

All New Menu for TAKE OUT

beginning 5-18-20 thru 5-23-20

Starters & Appetizers

Ship Wreck Oysters 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 - fond memories of those "sweet-hot" Caribbean night

Spring Asparagus Bisque \$ 13.

A puree of fresh asparagus with fresh herbs and a hint of lemon citrus blended with a hint of cream

Shrimp Cocktail \$ 16.

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

Wagyu Beef Rellenos - \$ 21. (or 2 for an entrée meal @ \$ 32.-)

Wagyu ground beef seasoned savory empanada style stuffed into a fresh poblano pepper
Roasted and served in a light red sauce rioja

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 Bacon wrapped Shrimp \$ 17.5

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 (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)

with 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 -crispy crouton

Chicago Wedge Salad \$ 16.

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

Traditional GREEK Salad \$ 16.

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

Andy's "Fresh" PASTAS

Mediterranean Ravioli \$ 26.

Feather light semolina dough stuffed with a mélange of vegetables served in a 'brothy' sauce of Campari tomato and Parma Prosciutto butter!

Entrées

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 juice over fresh peas spiked wild '3' grain rice

Roasted Duck L'Orange \$ 31.

Popular for Mother's Day, we're adding this 'Classic Recipe' for this timeless favorite
served with crème fraiche infused russet mashed with fresh chives ~
Traditional Orange glaze and sauce on the side

Cedar Plank Salmon Fillet \$ 29.

Scottish salmon roasted on cedar plank- served with grill roasted new potato

Day Boat Scallop a la Mediterranean \$ 31.

Beautiful day boat pettine pan seared with Campari tomato, fresh leaf basil, white wine
And at the finish a hint of cream & a smattering of grated pecorino Romano ~ served over linguine

Grilled Branzino \$ 34.-

Our 'most' popular grilled fish
Whole Branzino stuffed with a Mediterranean medley of fresh savory vegetables
Grilled over charcoal fire served with grill roasted fingerlings & a small Greek Salad

Alaskan Halibut Fillet \$ 36.

Pan roasted served over braised fennel & spring leeks finished with a lemon caper dill hollandaise
With roasted new potatoes & vegetable

Linguine Bolognese \$ 23.

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

Pulled Pork Taco. \$ 26.-

slow roasted barbecued pork in soft flour tortilla - homemade mango salsa, sour cream & guacamole shredded
lettuce & Jack & cheddar cheese

This yummy favorite is back by request & includes salad with fresh lime cilantro vinaigrette

Filet Mignon (8 oz) \$ 43.

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** · **New York Style** -
- **Filet au Poivre** + \$ 3.50
- Filet Oscar** - + \$ 7.50

*Thank you for your continued support ~
we are honored to 'cook' for you
Stay healthy ~ keep positive ~ and enjoy some Peace
(610) 323-4004*

DESSERT SELECTIONS

Crème Brulee ~ *Oooo la la* \$ 10.

Our traditional French recipe with free-range eggs caramelized raw sugar top

Ripe Berries caramelized on top + \$ 2.5

Tira Misu \$ 11.5

Traditional Italian . . delicious espresso flavored favorite with lady fingers & mascarpone. .

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 \$ 11.5

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

COCKTAILS for CARRY OUT/DELIVER *Add ice, shake and enjoy!*

Metro-Madame \$ 15.

Gracie's Personal Choice! - Luksosowa Potato Vodka with a splash of *freshly squeeze* pink grapefruit and splash of cranberry served up

Blonde Ambition \$ 15. *Our Original House Martini*

Half Stoli and half Blonde Lillet shaken like a *James Bond Martini*

W/ a large twist of orange rind

POM Margarita \$ 12.

Silver Tequila shaken up with POM, our own fresh lime margarita mix ~ *sea salts for rimming included*

Rosemary Salty Dog \$ 14.

Tanguray gin well shaken w/ a muddle of fresh Rosemary, ruby grapefruit juice, & a dash of simple syrup ~ garnished with a wedge of grapefruit~

Minted Cucumber Martini \$ 14.

Beefeater Gin shaken with macerated cucumber & *fresh mint*

The Revolver \$ 15.

Buffalo Trace Bourbon with a hint of Kahlua and orange bitters ~ with a large twist of orange rind

Espresso Martini \$ 15.

Espresso Vodka, *plain* Vodka & a splash of "high test" espresso

Bloody Mary \$ 13.

Vodka shaken up with our own special bloody mix. . lots of spice,

Chocolat-tini \$ 16.5

Dark Chocolate liquor, chocolate Vodka, a splash of clear clean vodka

That's Right. . just add ice, shake and enjoy!