



~ Appetizers ~

Freshly shucked OYSTERS on the ½ ~ \$ 3.75 per each

Cocktail sauce, Shallot Mignonette & fresh lemon

Create a **SAMPLER** choose 6 or more in *Your own style*

Oyster's Andrew \$ 22.5

freshly shucked oysters (5)~ to order topped with Leaf Spinach, Béarnaise, hint of seasoned bread crumbs ~ 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

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

Bacon wrapped Shrimp

Wrapped in lean bacon, charcoal grilled and served with a horseradish cream

Grilled Asian Quail Bites \$ 19.

*Organically grown in Spain ~ Marinated in a savory Asian 'concoction' ~ charcoal grilled - skewered and served pelted with slivered scallion – accompanied by a *crisp Asian Slaw**

Grilled Octopus Meze \$ 17.

Char grilled Spanish rock octopus served with warm garlic chive stems & sweet Vidalia onion confit - Imported tangerine chili olives & humus & a Roasted tomato vinaigrette.

Dos (2) Tacos \$ 16.5

*Fresh Fish **Taco** & barbecued pulled Pork **Taco** in soft flour tortilla- with melted Cheddar & Monterey jack cheeses. . .*

Served with mango salsa, guacamole, & sour cream

Charcuterie \$ 18.5

Imported Spanish Jamón Ibérico, Parma prosciutto, peppered Soppresata, kalamata & imported Spanish olives, Double Gloucester Cheddar (UK, Cow's Milk) supplemented with chopped onions and chives.

Basque region smoked Idiazbal cheese (Sheep's Milk) ~ grilled crostini

Filet Carpaccio \$ 18.5

Shaved grass fed filet of beef. . served with a bouquet of French frisee.

Pelted with capers, drizzled with white truffle oil& finished with shaved Pecorino Romano.

~ Salads ~

Italian Roasted Peppers \$ 15.

*Fire roasted sweet red bell peppers **Peperoni Arrostiti**, served with Chevre ~ drizzled with extra virgin olive oil Chiffonade of fresh basil and a bouquet of crisp greens tossed in balsamic vinaigrette*

Traditional Caesar Salad \$ 13.5

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

Chicago Wedge Salad \$ 15.5

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

Happy
FATHER'S
Day

Behind
every
good
KID is a
great
DAD

*Whether your Dad is here with us today, living far away
or moved on to 'greener pastures in the clouds, released of his earthly bonds
He's always in our hearts and our **DNA**. . .*

*Kudos Dad for a Job well done. .
I'm terrific and turned out pretty darn well ~*

Thanks to You!



Dad 's Very Special Plates

Tomahawk Pork Chop ~ \$ 41.

*Large cut of the coveted **Kurabota Pork**, cut in tomahawk 'chop'
Sous vide for tenderness, then painted with a red wine & blackstrap demi glaze
and charcoal grilled - Served with russet Mashed & frittered onion rings*

Soft Shell Crab Scampi (1 crab) \$ 21.5 (2 crabs) \$ 38.5

*Maryland 1st harvest dipped in a bright fresh lemon marinade and charcoal grilled over
Imported angel hair scampi with ripe Campari tomato, garlic, fresh basil, & a hint of lemon*

Gracie's Fusion Paella \$ 38.5

*Jumbo Shrimp, clams, PEI mussels, & sea scallops, steamed in white wine over a mélange of
long grain rice enhance with pan browned*

*New Orleans Andouille sausage,
caramelized onion -red bell peppers w/ imported Spanish saffron & slow roasted garlic*

Mediterranean Branzino \$ 36.5

*Whole butterflied fish ~ stuffed with a mélange of melted red bell pepper, ripe tomato, artichoke
hearts, Kalamata olives, & fresh herbs ~ grilled over hardwood charcoal fire grill roasted
fingerlings & Greek Salad with imported feta*

*Especially for **DAD** - featuring our latest Bourbon libation
The KENTUCKY BUCK*

*Bourbon, lemon, simple and diced strawberries -shaken up
and topped off with ginger beer. . refreshing and delicious!*





~ Entrées ~

Breast of Chicken *Lake Como* \$ 38.

Inspired by that magical area where Switzerland meets Italy

French cut breast of organic chicken stuffed with Gruyere & baby spinach
Pan roasted & served with a Aztec blend mixed rice & broccoli - With a hint of lemon

Asian 'Crispy' Duck ~ \$ 36.5

Semi boneless 1/2 Duckling "Twice cooked". .roasted & painted with a Thai glazing lacquer of fresh berries- then flashed to 'crisp' the skin. Served with stir fry of fresh vegetables & spiked with Asian flavor ~ Thai chilies, tamari soy, & ginger

Korean Filet Mignon of Pork \$ 31.00

Organic Berkshire pork 'tenderloin' painted with Korean barbecue sauce and charcoal grilled
Sliced into medallions and served with Korean scallion pancakes.

Clams & Mussels Linguine Combo \$24.

Choose a combo with beautiful little neck clams & sweet rope grown PEI mussels
Or have your choice ~ then. . . choose your sauce our 'best' homemade **tomato basil Marinara, or in White Wine, Garlic and fresh herbs**

Lamb Taverna \$ 34

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

Prosciutto wrapped Scottish Salmon \$ 36

Fillet of Scottish wild salmon-wrapped in thinly slice Parma prosciutto pan browned and roasted to succulent tenderness ~ finished with a summer sauce of butter, diced tomato, white corn kernels, and slivered scallion with roasted baby new potato & haricot vert

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 + \$ 5.*

Filet Oscar -

*Another blast from the culinary past
Topped with **jumbo lump crab,**
Asparagus & Bearnaise + \$ 11.*



*Pennsylvania State requires us to inform you. . .
Consuming rare or undercooked menu selections may increase the chance of food borne illness*

Executive Chef - Gracie Skiadas ~ Chef - Andy Madden