



First Course Selections



Oysters on the ½ @ \$ 3.75 per each

Beautiful seasonal oyster, freshly opened – with fresh lemon and traditional cocktail sauce

Oysters Andrew \$ 26.

Freshly shucked and topped with baby leaf spinach, a dollop of béarnaise and a sprinkle of house seasoned bread crumbs ~ given a blast of fire (to poach) finished with bacon infused caviar

★ *The Fabulous Artichoke Confit* \$ 17. V

Charcoal grilled Spanish artichoke ~ fanned out to form a lovely flower design with lemon balm & Chèvre vinaigrette & Catalan rustic grilled roasted tomato bread

★ **Truffled Brussels** \$ 18. V

Organically grown Brussels Sprouts steamed and finished with a splash of cream house seasoned breadcrumbs and & drizzle of white truffle oil

Grilled Octopus Meze \$ 21.

Char grilled Spanish rock octopus served with warm garlic chive stems & sweet Vidalia onion confit – served over Sicilian Caponata with imported tangerine chili olives & a Roasted tomato vinaigrette

Grilled Bacon wrapped Shrimp \$ 22.

Jumbo Shrimp ~ wrapped in lean smoky bacon ~ charcoal grilled
Served skewered with an English horseradish cream

★ **Grilled Eggplant Isle d' Capri** \$ 17. V

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled - layered over fresh leaf spinach, with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with basil infused xvoo

Soups & Salads



Jamaican Curried Crab Bisque ★ \$ 18.5

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you fond memories of those “sweet-hot” Caribbean nights

Traditional Caesar Salad ★ \$ 15.

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

Gracie's the Best Green Salad ★ \$ 16.5

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

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 & ripe grape tomatoes.

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

20% gratuity is added to parties of six (6) or more



This Week's Additions



Appetizer – Small Plate

Alsace Baked ONION Soup \$ 17.

Sweet Vidalia onions caramelized in a savory autumn onion stock with tender tiny Beech mushrooms served 'en croute and baked with Gruyere Cheese

★ Harvest Bisque ★ \$ 16.

a silky mouth full of Autumn Flavor

Butternut Squash and root vegetables blended with caramelized leeks & Vidalias fresh Orange juice and Autumn spices finished with a hint of cream - completed with a cappuccino style froth of milk

★ Pear & Baked Brie Salad \$ 18. V

Fresh local pear, served over crisp greens & Boston bib tossed in a lemon balm chevre vinaigrette. Served with a wedge of *baked brie* in golden brown puffed pastry

Roasted Spanish Quail ★ \$ 32.

The Star of this weeks' truffle creation

Semi boned – pan roasted with caramelized onion, and fresh thyme,
Served over Manchego infused polenta cake

Drizzled with roasting au jus ~ truffle vinaigrette & finished with *shaved black Truffle*

New Entrées Selections



Wild Halibut - \$46.

Wild caught Alaskan halibut, pan roasted with a crabmeat boursin cake *topper*-
Served over wilted baby spinach in a pool of *saffron champagne cream*

Elk Osso Bucco \$ 48.

Organic farm raised Elk ~
Slow Roasted with mire poix of vegetables, tomato, & fresh herbs
Served with a **Milanese saffron risotto**

Korean Barbecue Filet Mignon of Wild Boar -\$ 43.

Organically braised Organic Boar 'tenderloin' painted with Korean barbecue sauce
Charcoal grilled sliced into medallions ~ drizzled with a
hoisin based Gochujang sauce ~ with hoisin braised baby bok choy & Korean scallion pancakes

Tomahawk Pork Chop \$ 44.5

14oz. pasture raised Tomahawk chop ~
Sous vide for tenderness, then painted with a red wine & blackstrap demi glaze
and charcoal grilled Served with Sage infused russet mashed & frittered onion rings

Artisanal Cheese Selection \$ 26.



Cambozola Black Champignon (German Alsace ~ Cow's)
Beemster Aged Goat Gouda (NL-Goat's milk) ~ **Idiazbal** (SP-Sheep's Milk)
Barber's 1883 Cheddar (Summerset, UK Cow's Milk)
Sottocenere al Tartufo (Italy truffle cheese~ Cow's milk)

Accompanied by ~

Charcoal grilled bruschetta -crackers-fruits- Seasonal conserve-Honey butter



Entrées



Autumn Chicken Devine \$ 38.

Organic Chicken French cut. . stuffed under the skin with shaved Gruyere, a sauté of fresh herbs, wild mushrooms & black truffle ~
~ slowly pan roasted in it's own jus with a hint of lemon & fresh basil
Served with ravioli dough folded over **wild mushrooms mélange** infused with aged Provolone & Sottocenere.
All resting in a pool of *sweet summer corn puree*

Savory Crispy Duck \$ 41.

★ Semi boneless 1/2 Duckling "Twice cooked"- flashed under the flame with an agave glaze
Served with butter braised Escarole & sweet potato gnocchi stuffed with preserved apricots - in a pool of fresh orange spiked champagne buerre blanc

Cider Seared Sea Scallops -\$45.

Pan seared and finished with a local organic cider reduction ~ served over White Corn Fritter with grill roasted fingerling potatoes.

Thai Vegetable with Rice Noodles \$ 31. V

A variety of fresh vegetable, carrots, broccoli, red bell pepper, baby bok choy, snow peas stir fried in a Thai red curry ~rice noodle tossed with a Thai Holy basil pesto, & finished with a spicy light peanut sauce

ADD ~ Grilled Shrimp \$ 42.

Our Filet Mignon (8 oz) ★ \$ 52.

cut to order - "Just for you" -from the whole tenderloin-
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 6.00 per ounce
Simply hardwood charcoal grilled to your preference **choose your style below-**

Chicago Style · served with grilled asparagus & Chicago Wedge Salad

New York Style –sauce Béarnaise, russet mashed & crisp vegetable

Filet au Poivre Peppercorn encrusted with Brandy peppercorn sauce + \$ 6.50

Ultimate Black & Blue ~ beautifully melted imported Black Champignon Bleu Cheese + \$ 5.50

Filet Oscar grilled asparagus-topped with Jumbo lump crab- + \$ 12.50



Thank you for dining with us this evening. . .

My staff & I are pleased to serve you

It our mission to delight your palates

with our culinary creations

having you leave us feeling well-nourished and Relaxed



Executive Chef - Gracie Skiadas ~ Chef - Andy Madden