

### Chilled Seafood

**Blue Crab & Avocado Salad**  
Crostinis, Sweet & Sour Vinaigrette  
28

**Baja Prawn Cocktail**  
Cocktail Sauce, Lemon, Horseradish  
21

### Seafood Tower\*

Lobster Tail, Chilled Prawns, Hot  
Curry Mussels, Smoked Trout  
Pate, Blue Crab Avocado Salad  
and Oysters on the Half shell  
**\$100**  
Per 2 guests

### Raw\*

**Hot Rock Wagyu**  
Wagyu Sirloin Carpaccio, Spicy Sesame Goma, Miso  
Garlic Gyu Bare  
35

**Steak Tartare "Grilled Cheese"**  
Chopped Dry Age Beef, Egg Yolk, Raclette, Dijon  
18

### Starters

**Roasted Oysters Celeste**  
Smoked Sausage and Peppers, Smoked  
Crispy Bacon, Champagne Bearnaise  
19

**Lobster Corn Dogs**  
Lobster Sausage, Corn Batter,  
Miso-Mustard  
22

**Roasted Bone Marrow**  
Braised Short Rib, Parsley Herb Salad,  
Pickled Red Onions, Goat Cheese  
28

**Steamed Prince Edward Island Mussels**  
Jalapeno, Green Curry Broth, Toasted  
Bread  
18

**Crispy Dynamite Blue Crab**  
Sushi Rice, Nori, Sesame Seeds  
Chili Aioli Brulee  
18

### Greens

**Baby Iceberg "Wedge"**  
Bacon Jam, Point Reyes Blue, Shaved Egg, Red  
Onion  
14

**Balsamic & Roasted Pepper Grilled Caesar**  
Grilled Romaine, Crouton, Reggiano.  
14

**Gem Tomato, Burrata, Kalamata Olive**  
Fresh Basil, Tomato Vinaigrette, Crispy  
Shallots  
14

### Chef Curated Beef Offerings\*

WE DO NOT GUARANTEE STEAKS ORDERED MEDIUM WELL AND ABOVE

**Filet Mignon** 8oz 52

12oz 68

**New York Strip** 18oz 68

**Delmonico Ribeye** 18oz 60

**"John Wayne Cut" Ribeye** 16oz 65

### Dry Aged In House 45-60 Days

**Bone In NY Strip** 22oz 85

**Bone In Ribeye** 24oz 88

**T-Bone** 28oz 95

### For 2 Or More\*

Upon Availability

**45 Day Bourbon Aged Tomahawk Ribeye**  
50oz 195

**45 Dry Aged Prime Porterhouse**  
40oz 130

### Steak Enhancements

(Added To Any Entrée)

**Bone Marrow** 20

**Jumbo Lump Crab** 20

**Lobster Tail** 22

**Shrimp** 15

Executive Chef/Managing Director  
Daniel Barron

\*Consuming raw or undercooked Beef, Meat, Shellfish, or Poultry may increase the risk of foodborne illness

### Entrees

**Braised Beef & Wild Mushroom  
Bucatini**  
Gorgonzola Cream, Caramelized  
Onions  
29

**Horseradish Crusted  
Verlasso Salmon\***  
Grape Tomatoes  
36

**Pan Seared Bigeye Tuna\***  
Thai Basil, Chilled Vegetable Salad,  
Yuzu Chile  
38

**Roasted Half Chicken**  
Charred Lemon, Picholine Olive Salsa  
Verde, Chipotle Creamed Corn  
32

**Colorado Lamb T-Bone\***  
Red Curry Demi, Smoked Muscadine  
Chutney  
45

### Sauces

\$5 ea

Sauce Flight \$17.50

**Grace Housemade Steak Sauce**

**Green Peppercorn Sauce**

**Red Wine Demi Glace**

**Picholine Olive Salsa Verde**

### Signature Sides

13

**Macaroni And Cheese**  
Brie Cream, Provolone Gratin

**Broiled Asparagus**  
Bearnaise, Oreganata

**Sugar Poached Caramelized  
Baby Carrots**  
Carrot Top and Sage Pesto

**Creamed Spinach**  
Fontina, Gruyere

**Creamed Corn**  
Chipotle, Smoked Cheddar Gratin

**Butter & Garlic Roasted  
Mushrooms**

**Fingerling Potatoes**  
Parmesan, Garlic, Butter

**Mashed Potatoes**  
Butter, Cream, Butter, Butter

**Horseradish Hashbrowns**  
French Onion Cream

**Truffle Rosemary  
French Fries**  
Baconaise

### Craft Cocktails

#### **The Dogwood**

Ketel One, Peach Matilde,  
Lemon Cucumber Bitters  
19

#### **Appalachian Godfather**

Four Roses Small Batch,  
Amaretto, Bitters  
19

#### **Midnight Kiss**

Ketel One, Caffè Amaro,  
Espresso, Chocolate Bitters

#### **The Celeste**

Fandango Mezcal, Fresh Lime,  
Cinnamon Merlot  
17

#### **Amazing Grace**

E Dolce Amaretto, Whistlepig  
Rye, Lemon, Cherry Heering  
19

#### **Tiger Lily**

Rioja, Chambord, Thyme, Fresh  
Local Berries  
18

#### Tableside Poured

#### Specialty

#### **Smoke show Old Fashioned**

Four Roses Single Barrel,  
Orange and Angostura Bitters,  
Grand Marnier  
24

*Desserts*

**Baked Alaska**

Sponge Cake, Meringue, Ice Cream  
17

**Chocolate Cake**

Chocolate Sponge, Ganache  
14

**Key Lime Cremieux**

Blueberry Textures, Lime Crunch, Macadamia Crumble  
13

**Warm Peanut Jelly and Butter Cake**

Peanut butter Cream Cheese filling, Grape Jelly Ice  
Cream, Peanut Brittle  
18

**Espresso Pots De Creme**

Chocolate Custard, Espresso Cream  
12

*Ports*

**Sandeman Apitiv White Porto Reserve** 16  
**Fonseca Tawny 10 YR** 18  
**2017 Croft Vintage** 20  
**Graham's 20 YR Tawny** 22

*Amaro & Liqueurs*

**Cardamaro Amaro**  
17

**Riegers Caffe Amaro**  
17

**Monte Negro Amaro**  
17

**La Voldontaine Amaro**  
18

**Molinari Sambuca Extra**  
18

**Limoncello**  
17

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