

WHITE ELEPHANT

# BRANT POINT GRILL

## Fresh Daily

### BPG Bread Selection 9

artisan ciabatta & lavash bread, umami truffle butter, confit garlic, evoo

### New England Clam Chowder 21

new england clams, bacon

## Raw Bar

### Scallop Crudo\* GF 34

pickled red onion, frisee, caviar, citrus, passionfruit vinaigrette, evoo

### Half Dozen Great Point Oysters\* GF 34

cucumber mignonette, cocktail sauce, lemon



### BPG Shrimp Cocktail GF 24

jumbo wild shrimp, classic cocktail sauce, sweet lime chili



### 1oz Calvisius Imperial Oscietra Caviar\* GF 225

crème fraiche, house chips



## Starters

### Lobster Beignets 34

maine lobster, bourbon pickled remoulade, frisee, bonito flakes

### Toscana Salad GF 28

tomatoes, cucumber, prosciutto, stracciatella, grilled artichokes, caperberries, lemon vinaigrette

### Feta & Beets GF/V 32

heirloom tomato confit, arugula, smoked sea salt, evoo, toasted pistachios

### Wagyu Steak Tartare\* 35

black garlic, truffle, pecorino churro, crispy onions

### Caesar Salad 21

parmesan cheese, pickled red onions, radishes, croutons

### Tempura Chicken 28

caviar, crème fraiche, goldflakes

## Mains

### Atlantic Halibut\* GF 59

seafood sausage stuffed morrel mushrooms, ramps, english peas, spring mint, micro citrus salad

### King Oyster Mushroom V/GF 42

cauliflower risotto, sumac, calabrian chili oil, crispy leeks

### All-Natural Half Chicken GF 49

za'atar, muhammara, walnuts, ginger carrots, sesame, cilantro, pinenuts

### Atlantic Tuna\* GF 59

baby spring vegetable ratatouille salad, romesco, marcona almonds, black currant caviar

### Nantucket in a Bowl 56

maine lobster, nantucket bay scallops, shrimp, little neck clams, lemon & garlic butter, fried shallots, campanelle pasta

## Steaks & Chops



### 7oz Tenderloin of Beef\* GF 65

certified black angus center cut

### 16oz Bone-In Pork Chop\* GF 59

berkshire 25 day wet aged

### 14oz Prime Ribeye\* GF 75

usda prime, 30 day wet aged

### 14oz Dry Aged New York\* GF 95

50 day dry aged usda prime

### 24oz Bone-in Cowboy GF 119

usda prime, 30 day wet aged

### Colorado Lamb Chops\* GF 79

grass fed, double colorado chops

**saucés:** bpg steak sauce, truffle mornay, cowboy butter

## Sides

### BPG's Lobster Mac & Cheese 32

### Yukon Potato Gratin GF 19

### Truffle Parmesan Risotto GF 24

### Charred Broccoli & Sweet Peppers GF 21

### Sautéed Wild Mushrooms GF 22

### Toasted Sesame & Shishito Peppers GF 19

V – Vegetarian VG – Vegan GF – Gluten Free

*Always on Point!*

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.

# DRINK MENU

				
<i>Bubbles</i>	<b>Laurent-Perrier, Brut Champagne</b>	Champagne, France, 187ml split		34
	<b>Lucien Albrecht, Brut Rosé</b>	Alsace, France	17	79
	<b>Roederer Estate, Brut</b>	Anderson Valley, California	18	84
	<b>Zonin, Prosecco</b>	Delle Venezia, Italy	16	72
<i>White wines</i>	<b>Bravium Chardonay</b>	Russian River Valley	16	74
	<b>Casalini, Pinot Grigio</b>	Delle-Venezia, Italy	15	69
	<b>Delaille, "Unique", Sauvignon Blanc</b>	Loire Valley, France	16	74
	<b>Pierre Vignecourt</b>	Chablis, France	20	94
	<b>Far Niente, Chardonnay</b>	Napa Valley	29	139
	<b>Flowers, Chardonnay</b>	Sonoma Coast	24	115
	<b>Frenzy, Sauvignon Blanc</b>	Marlborough, New Zealand	16	74
<i>Rosé wines</i>	<b>Domaine de Fontaine, "Gris de Gris"</b>	Corbières, France	16	74
<i>Red wines</i>	<b>Bodegas Muga, "Reserva"</b>	Rioja, Spain	20	94
	<b>Ciacci Piccolomini, "Super Tuscan"</b>	Tuscany, Italy	16	74
	<b>Etude, Pinot Noir</b>	Carneros	24	115
	<b>Gravel Bar, Cabernet Sauvignon</b>	Red Mountain, WA	16	74
	<b>Jordan, Cabernet Sauvignon</b>	Alexander Valley	29	139
	<b>Ridge Vineyards, Cabernet Sauvignon-</b>	California	24	115
	<b>Cave des Vignerons de Buxy</b>	Mercurey, Burgundy, France	18	84

## Cocktails



*Tart*

**ACK Sunshine** 21  
peach & orange blossom vodka,  
pineapple, lemon

**Naked & Famous** 25  
mezcal, yellow chartreuse,  
aperol, lime, chartreuse vegetal

**Shiso Sour** 21  
patron silver, green chartreuse,  
shiso simple, lemon



*Refreshing*

**Rum Romancer** 21  
ron del barrilito 3\*, pear liqueur,  
orange juice, almond orgeat

**Cinnamon Sipper** 21  
cinnamon vodka, grapefruit,  
pamplemousse liqueur, falernum

**The White Elephant** 21  
tequila, pineapple, coconut,  
lime, thai chili pepper

*Frivolous*

**Sea Plane** 21  
penelope bourbon, triple sec,  
grapefruit, amaro montenegro

**West Indies Cosmo** 21  
bacardi rum, cointreau,  
st. germain, prosecco,  
cranberry, lime

**Blueberry Breeze** 21  
888 blueberry vodka, triple sec,  
pineapple juice, lime

*Modified*

**Hugo 75** 25  
empres 1908 gin, elderflower,  
lime, mint, soda

**Nantucket Mule** 21  
888 cranberry vodka,  
ginger beer, lime

**Yuzu Highball** 21  
suntory toki japanese whiskey,  
yuzu liqueur, lemon, ginger

## New England Brews

**Cisco, "Gripah" IPA - ACK**  
**Whalers, "Rise" APA - RI**  
**Cisco, "Shark Tracker" - ACK**  
**Allagash, "White" - ME**  
**Long Trail, "VT-IPA" - VT**  
**Two Roads, "Lil' Heaven" IPA - CT**  
**Devil's Purse, "Kölsch Ale" - MA**  
**Naukabout, "Cape Life" Hazy IPA - MA**  
**Narragansett, "Lager" - RI**  
**Athletic Brewing Company, "Run Wild" IPA N/A**

## Zero%

**Blackberry Mint Lemonade** 16  
blackberry puree, mint, lemonade

**Vita Colada** 16  
vita pressed coconut water, pineapple juice,  
lime juice, lychee syrup

**Fall Fresca** 16  
apple juice, ginger syrup, lemon juice, soda

**St Argestis, Phony Negroni** 19

