

**13**

#### **Octopus Salad**

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

**17**

#### **Yellow Tomato Gazpacho**

Cucumbers, Cherry Tomatoes,  
Cilantro, Mozzarella

**12**

### ENTREES

#### **Collection of Vegetables**

Lemon-Pea Risotto, Basil Fondue

**29**

#### **22 oz. Ribeye\***

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

**52**

#### **Branzino**

Romesco, Parsley-Garlic Purée,  
Grilled Scallions

**39**

### SIDE

#### **Roasted Baby Beets**

Sherry-Maple Glaze

**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\***

Grilled Peach Olive Oil Cake, Bourbon Molasses  
Reduction, Candied Ginger, Almonds

**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

#### **Prime Beef Tenderloin\***

Charleston Grill Baked Potatoes,  
Bourguignon Sauce, Fresh Horseradish

**50**

#### **Grilled Domestic Lamb Rack\***

Garden Vegetables, Mint Chimichurri,  
Lamb Jus

**68**

#### **Duck Breast\***

Blackberry Port Reduction, Pickled Peaches,  
Maitake Mushrooms

**37**

### SIDE

#### **Potato Gratin**

Fontina & Parmesan Cheeses

**10**

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