



EAST HAMPTON GRILL

STARTERS & SALADS

- GRILLED ARTICHOKEs *with house-made rémoulade* 15
HEAVENLY BISCUITS *rosemary, butter & honey (2,4 or 6) 2/3/4*
OYSTERS ST. CHARLES *creamed spinach, artichokes & lemon aioli* 18
CLASSIC CAESAR SALAD *Reggiano and rustic croutons* 14 (*add crispy oysters + 6*)
ICEBERG WEDGE & BLUE CHEESE SALAD *with tomatoes and warm beets* 16
CHICKEN WALDORF *spring greens, flame raisins, applewood bacon and cashews* 18



HOUSE SPECIALTIES

- SPINACH & CHEESE OMELETTE *choice of goat, Cheddar or Swiss cheese with a nice little house salad* 16
PAN ROASTED SCOTTISH SALMON *with mashed potatoes and spring succotash* 29
TODAY'S VERY FRESH FISH *preparation changes daily* AQ
CHEESEBURGER *fresh-ground chuck and brisket served loaded on a house-made bun* ◆20
FRENCH DIP SANDWICH *shaved roast prime rib with natural au jus* ◆21
DING'S CRISPY CHICKEN PO BOY *crispy chicken, tomatoes and vinaigrette slaw (Mon–Thurs)* ◆18

◆ CHOOSE: FRENCH FRIES OR COLESLAW

- WILD MUSHROOM MEATLOAF *with Worcestershire, mashed potatoes and sautéed spinach* 20
ROTISSERIE CHICKEN *spit roasted Dutch country chicken with pan juices and mashed potatoes* 25
BARBECUE RIBS *slow roasted with hand-cut French fries and coleslaw* 30
CENTER-CUT PRIME FILET MIGNON *served with mashed potatoes and sautéed spinach* 39
PRIME RIB ROAST *seasoned, slow roasted and served with mashed potatoes* 34

THIS WEEKEND

- GIANT SHRIMP COCKTAIL *with rémoulade and cocktail sauce* 18
SOFT SHELL CRAB PO BOY *on a house-made bun, fully dressed* 22
PAN FRIED DOVER SOLE *sautéed spinach, mashed potatoes and rémoulade* AQ
PAN SEARED SEA SCALLOPS *with white bean ragout and arugula salad* AQ
THE RUTHERFORD RIB-EYE *with Worcestershire and blue cheese tomatoes* 45

SIDES 8 each

sautéed spinach • hand-cut French fries
coleslaw • mashed potatoes • jumbo asparagus
nice little house salad • spring succotash
deviled eggs



DESSERTS 10 each

CARROT CAKE
HOT FUDGE SUNDAE



EXECUTIVE CHEF *Brian Stefano*
DINING ROOM MANAGER *Gibran Baydoun*

Our food is made from scratch daily; items have limited availability.

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE ◆ PLEASE NOTIFY US OF ANY FOOD ALLERGIES



EAST HAMPTON GRILL

SPARKLING & CHAMPAGNE

- 051 - SCHRAMSBERG *Brut Rosé, California* 10/42
- 052 - WÖLFFER ESTATE *Blanc de Blancs, Long Island* 12/44
- 053 - RUINART *Blancs de Blancs, France (375ml)* 48
- 054 - POL ROGER *Brut, France* 64
- 055 - HENRIOT *Blancs de Blancs, France* 78

CHARDONNAY

- 101 - LIEB *Reserve, North Fork, Long Island* 11/32
- 102 - FRANK FAMILY, *Napa* 14/44
- 103 - LANDMARK *Overlook, Sonoma/Santa Barbara* 38
- 104 - ROMBAUER, *Napa* 50
- 105 - TALBOTT *Sleepy Hollow, Monterey* 58
- 106 - CHATEAU MONTELENA, *Napa* 62
- 107 - JEAN-MICHEL GAUNOUX, *Puligny-Montrachet, France* 80

SAUVIGNON BLANC

- 201 - MACARI, *North Fork, Long Island* 10/33
- 202 - DOMAINE du CARROIR-PERRIN, *Sancerre, France* 11/36
- 203 - CAKEBREAD, *Napa* 12/40
- 204 - ISABEL, *Marlborough, New Zealand* 32
- 205 - FROG'S LEAP, *Napa* 36
- 206 - CLIFF LEDE, *Napa* 38
- 207 - CROCKER & STARR, *Napa* 48

RIESLING

- 301 - PECONIC BAY, *North Fork, Long Island* 9/30
- 302 - GRAPES OF ROTH, *North Fork, Long Island* 30
- 303 - STONY HILL, *Napa* 38
- 304 - HERMANN J WEIMER, *Finger Lakes* 34
- 305 - TRIMBACH *Frédéric Emile, Alsace, France* 74

MORE WHITES

- 401 - CHANNING DAUGHTERS *Rosé, Long Island* 9/30
- 402 - ALOIS LAGEDER PINOT GRIGIO, *Italy* 10/33
- 403 - PAVI PINOT GRIGIO, *Napa* 12/38
- 404 - LIEB *Reserve* PINOT BLANC, *North Fork, Long Island* 11/36
- 405 - K VINTERS VIOGNIER, *Columbia Valley, Washington* 30
- 406 - J.HOFSTÄTTER GEWURZTRÄMINER, *Alto Adige, Italy* 68

MORE REDS

- 501 - CATENA MALBEC, *Mendoza, Argentina* 12/36
- 502 - CASA LAPOSTOLLE CARMENÈRE, *Chile* 34
- 503 - CHÂTEAU PRADEAUX, *Bandol, France* 50
- 504 - FÈLSINA *Rancia Chianti Classico Riserva, Italy* 66
- 504 - MITOLO *Savitar* SHIRAZ, *Australia* 78
- 505 - M. CHAPOUTIER *Sizeranne, Hermitage, Rhône* 90
- 506 - OGGA *Reserva* TEMPRANILLO, *Rioja, Spain* 90
- 507 - CLOS MOGADOR, *Priorat, Spain* 125

CABERNET SAUVIGNON & CABERNET BLENDS

- 601 - MOFFETT *Willow's blend, Napa* 15/48
- 602 - MI SUEÑO *El Llano, Napa* 16/55
- 603 - VINEYARD 29 *Cru, Napa* 18/68
- 604 - LANG & REED CABERNET FRANC, *Napa* 38
- 605 - CROSSROADS RGF, *Hawkes Bay, New Zealand* 49
- 606 - HONIG, *Napa* 56
- 607 - STAR LANE, *Santa Ynez Valley* 58
- 608 - ANDREW WILL *Two Blondes, Yakima Valley* 72
- 609 - LARKIN CABERNET FRANC, *Napa* 72
- 610 - MONSANTO *Nemo, Tuscany, Italy* 72
- 611 - ARNS ESTATE, *Napa* 78
- 612 - GROTH, *Napa* 80
- 613 - OWEN ROE *DuBrul Yakima, Washington* 88
- 614 - PAUL HOBBS, *Napa* 100
- 615 - CHÂTEAU les ORMES de PEZ, *St. Estéphe, Bordeaux* 100
- 616 - GHOST BLOCK *Estate, Napa* 105
- 617 - CHAPPELLET *Pritchard Hill, Napa* 110
- 618 - SILVER OAK, *Napa* 145

MERLOT

- 701 - BEDELL, *North Fork, Long Island* 9/30
- 702 - CHÂTEAU CANTELAUDETTE, *Bordeaux, France* 11/34
- 703 - JANUIK, *Columbia Valley* 12/40
- 704 - PAUMANOK *Assemblage, North Fork, Long Island* 56
- 705 - DUCKHORN, *Napa* 72
- 706 - PRIDE MT., *Napa/Sonoma* 82
- 707 - PALAZZO, *Napa* 95

PINOT NOIR

- 801 - COUNTY LINE, *Sonoma Coast* 12/40
- 802 - PAUL PERNOT *Marconnet, Burgundy, France* 14/44
- 803 - SEAN MINOR, *Carneros* 34
- 804 - STEPHEN ROSS, *Central Coast* 52
- 805 - ELIZABETH SPENCER, *Sonoma Coast* 56
- 806 - RADIO COTEAU *La Neblina, Sonoma Coast* 78
- 807 - ROBERT SINSKEY, *Los Carneros* 80
- 808 - DAVID FAMILY, *Santa Lucia Highlands* 92
- 809 - SEA SMOKE *Southing, Santa Rita Hills* 95

ZINFANDEL

- 901 - ORIN SWIFT *Saldo, California* 11/38
- 902 - OAKVILLE WINERY, *Napa* 45
- 903 - RIDGE *Geyserville, Sonoma* 52
- 904 - RAVENSWOOD *Teldeschi, Dry Creek* 54
- 905 - ROBERT BIALE *Black Chicken, Napa* 56
- 906 - TURLEY *Juvenile, California* 58
- 907 - STARLITE, *Sonoma* 60