



# Laurel & Grouse

## ----- SMALL PLATES & SHAREABLES -----

**focaccia bread & spreads \$15**  
whipped ricotta & pepper honey  
roasted peperonata  
olive oil & pomegranate glaze

**rock shrimp ceviche \$17**  
coconut-habanero broth |  
avocado | corn chips

**tuna crudo\* \$18**  
sesame-soy cucumber  
lettuce cups | spicy mayo

**roasted cauliflower \$15**  
pecorino romano | mint |  
herb yogurt sauce

**truffle polenta fries \$17**  
parmesan | truffle aioli

**roasted piri-piri shrimp \$18**  
pearl couscous | pistachios | feta |  
apricots | cracked green olives |  
smoky tomato vinaigrette

**gem lettuce \$15**  
cream cheese croutons | parmesan |  
tahini dressing | italian breadcrumbs

**smoked chicken pierogies \$17**  
roasted cabbage | garlic crema |  
paprika butter

**hokkaido scallops\* \$22**  
vadouvan yogurt | pistachio dukkah |  
orange | fennel | chili oil

**oysters rockefeller\* \$19**  
spinach | bacon | absinthe | breadcrumbs

\*Consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness.

-Please let your server know of any food allergies.

-Menu items and pricing are subject to change.

-20% gratuity will be automatically added to parties of six (6) or more.



## ----- LARGE PLATES -----

**spring lasagna \$28** (limited availability)  
spring vegetables | four cheeses |  
basil bechamel | aged balsamic

**roman-spiced yellowfin tuna\* \$33**  
zucchini scapece | yellow squash  
puree | calabrian chili sauce

**catch of the day \$MP**  
seasonal accompaniments

**half chicken under a brick \$32**  
corn & bacon succotash | salsa verde

**fresh pappardelle pasta \$29**  
pork ragu | whipped ricotta |  
parmesan | crispy rosemary

**mustard-glazed salmon\* \$33**  
lentils | fresh spring beans |  
pickled baby tomatoes

**pub burger\* \$22**  
american kobe beef | double patty |  
irish porter cheddar | worcester onions |  
churchill sauce | chunky fries

**BLACK ANGUS STEAKS**  
served with chunky fries  
chimichurri & cowboy butter

<b>SIRLOIN FILET* 8oz</b>	<b>\$40</b>
<b>PRIME NY STRIP* 12oz</b>	<b>\$57</b>
<b>PRIME RIBEYE* 16oz</b>	<b>\$69</b>

**SIDES**

<b>succotash \$9</b>
potatoes   corn   bacon
<b>zucchini scapece \$9</b>
squash puree   chili sauce
<b>chunky fries \$8</b>

## ----- DESSERTS -----

- crepe brulee \$12**  
blackberry cheesecake mousse | lime zest
- campfire s'mores \$14**  
warm chocolate cake | burnt marshmallow | hazelnut-espresso  
graham cracker crumble