

Appetizer Selections



Each night we feature special additions to our menu

Raw Bar freshly shucked Oysters *Artisan Local & Imported Cheese Selection*

Oyster's Andrew \$ 22.5

A fabulous recipe made ~ freshly shucked oysters~
topped with Leaf Spinach, Béarnaise,
a hint of house seasoned breadcrumbs ~ poached under the open flame with **Bacon infused caviar**

Truffled Brussels \$ 15.5

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

Goat Cheese Tart \$ 18.

Individual puffed pastry tart shell with French Boucheron, & fresh herbs
Baked to a melted perfection and finished with a dollop of imported Greek sour cherry conserve



Grilled Eggplant Isle d' Capri \$ 17

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach,
topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive
oil infused with fresh pesto

Grilled Jumbo Shrimp \$ 18.5

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

Euro Charcuterie \$ 21.

Imported salami, Parma prosciutto, imported Soppressata, roasted red bell pepper, grilled artichoke
hearts, kalamata & imported olives Italian truffle cheese,
Boucheron goat cheese ~ grilled crostini

My staff and I would like to thank you for sharing your evening with us!

*It's winter cold outside, and we're excited to invite you to
dine with us by the fire~*

Enjoy a little Magic Tonight and take time to ~

"Kick back, Relax and Enjoy"

20% gratuity is added to parties of six (6) or more

Small Plate Additions

Savory Amazing ~ made in our kitchen

Truffle Gnocchi \$ 29.5

Andy's beautiful & light Locatelli potato gnocchi served in a black truffle champagne butter sauce

Crab Crêpe a lá riche \$ 21.

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

Entrée Additions

"Wild" Boar Ravioli \$ 29.5

House made ravioli ~ feather light semolina dough stuffed with *savory wild boar* served in a light wild mushroom and tomato herb au jus

Gracie's Fusion Paella \$ 38.5

Jumbo Shrimp, clams, PEI mussels, & chicken, 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

Roasted Duck & Mushroom Risotto \$ 36.

Semi boneless 1/2 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,

Pork Tenderloin Bourbon Street - \$ 28

Organic Filet Mignon of Berkshire Pork

With traditional Cajun *corn maque choux* - drizzled with a Louisiana Bourbon sauce over creamy grits and green beans

Soups ~ Salads

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

Potato Leek Soup \$ 12.

Upcountry recipe with Yukon gold and Red Bliss 'spuds' caramelized leeks in a creamy Delicious soup ~ with fresh parsley

Celebration Gracie's the Best Green Salad \$ 15.

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 \$ 15

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

Chicago Wedge Salad \$ 16.5

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

Pennsylvania State requires us to inform you. . .

Consuming rare or undercooked menu selections may increase the chance of food borne illness

Entrée Selections

served with chef's choice freshly steamed vegetable

Savory Chicken and Brie \$ 37.5

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

Day Boat Scallops Porcini \$ 38.5

Large U-10 Sea scallops pan seared and finished with an apple cider reduction
Served resting on a *savory Porcini mushroom risotto*

Prosciutto wrapped Scottish Salmon \$ 34.

Fillet of Scottish wild salmon-wrapped in thinly slice Parma prosciutto pan browned & **Cedar Plank** roasted to succulent tenderness ~ served with braised fennel bulb finished with a splash of cream

Shrimp and Crab Napoleon \$ 38.5

Jumbo lump crab steamed in a light butter sauce with diced vine ripened tomatoes & slivered scallions sandwiched between a light puffed pastry topped with Jumbo shrimp
all drizzled with a light tomato basil champagne cream

Grilled Wapiti Elk Chop \$ 43.5

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

Lamb Taverna \$ 35.

Lamb Chops (3) perfectly grilled (psistaria) Greek style served over orzo with roasted tomato, fresh leaf spinach, and imported feta &a small Greek village salad with local organic tomato

Filet Mignon (8 oz) \$ 44.5

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 \$ 4.50 per ounce

Chicago Style

'Chicago Famous' - Wedge Salad
Gorgonzola bleu cheese dressing, crispy
bacon bits & dried cranberries

New York Style

Served with **Russet mashed**
and *Sauce Béarnaise*

Filet au Poivre

*Classic Cuisine –
finished with a traditional
Brandied peppercorn cream* + \$ 3.50

Filet Oscar

*Another blast from the culinary past
Topped with jumbo lump crab,
Asparagus & Bearnaise* + \$ 7.50

*We offer an entirely *Vegetarian Menu with vegan Selections**
Your server will be happy to provide for you upon request

Owner Chef - *Gracie Skiadas* ~ Chef - *Andy Madden*