

uninterrupted
 ★ PATH BETWEEN ★
 GARDEN
 TO
 GRILL

 WE BELIEVE
 ★ America's ★
 NEXT
 REVOLUTION
 WILL
 BE ABOUT
 IMPROVING THE
 QUALITY
 OF OUR FOOD

 WE BELIEVE
 IN THE
 Flavors of
 LIVE-FIRE
 COOKING ON A
 ★
 MESQUITE GRILL

 FROM IN-HOUSE
 BUTCHERING
 TO
 Tortilla Rolling
 WE BELIEVE IN
 ★ Working ★
 WITH OUR
 HANDS

 NEVER SETTLE
 Sourcing
 MEANS FINDING THE
 BEST
 FARMERS, GROWERS,
 AND
 PURVEYORS

Paul Martin's®

AMERICAN GRILL

STARTERS TO SHARE

CASTROVILLE ARTICHOKE ∅ <i>seasonally available</i> mesquite grilled, pesto aioli	14
SHRIMP COCKTAIL jumbo shrimp, house cocktail sauce	17
BUTCHER'S BOARD selection of charcuterie and artisan cheeses	15
TOWN DOCK CALAMARI Rhode Island's premium, lightly breaded, chili aioli, house cocktail sauce	17
SALT & PEPPER SHRIMP lightly fried, pesto aioli	19
CHILLED SEAFOOD PLATTER* fresh oysters, jumbo shrimp, Dungeness crab, smoked salmon rillettes, house-made dipping sauces	29

SOUPS & SALADS

HOUSE-MADE SEASONAL SOUP seasonally inspired recipes	9
FRENCH ONION SOUP sweet caramelized onions, gruyère, provolone, parmesan	10
THE GRILL ∅ organic field greens, tomato, red onion, avocado, cucumber, radish, sunflower seeds, house vinaigrette	9
BUTTER LETTUCE ∅ Pt. Reyes blue cheese, candied walnuts, apples, maple vinaigrette	11
BABY KALE & ROMAINE CAESAR parmesan, house-made dressing, croutons	12

KITCHEN CLASSICS

"BRICK" CHICKEN mashed potatoes, Za'atar croutons, herb jus	26
BRAISED SHORT RIBS ∅ mashed potatoes, horseradish cream, beef jus	29
BBQ DUROC PORK RIBS St. Louis style, slow cooked, french fries, house slaw	29
CLASSIC AMERICAN BURGER* ground Black Angus, Tillamook Cheddar or Pt Reyes blue cheese, black pepper aioli, fries	17
FRENCH DIP SANDWICH* house-made jus, horseradish cream	20
STEAKHOUSE COBB* ∅ grilled Angus steak, chopped romaine, arugula, avocado, bacon, Pt. Reyes blue cheese, tomato, radish, egg	23
ASIAN CHICKEN SALAD roasted chicken, cabbage, radishes, snap peas, Marcona almonds, crispy wontons, peanut vinaigrette	19
SEASONAL QUINOA BOWL ∅ roasted chicken, Savoy spinach, blistered tomatoes, fresh vegetables, grilled avocado	23

FROM THE SEA

CEDAR PLANK STEELHEAD* ∅ salmon, onions and bacon, spinach, savory jus	30
BLACKENED PACIFIC REDFISH* wild caught, Savoy spinach, grilled lemon	25
ALASKAN HALIBUT* beurre blanc, blistered tomatoes, asparagus	32
FRESH FISH TACOS* steelhead salmon or blackened redfish, handmade flour tortillas, chili aioli, blistered tomatoes, arugula	20
SHRIMP LINGUINE lemon pepper linguine, Savoy spinach, garlic lemon butter	26

ENTRÉES FROM OUR MESQUITE GRILL

Hand-carved steaks and meats enhanced by the smoky flavor of live-fire



WAGYU SKIRT STEAK* 8 oz. house-marinade, grilled maple bourbon sweet potatoes, arugula <i>We proudly serve wagyu beef from Snake River Farms, Idaho</i>	34
CERTIFIED ANGUS BEEF BLACKENED RIBEYE* ∅ 14 oz. cajun spices, mashed potatoes	40
CERTIFIED ANGUS BEEF BONE-IN RIBEYE* ∅ 22 oz. pan roasted cauliflower	49
CENTER CUT FILET MIGNON* ∅ 7 oz. browned butter Savoy spinach	42
SIGNATURE CENTER CUT FILET MIGNON* ∅ 10 oz. browned butter Savoy spinach	48
PRIME ALL-NATURAL NEW YORK STRIP* ∅ 12 oz. grilled maple bourbon sweet potatoes	44
HOISIN MARINATED BONE-IN PORK CHOP* sautéed Brussels sprouts, bacon vinaigrette <i>We proudly serve Duroc pork from Salmon Creek Farms, Idaho</i>	32

SIDES 6.5

MAC & CHEESE Tillamook white cheddar, La Quercia prosciutto
PAN ROASTED CAULIFLOWER ∅ garlic confit, lemon, parmesan
MASHED POTATOES ∅ butter, chives

BROWNED BUTTER SAVOY SPINACH ∅
GRILLED SWEET POTATOES maple bourbon glaze
SAUTÉED BRUSSELS SPROUTS bacon vinaigrette
FRIES / SWEET POTATO FRIES

PRIX FIXES

SUNDAY PRIME RIB
3 courses ★ 34

MONDAY WINE & DINE
2 courses and a bottle ★ 65 for two**

TUESDAY FRIED CHICKEN
3 courses ★ 27

∅ gluten-free friendly

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
**Additional \$20 for Mesquite Grill entrees, Signature 10oz Filet & Bone-In Ribeye not included

