

DRINK MENU

ON THE ROCKS

- 12 **FRENCH APPLE MULE**
boulard calvados, xplorer apple pie, ginger beer
- 12 **FIG MANHATTAN**
fig infused whiskey, sweet vermouth, orange bitters
- 12 **JALAPEÑO MARGARITA**
jalapeño infused tequila, simple syrup, cointreau, splash of pineapple, lime juice
- 12 **COGNITIVE THERAPY**
1800 reposado tequila, barrow's intense ginger liqueur, sage infused simple syrup, lemon juice
- 14 **BOURBON SIDECAR**
woodford reserve bourbon, cointreau, fresh lemon
- 12 **RED BOW TIE**
jim beam, muddled amarena cherries, amaretto, cranberry juice
- 12 **BLACKBERRY BOURBON SMASH**
makers mark, agave, lemon, muddled blackberries
- 9 **BLACKBERRY SANGRIA**
pinot noir, raspberry vodka, blackberry brandy, fresh blackberries

MARTINIS

- 10 **MANGO MARTINI**
mango pineapple vodka, mango purée, lime juice, agave nectar
- 10 **CUCUMBER MINT**
cucumber lime vodka, st. germain, lemon juice, muddled mint
- 10 **BERRY FLIRTINI**
raspberry vodka, cointreau, pineapple, cranberry juice, prosecco
- 12 **FRENCH PEAR**
grey goose la poire, st. germain, champagne
- 12 **ITALIAN 75**
drumshanbo gin, aperol, lemon juice, prosecco
- 11 **ESPRESSO MARTINI**
vanilla vodka, kahlua, baileys, chilled espresso
- 10 **PLATINUM COSMO**
citron vodka, st. germain, white cranberry juice

WINE BY THE GLASS

- 8 Moscato **BONVIA**
Veneto, Italy NV
- 9 Pinot Grigio **CANALETTO**
Venezie, Italy 2018
- 11 Sauvignon Blanc **STONEBURN**
Marlborough, New Zealand 2019
- 12 Chardonnay **SONOMA CUTRER**
"RUSSIAN RIVER RANCHES"
Sonoma, California 2018
- 10 Rosé **FLEURS DE PRAIRIE**
Provence, France 2019
- 12 Pinot Noir **DECOY**
Sonoma, California 2018
- 10 Merlot **KENWOOD**
Sonoma County, California 2016
- 11 Cabernet Sauvignon **PULL**
Paso Robles, California 2017

BEER

- 8 **FUNK CITRUS IPA**
Emmaus, PA 6.7% ABV
- 8 **LORD HOBO BOOM SAUCE DOUBLE IPA**
Woburn, MA 7.8% ABV
- 7 **GUINNESS STOUT**
Ireland 4.2% ABV
- 12 **ST. BERNARDUS ABT 12 ABBEY ALE**
Belgium 10% ABV
- 7 **BELLS TWO HEARTED ALE**
Comstock, MI 7.0% ABV
- 8 **REISSDORF KÖLSCH**
Germany 4.8%
- 8 **TWO ROADS CLEMENTINE GOSE**
Stratford, CT 4.8% ABV
- 8 **SURLY AXE MAN IPA**
Minneapolis, MN 7.2% ABV
- 6 **DOGFISH HEAD 60 MINUTE IPA**
Milton, DE 6.0% ABV
- 6 **GOOSE ISLAND "SOFIE"**
BELGIAN STYLE FARMHOUSE ALE
Chicago, IL 6.5% \$8
- 8 **BIG OYSTER NOIR ET BLEU TRIPEL**
Lewes, DE 9.0% ABV
- 8 **ALLAGASH WHITE WITBIER**
Portland, ME 5.2% ABV
- + Ask your server about our additional domestic and craft selections

All drink ingredients are listed above.
Grille 3501 cannot return or exchange drinks.



DINNER MENU

APPETIZERS

CRISPY CALAMARI

charred tomato jam 12

PAN SEARED CRAB CAKE

mango fennel slaw, old bay oil 12

CRISPY CHICKEN DUMPLINGS

cucumber slaw, sweet soy yuzu 12

CRAB & MANGO SPRING ROLLS

coconut curry remoulade 11

COLD NOODLE SALAD

sesame dressing, seasonal vegetables, scallion 10
(add confit chicken +5)

STEAMED EDAMAME DUMPLINGS

yuzu koshu gastrique 10

GRILLED OCTOPUS

steamed buns, carrot kimchi, ancho glaze 13

STEAMED MUSSELS

lump crab, chorizo, mushroom, tomato, basil,
crostini 14

SALAD

MIXED GREENS

tomato, cucumber, balsamic vinaigrette 7

3501 CHICKEN SALAD

asian greens, confit chicken, fried wontons, honey
sesame dressing 9

SUMMER SALAD

mixed greens, fresh berries, avocado, pickled onion,
candied macadamia nuts,
lemon poppy vinaigrette 9

ENTRÉES

FILET MIGNON

buttermilk yukon mashed, asparagus, caramelized
cippolini onions, roasted maitake mushrooms,
tomato demi-glace 37

FREE RANGE CHICKEN BREAST

roasted peewee potatoes, haricot verts, herbed
chicken glaze 25

BONELESS SHORT RIBS

crispy potato cake, roasted carrots, mushroom,
pomegranate jus 28

PAN SEARED SCALLOPS

crawfish risotto, grilled broccolini, corn salsa,
agro dolce 34

CAST IRON DUCK BREAST

yukon potato hash, sautéed spinach,
fermented peach coulis 29

PAN SEARED CHILEAN SEABASS

pineapple rice, baby carrots,
yuzu koshu gastrique 38

DESSERTS

BANANA CREAM CHEESECAKE

banana bavarian cream, coconut brown sugar
cookie crumble 9

RASPBERRY PANNA COTTA

white wine peach compote, chantilly cream,
shortbread crumble 9

FLOURLESS CHOCOLATE KAHLUA BROWNIE

espresso mousse, candied cocoa nibs 9

HOUSEMADE ICE CREAM 7

COFFEE DRINKS

 hot or iced

7 **TOASTED ALMOND** amaretto, kahlua,
espresso, whipped cream

9 **VANILLA CHAI LATTE** vanilla vodka,
licor 43, espresso, half & half,
newground chai latte

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
20% gratuity will be added to parties of six or more