



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~ *to order topped with* Leaf Spinach, Béarnaise, a hint of house 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 bread crumbs and & drizzle of white truffle oil

★ **Asian Quail Bites** \$ 15.

Organically grown in Spain ~ Marinated in a savory Asian 'concoction' ~ charcoal grilled - skewered and served pelted with slivered scallion

★ **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

★ **Mushroom Manicotti** \$ 18.5

this savory plate stuffs Andy's homemade dough with fresh ricotta infused with herbs, mozzarella, and a hint of white truffle ~ baked in an wild mushroom reduction

★ **Grilled Jumbo Shrimp** \$ 18.5

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

★ **Smoked Seafood Sampler** \$ 17.5

Thinly sliced Norwegian 'cold' method smoked salmon, smoked peppered mackerel & smoked trout served with cucumber salad & horseradish cream

★ **Grilled Ostrich Medallions** \$ 18.5

basted in a savory Kahlua & black strap infused citrus marinade ~ charcoal grilled, sliced & fanned over poblano pepper cream with a mélange of yams, black beans & sautéed sweet bells balanced with our fresh mango salsa to accompany

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

It is our extreme pleasure to serve you

Enjoy a little Magic Tonight and take time to ~

"Kick back, Relax and Enjoy"



Jazz Fest @ Gracie's

Appetizers & Small Plates



Fresh Mission Fig Bruschetta ★ \$ 16.5

Charcoal grilled bruschetta is the foundation for this beautiful spring piece
Topped with fresh mission fig slices-a house made blackberry *mustardo*
& imported French Boucheron cheese

Filet Bruschetta ★ \$ 24.5

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-
frittered Vidalia onion

Goat Garganelli ★ \$ 22.

Fresh handmade pasta tubettes, tossed in a ragù of lightly spiced ground goat,
Fresh tomato, garlic, and slowly simmered with roasting au jus
Finished with fresh fenugreek

Fresh Trout ★ on the Grill \$ 26.5

stuffed with melted leeks, fresh spring chives & roasted over charcoal grill
drizzled with a fresh parsley, leek & champagne cream sauce
served with 'up country Pennsylvania potato pancake & haricot vert

Crab & Boursin Bundles of Joy ★ \$ 28.

Little packages stuffed with herbs & a mild boursin cheese infused Jumbo lump Crab
oven baked to golden brown
Served in a pool of saffron bouillabaisse au jus

Canard du Cassolette ★ \$ 28.

This French classic is savory, sexy, and satisfying ~pulled meat of roasted duck breast
in a savory broth of roasting au jus reduction
with root vegetables, sliced sausage, & white 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

Traditional Caesar Salad ★ \$ 15

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

Roasted Beet Salad ★ \$ 16.5

Oven roasted red & baby gold beets over a mélange of crisp greens drizzled with Gracie's homegrown
lemon thyme, local herb infused honey, & chevre vinaigrette –
Finished with warm Chèvre encrusted with panko

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

Savory Pear Salad ★ \$ 16.5

Organic Anjou Pear fanned with a smattering of beautiful Gorgonzola Bleu crumbles, over
Artisan baby greens, chiffonade of iceberg & romaine ~ tossed with our special Gorgonzola bleu
cheese dressing, finished with pan roasted honey'd walnuts & blue cheese crumbles

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



Entree 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, a confit of local pears & 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

★ Roasted Duck & Mushroom Risotto \$ 38.5

Semi boneless 1/2 Duckling “Twice cooked”- Pulled meat of duck breast with sauté locally grown organic wild mushrooms with melted leeks and fresh herbs enhance this creamy risotto Served with a agave crispy skin flash fired duck leg, for a contrast in texture *to drive the palate wild!*

★ Vegetarian & Vegan Selections

Your server has an entirely Vegetarian Menu with vegan Selections for your selection

★ Prosciutto wrapped Scottish Salmon \$ 36

Fillet of Scottish wild salmon-wrapped in thinly slice Parma prosciutto pan browned and roasted to succulent tenderness ~ w/ braised fennel bulb finished w/ a hint of cream & pan roasted new potatoes

★ Hawaiian Butter Fish \$ 36.5

Wild caught Hawaiian Butter fish (Escalar) ~ Painted with a glaze of miso, a hint of Tamari soy, & fresh clementine - Charcoal grilled and served with pan roasted baby bok choy topped with a warm coulis of charcoal grilled vegetables

★ 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

★ Lamb Taverna \$ 31

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

★ Grilled Elk Chop \$ 42

Organically raised elk painted with a smoky black strap & citrus marinade fire grilled over natural PA hardwood charcoal ~ served **Andy’s homemade dandelion ravioli** stuffed with a savory mélange of fresh dandelion & bacon spiked ricotta
Finished with a drizzle of pan au jus, beech mushroom cabernet reduction

★ 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

<p>Chicago Style 'Chicago Famous' - Wedge Salad Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries</p>	<p>New York Style Served with Russet mashed and <i>Sauce Béarnaise</i></p>
<p>Filet au Poivre - <i>Classic Cuisine - finished with a traditional</i> Brandied peppercorn cream + \$ 3.50</p>	<p>Filet Oscar - <i>Another blast from the culinary past Topped with jumbo lump crab, Asparagus & Bearnaise + \$ 7.50</i></p>



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

