



Appetizers & Small Plates

N'Orleans Oyster Chowder \$ 16.5

Raves on this creation from our Oyster loving guests!

Flavor with the base of homemade Nola style Etouffée full body, and a bit of spice & hint of cream making it a light chowder~plump oysters steamed over the bubbling broth & a hint of citrus

Sweet Heart Soup \$ 12.

slow roasted *organic chicken* creates a rich stock & a hint of tomato confit & fresh herbs then glistening with a hint of cream ~ *Finished with edible carnation petals*

Tuscan Filet Carpaccio \$ 18.5

Filet mignon Carpaccio ~ paper thin slices finished with white truffle oil, capers, & shaved Locatelli ~ Garnished with baby greens tossed in a true French vinaigrette

Luscious Crab Crêpe \$ 21.5

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

Foie Gras \$ 21.5

Consciously raised Hudson Valley Foie Gras ~ pan seared and served with crostini Drizzled with a pan reduction of berries and port wine

Filet Bruschetta \$ 22.5

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

Butternut Squash Gnocchi \$ 18.

Andy's homemade gnocchi featuring a pesto grilled zucchini cylinder served in a light champagne cream with a hint of roasted squash

Savory Entrees

Wapiti Elk Chop \$ 43.5

Organic elk chop, painted with a smoky black strap and citrus marinade charcoal grilled Served with parmesan polenta drizzled with a port wine & wild mushroom reduction

Grilled Amberjack \$ 27.5

painted with a clementine & olive oil marinade **grilled over our natural charcoal grill** served over a pan roasted soubise of baby fingerling potato & haricot vert tossed finished with pomegranate jewels ~ splattered with pomegranate syrup

Greek Dorade \$ 27.5

Light flakey white fish pan roasted served over Greek inspired melted vegetable mélange Roasted with citrus infused cucumber served with Greek roasted potato with imported Feta

Gracie's Fusion Paella *"because you asked"* \$ 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 & slow roasted garlic



Delectable Dessert Additions

Apple & Brie Tartin \$ 14.

House made Brie Ice cream resting on puffed pastry topped with a savory Caramelized apple with onion marmalade

Warm Sticky Toffee Pudding – aka ~ *Spotted Dick* \$ 12.5

A British tradition consisting of a very moist sponge cake, made with finely chopped dates, soaked in a brandy toffee sauce served warm in a pool of crème Anglaise