



## 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