

# TAKE OUT/DELIVERED MENU

March 18<sup>th</sup> til April 15<sup>th</sup>, 2020

## Appetizer Selections

**Raw Bar freshly shucked Oysters \$ 2.5 ea.**

**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

**Gracie’s Amazing Soups (changes daily) \$ 13.**

Call us for the seasonal soup of the day. . .

**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 Eggplant Isle d’ Capri \$ 16**

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served 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 \$ 16.**

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

**Roasted Chicken Crepes \$ 16. (one). Entrée Size (\$ 23.)**

Slow roasted organic chicken, pulled and wrapped in French Crêpe with fresh herbs served in a reduction of roasting au jus, savory and delish

**Euro Charcuterie \$ 21.**

Imported salami, Parma prosciutto, imported Soppressata, roasted red bell pepper, grilled artichoke hearts, kalamata & imported olives – Italian Locatelli,  
Spanish Idiazbal smoked cheese ~ grilled crostini

**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 and crispy crouton

**Chicago Wedge Salad \$ 15.**

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

## Entrées

### **Pork Tenderloin Bourbon Street \$ 24**

**Organic Filet Mignon of Berkshire Pork** - With traditional Cajun *corn maque choux* - drizzled with a Louisiana Bourbon sauce over creamy grits and green beans

### **Roasted Duck & Mushroom Risotto \$ 30.**

Semi boneless ½ 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,

### **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

### **Day Boat Scallops Porcini \$ 33.**

Large U-10 Sea scallops pan seared and finished with an apple cider reduction  
Served on pan browned Corn Fritters with haricot vert

### **Prosciutto wrapped Scottish Salmon \$ 28.**

Filet 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 a la Riche \$ 31.**

Jumbo lump Crab & Shrimp steamed in a light tomato butter sauce with diced vine ripened tomatoes & slivered scallions served with imported angel hair pasta

### **Spring Trout \$ 24.**

Whole boned spring Trout ~ stuffed with melted leeks in lemon butter ~ charcoal grilled and served with Irish potatoes with wilted kale (colcannon) and fresh asparagus ~ drizzled with parsley lemon sauce.

### **Linguine Bolognese \$ 21.**

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 Wapiti Elk Chop \$ 41.**

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

### **Filet Mignon (8 oz) \$ 38.5**

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 \$ 4.00 per ounce

## **FILET MIGNON STYLES**

- **Chicago Style** Wedge Salad Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries
- **New York Style** - Served with Russet mashed and Sauce Béarnaise
- **Filet au Poivre** *finished with a traditional* **Brandied peppercorn cream** + \$ 3.50
- **Filet Oscar** -Topped with jumbo lump crab, Asparagus & Bearnaise + \$ 7.50

## Vegetarian & Vegan Selections

### **White House Vegetables Soup ~ \$ 12.5**

A magical elixir of seasonal vegetables all brought together in one pot to create  
A savory (all vegetable) clear broth soup

### **Celebration Vegetables Mediterranean ~ \$ 24.**

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - over imported penne tossed in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta  
*Order without pasta* for a satisfying gluten free celebration dinner.

### **Zucchini a la Riche~ \$ 22.**

Simple is the 'best' when it comes to this virgin tomato butter sauce  
Zucchini threads steamed over diced vine ripened tomato, slivered scallions & fresh snow peas

### **Asian Vegetable Stir Fry ~ \$ 22.**

**Fresh** organic veggies, stir fried with Thai chili, fresh ginger and finished with a soy & aged Japanese vinegar seasoned in the Asian style with a hint of Thai heat

### **Asparagus Basque~ \$ 24.**

Freshly steamed in white wine with a hint of butter  
Topped with a poached egg *in the Basque style* ~ drizzled sauce béarnaise - finished with a hint of our house seasoned bread crumbs & white truffle oil drizzle

### **San Juan Stew ~ \$ 24.**

Fresh pumpkin yams, julienne of red and green bell pepper, crisp celery stir fried in olive oil then steamed finished in fresh organic juice, cumin, frijoles negros-a hint of cayenne for just a hint of spice

### **Marie's Veggies Ascona ~ \$ 24.**

*In honor of one of our best friends, the incomparable, 'Marie Landis'*

Fresh veggies pan seared with tiny diced plum tomato & fresh basil-then steamed to a crisp finish with vegetables stock & a hint of lemon citrus. Served resting on a bed of wilted spinach & melted cheddar enwreathed with angel hair pasta.

### **Baja California Vegetables ~ \$ 24.**

Cauliflower, Broccoli, & asparagus – charcoal grilled & served over a mélange of black beans, sautéed onion, & sweet pepper seasoned with cumin and cilantro -Drizzled at the finish with a lemon-cilantro cream and crispy tortilla swords

### **Please know**

- **We keep separate cooking implements for our vegetarian selection preparation**
- that we will be happy to alter any of these selection to:  
*totally vegan, dairy less, or wheat free by request.*

## DESSERT SELECTIONS

### **Crème Brulee** ~ *Oooo la la*     \$ 10.00

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

**Ripe Berries caramelized** on top + \$ 2.5

### **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**             \$ 11.50

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

### **Chocolate Fondue**             \$ 16.5

*Pour Deux* (for 2) – fine European Chocolate blended with Cognac & cinnamon

Served over warming flame with a selection of fresh fruits & berries for dipping