

## Starters

- Jumbo Lump Crab Cake – whole grain mustard and grapefruit \$16  
Roasted Marrow Bones – grilled rustic bread and italian parsley vinaigrette \$13  
Seared Big Eye Tuna – avocado, cilantro and fresh Japanese wasabi \$15  
Berkshire Baby Back Ribs – cilantro and toasted sesame \$13  
Prawn “Cocktail” – marinated cucumber and radish salad \$16  
American Kobe Tartare – wild arugula, over easy quail egg and brioche \$14  
Crispy Fried Oysters – baby spinach and black pepper butter \$12  
Artisan Cured Meat and American Cheese – house made pickles \$16

**Grace Seafood Platter** – Jumbo Shrimp, Oysters, Crab Gratin, Oysters Rockefeller, Maine Lobster and Alaskan King Crab Legs. For 2 \$39 For 4 \$69

## Soup

- Cauliflower – marcona almonds and curry oil \$9

## Salads

- Poached Egg – frisee, arugula, bacon and sherry vinaigrette \$8  
Wild Arugula – granny smith apples, Oregon huckleberries and walnuts \$9  
Iceberg Wheel – buttermilk blue cheese, apple wood bacon and pickled red onion \$8  
Organic Local Greens – crispy potatoes, Texas goat cheese and citrus beets \$9

## Beef

- Filet 8oz. /10oz. \$33 /\$39  
Bone in Filet 16oz. \$49  
Prime Strip 16oz. \$42  
Prime Dry Aged Bone in Ribeye 20oz. \$46

## Sauces

- Béarnaise \$2  
Chimmichurri \$2  
Espresso Horseradish \$2  
Cognac Peppercorn Marrow \$2

## Meyer Ranch All Natural Beef

- Filet 6oz. \$36  
Dry Aged Strip 14oz. \$44

## Toppings

- American Artisan Blue Cheese \$4  
Organic Egg – poached or fried \$3  
Hudson Valley Foie Gras \$16  
Black Truffle Butter \$5  
Oscar – lump crab, asparagus and béarnaise \$11

## House Made Pasta

- Short Rib Tortellini – lemon ricotta, pulled short rib “rock” and petite root vegetables \$29

## Other Meats

- Colorado Rack of Lamb – cauliflower puree and golden raisins \$39  
Veal Osso Bucco – white cheddar polenta and roasted root vegetables \$35  
Dominion Farms Chicken – potato gnocchi, apple wood bacon and brussel sprouts \$24

## Fish

- Big Eye Tuna – jasmine rice, edamame and coconut – lobster broth \$34  
Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$33  
True Dover Sole – red grapes, almonds and broccoli \$49  
Broiled Miso Black Cod – jumbo shrimp dumplings and pickled mushrooms \$29

## Starch

- Pebbles and Onions – potatoes with caramelized onions \$6  
Sea Salt Baked Potato – add American caviar \$7 / \$39  
Ricotta Dumplings – browned butter and sage \$8  
Crispy Fried Potato – hand picked thyme \$6  
Potato Gratin – aged white cheddar \$9

## Vegetables

- Asparagus & Mushroom – farm fresh egg \$9  
Glazed Baby Carrots – Vermont maple syrup \$8  
Bacon Wrapped Onions – artisan blue cheese \$9  
Heirloom Squash & Pears – spiced pecans \$8  
Baby Spinach – garlic and crispy cured meat \$7