



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

★ 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

★ Truffled Brussels \$ 18.

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

★ Arancini Palermo \$17.

A sauté of caramelized sundried tomato, fresh basil, & melted leeks ~ stuffed with fresh mozzarella rolled into small rice balls ~ finished with panko and pan roasted –
Served in a pool of tomato basil marinara

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



Bisque of Broccoli Stilton ★ \$ 16.

a silky mouth full of fresh organic broccoli bisque made with caramelized onion a dab of cream and a hint of Stilton Bleu - topped with cappuccino style froth of milk

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 served 'en croute and baked with Gruyere Cheese

★ 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

★ Pheasant Sausage \$ 18.5

pan browned Organic field raised pheasant sausage infused with cognac, over *braise cabbage with caramelized onion*

New Entrées Selections



Classic Sweet Breads \$ 46.

Locally sourced organic. . . this retro plate is beautiful ~ lightly floured pan seared to a golden brown ~ served in a pan sauce of sliced PA mushroom, leeks, a touch of Port wine, & our house duck stock for a savory delectable plate ~ grill roasted potato.

Wapiti Elk Tenderloin \$ 51. *Organic farm raised Elk ~*

Painted with a smokey black strap molasses marinade fire grilled over natural PA hardwood charcoal drizzled with a blackberry port and cabernet reduction served with Andy's butternut squash ravioli, with a light pan jus & sage brown butter sauce with Tuscan kale and finished with roasted chestnut

Gracie's Fusion Paella \$ 38.5

Jumbo Shrimp, clams, & PEI mussels, scallop and cod 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 with imported Spanish saffron & sweet slow roasted garlic

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

★ Broccoli Peanut Stir Fry \$ 31. V

Broccoli stirfried in sesame oil with red bell pepper, baby bok choy, sliced shiitake mushroom, sweet onion, julienne of carrot & snow peas with Rice noodle in an Asian spicy light with Peanut Sauce.

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



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 - resting in a pool of *white 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

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*

Lobster Pappardelle \$ 47.5

Imported Semolina Pappardelle tossed with lobster meat steamed in a fresh tomato
'butter sauce' with fresh basil ~ topped with a steamed cold-water lobster tail



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) V \$ 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- + \$ 15.00



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