



Apps & Small Plates Selections

Raw Bar freshly shucked Oysters \$ 2. ea. cocktail sauce, horseradish, mignonette & fresh lemon

Jamaican Curried Crab Bisque \$ 16.5

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you fond memories of those “sweet-hot” Caribbean night

SHRIMP Cocktail \$ 16.

Crisply steamed in beer and herbs. . served with our own cocktail sauce

Truffled Brussels \$ 13.

Organically grown Brussels Sprouts steamed and finished with a splash of cream house seasoned breadcrumbs and & drizzle of white truffle oil

Grilled Jumbo Shrimp \$ 16.

Beautiful jumbo shrimp wrapped in lean low sodium apple wood smoked bacon
Served with horseradish cream

Artisanal Cheese Selection \$ 24.50 ~ to include

Cambozola Black Champignon (Germany ~ Cow's)

Cypress Grove Midnight Moon (NL, for Humboldt, CA -Goat's milk)

Idiazabal (SP-Sheep's Milk)

Double Gloucester Cheddar (Gloucestershire, England~ Cow's Milk)

Truffle Tremor (Humboldt County, CA ~ Goat's milk)

Charcoal grilled bruschetta ~ crackers~ fruits ~

~ Seasonal conserve ~ Honey butter

Celebration Gracie's the Best Green Salad \$ 13.

Crisp romaine & baby greens with vine ripened Campari tomato, cucumber, celery, & radish
Tossed in a three cheese vinaigrette. . Bleu, Pecorino Romano, & Locatelli and crispy crouton

Traditional Caesar Salad \$ 12

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

Chicago Wedge Salad \$ 15.

Crisp wedge of iceberg in the steak house style with our homemade Stilton bleu cheese dressing, finished with bleu cheese crumbles, crispy bacon & dried cranberries

Traditional GREEK Salad \$ 13

Vine ripened Campari tomato, cucumber, sweet red onion, Kalamata olives, & imported Feta cheese –
Tossed in traditional Greek vinaigrette

Andy's Fresh PASTAS

Ravioli Bolognese \$ 24.5

light pasta dough stuffed with ground filet with Bolognese influence finished with a light tomato basil marinara.

Caramelle \$ 21.5

small (think the shape of saltwater taffy) stuffed with fresh peas, ricotta, & pecorino Romano ~ served in a light
Spring butter sauce with diced tomato, fresh peas, scallions and a hint of champagne

Entrées

served with chef's choice freshly steamed vegetable

Filet Bruschetta \$ 24

Grass fed filet tail. . charcoal grilled served atop grilled bruschetta with basil pesto mayonnaise, baby greens, ripe tomato & finished with sauce Béarnaise ~ accompanied by frittered sweet onion rings

Roasted Duck & Mushroom Risotto \$ 28.

Semi boneless ½ Duckling “Twice cooked”- Over creamy risotto of sauté of organic Porcini mushrooms w/ melted leeks & fresh herbs ~ Agave crispy skin flash fired semi boned duck,

Savory Chicken and Brie \$ 32.

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, local pears & a confit of fig jam ~ pan roasted –finished in the oven to *crispy skin*

Served in a light lemon spiked pan au jus over fresh peas spiked wild ‘3’ grain rice

Day Boat Scallops Porcini \$ 33.

Large U-10 Sea scallops pan seared and finished with an apple cider reduction

Served resting on a *savory Porcini mushroom risotto*

Hawaiian Butter Fish \$ 29.

Painted with a light citrus, herb, & olive oil ~ charcoal grilled served over our light ‘pasta no pasta’ fresh zucchini threads steamed over tomato infused butter sauce

Shrimp and Crab a la Riche \$ 31.

Jumbo lump Crab & Shrimp steamed in a light tomato butter sauce with diced vine ripened tomatoes & slivered scallions served with imported angel hair pasta

Linguine Bolognese \$ 21.

Imported semolina spaghetti with ground filet mignon as the base to this traditional sauce

With hand crushed tomato, fresh basil, and tiny diced vegetable - a splash of cream

Grilled Lamb Taverna \$ 38.

Charcoal grilled lamb chops served with Greek orzo with leaf spinach, Campari tomato, & feta cheese
Haricot vert

Grilled Wapiti Elk Chop \$ 41.

Organically raised elk painted with a smoky black strap & citrus marinade fire grilled over natural PA hardwood charcoal ~ served **Andy's homemade** pierogi style *ravioli* stuffed with russet & Yukon gold potato mash laced with caramelized sweet onion - drizzle of pan au jus, mushroom cabernet reduction

Filet Mignon (8 oz) \$ 38.5

cut to order -"Just for you" -from a whole grass-fed organic tenderloin- Simply hardwood charcoal gilled to your preference w/ *sauce béarnaise* "**Choose your cut**" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 4.00 per ounce

FILET MIGNON STYLES

- **Chicago Style** Wedge Salad Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries
- **New York Style** - Served with Russet mashed and Sauce Béarnaise
- **Filet au Poivre** *finished with a traditional* **Brandied peppercorn cream** + \$ 3.50
- **Filet Oscar** -Topped with jumbo lump crab, Asparagus & Béarnaise + \$ 7.50



Vegetarian & Vegan Selections

White House Vegetables Soup ~ \$ 12.5

A magical elixir of seasonal vegetables all brought together in one pot to create
A savory (all vegetable) clear broth soup

Celebration Vegetables Mediterranean ~ \$ 24.

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - over imported penne tossed in Basil Pesto-served
in a pool of tomato-basil marinara-finished topped w/ imported Feta

Order without pasta for a satisfying gluten free celebration dinner.

Zucchini a la Riche~ \$ 22.

Simple is the 'best' when it comes to this virgin tomato butter sauce

Zucchini threads steamed over diced vine ripened tomato, slivered scallions & fresh snow peas

Asian Vegetable Stir Fry ~ \$ 22.

Fresh organic veggies, stir fried with Thai chili, fresh ginger and finished with a soy & aged Japanese vinegar
seasoned in the Asian style with a hint of Thai heat

Asparagus Basque~ \$ 24.

Freshly steamed in white wine with a hint of butter

Topped with a poached egg *in the Basque style* ~ drizzled sauce béarnaise - finished with a hint of our house
seasoned bread crumbs & white truffle oil drizzle

San Juan Stew ~ \$ 24.

Fresh pumpkin yams, julienne of red and green bell pepper, crisp celery stir fried in olive oil then steamed
finished in fresh organic juice, cumin, frijoles negros-a hint of cayenne for just a hint of spice

Marie's Veggies Ascona ~ \$ 24.

In honor of one of our best friends, the incomparable, 'Marie Landis'

Fresh veggies pan seared with tiny diced plum tomato & fresh basil-then steamed to a crisp finish with vegetables stock &
a hint of lemon citrus. Served resting on a bed of wilted spinach & melted cheddar entwined with angel hair pasta.

Baja California Vegetables ~ \$ 24.

Cauliflower, Broccoli, & asparagus – charcoal grilled & served over a mélange of black beans, sautéed onion, & sweet
pepper seasoned with cumin and cilantro -Drizzled at the finish with a lemon-cilantro cream and crispy tortilla swords

Please know

- **We keep separate cooking implements for our vegetarian selection preparation**
- that we will be happy to alter any of these selection to:
totally vegan, dairy less, or wheat free by request.



DESSERT SELECTIONS

Crème Brulee ~ Oooo la la \$ 10.00

Our traditional French recipe with free-range eggs caramelized raw sugar top
Ripe Berries caramelized on top + \$ 2.5

Chocolate Orgasm \$ 12.

Dense semi sweet chocolate cake that melts on the tongue ~ topped with our homemade mousse au chocolate drizzled with semi-sweet chocolate ganache - plated with fresh berries

Mousse au Chocolat \$ 12.

Creamy & richly whipped - Served in a semi-sweet Chocolate lined waffle cup with fresh berries

Old Hippy **Carrot Cake \$ 10.**

Moist and delicious & healthful recipe from the
flower child days of the 70's ~ frosted with whipped honey & cream cheese

Coconut Lime Tart \$ 11.50

From the island of *Montserrat* wet bottom style, made with key limes & grated sweet coconut baked in a light pastry crust

Tara's **Apple Pie \$ 9.5**

A regional favorite with Granny Smith Apples rich in Cinnamon & baked to a golden-brown crust drizzled with homemade caramel sauce

Chocolate Fondue \$ 16.5

Pour Deux (for 2) – fine European Chocolate blended with Cognac & cinnamon
Served over warming flame with a selection of fresh fruits & berries for dipping