



Appetizers ~ Small Plates ~ Tapas



Wild Mushroom Risotto

\$ 16.5

A sauté locally grown organic wild mushrooms with melted leeks and fresh herbs enhance this creamy risotto
Spiked with black truffle and finished with a truffle oil drizzle & shaved Pecorino Romano Cheese

Crêpe Fruits de Mer

\$ 21.

A true French crêpe recipe infused with fresh herbs and stuffed with bay scallops, shrimp & crab
Sautéed in a light tomato butter sauce ~ finished with a champagne buerre blanc

Filet Bruschetta

\$ 18.5

Charcoal grilled bruschetta painted with a fresh basil pesto mayonnaise topped with grilled filet mignon, crisp baby greens, vine ripened tomato and a dollop of béarnaise! Served with frittered Vidalia onion

Foie Gras

\$ 22.5

Humanly grown by the people at Hudson Valley Farms, pan seared and served with a port wine and berry reduction on charcoal grilled crostini ~

"Magic" Mushroom Mélange

\$ 18.-

A mélange of wild mushroom sautéed in shallot butter & fresh herbs, spiked with truffle & stock re-duck-tion ~
Topped with a charcoal grilled portabella cap over melted fresh mozzarella ~ drizzled with white truffle oil

Andy's Weekly Pasta offerings

Roasted Vegetable Ravioli

\$ 18.5

Made in our kitchen stuffed with a variety of grille roasted vegetable & ricotta
- Resting in a light sauce of saffron & fresh fennel infused broth with hand crushed tomato & fresh herbs

Tenderloin of Pork Braciolo

'Mangia mi Amore'

\$ 19.5

stuffed with house seasoned bread crumbs, fresh leaf spinach & Locatelli - pan browned & simmered in our special Marinara served with penne

Homemade Bread Service ~ \$ 2.50 per person

When ordered with 'small plates above ~ fresh creamery butter ~ roasted garlic ~ extra virgin olive

Something Else

Gracie's Fusion Paella

\$ 38.5

Jumbo Shrimp, clams, PEI mussels, & breast of chicken julienne, steamed in white wine over a mélange of long grain rice enhance with pan browned *New Orleans Andouille sausage*, caramelized onion and red bell peppers w/ imported Spanish saffron & sweet slow roasted garlic

Wapiti Elk Chop

\$ 41.5

Painted with a smoky black strap & citrus marinade, charcoal grilled
Drizzled with a wild mushroom, truffle port wine reduction – served with a *homemade shallot ravioli*
And crisply grilled asparagus

Wild Striped Bass ~

\$ 38.5

Fillet of 'wild' stripers' from the Chesapeake -pan roasted ~ topped with a 'warm' coulis of grilled root vegetable dressed in citrus vinaigrette - served with parsnip puree and charcoal grill roasted Belgian Endive

Dessert Additions

Chocolate Chambord Tort -

\$ 12.5

Dense semi sweet tort, spiked with Chambord liquor topped with fresh raspberries

Pots du Crème au Chocolat - *these are mini's for just the right bite*

\$ 8.5

Traditional French recipe spiked with imported semi-sweet chocolate - Caramelized raw sugar top