

Raw Bar

Baja Prawn Cocktail

Cocktail Sauce, Lemon, Horseradish

21

Tableside Hot Rock Wagyu

Wagyu Sirloin, Spicy Sesame Goma, Miso
Garlic Gyu Dare

39

Dry Age Beef Carpaccio

Balsamic Unagi, Arugula, Parmesan,
Aioli

29

Yellowfin Tuna Crudo

Olive Oil, Lemon, Pedro Jimenez Vinegar

21

Golden Osetra Caviar Presentation

Blinis, Chives, Egg, Crème Fraiche
MP

Seafood Tower*

Lobster Tail, Chilled Prawns, Hot
Curry Mussels, Smoked Trout
Pate, Tuna Crudo
and Oysters on the Half shell

\$100

Per 2 guests

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 & Soup

Baby Iceberg "Wedge"

Bacon Jam, Point Reyes Blue, Shaved Egg, Red
Onion

14

Balsamic & Roasted Pepper Grilled Caesar

Grilled Romaine, Crouton, Reggiano.

14

Four Onion French Onion Soup

Guinness, Veal Stock, Toasted Bread, Gruyere

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
<u>Dry Aged In House 45-60 Days</u>		
Bone In NY Strip	22oz	85
Bone In Ribeye	24oz	88
T-Bone	28oz	95

For 2 Or More*

Upon Availability

45 Day Bourbon dry Aged Tomahawk Ribeye	50oz	195
Prime Porterhouse	40oz	145

Steak Enhancements And Sauces

Bone Marrow	20	Grace House made Steak Sauce
Jumbo Lump Crab	20	Green Peppercorn Sauce
Lobster Tail	22	Red Wine Demi Glace
Shrimp	15	Bearnaise
Blue Cheese Crust	10	\$5 ea
Oscar	26	Sauce Flight \$17.50

Executive Chef/Managing Director
Daniel Barron

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

Entrees

White Shrimp & Jumbo Lump Crab

Bucatini

Garlic Chili Butter, Brussels Sprouts,
Sweet tomatoes

36

Horseradish Crusted

Verlasso Salmon*

Grape Tomatoes

39

Blue Crab Stuffed Rainbow Trout

Gochujang Pommery Cream,
Shaved Vegetables

43

Roasted Cervena Venison Rack*

Mexican Chocolate Reduction, Charred
Elotes

55

Colorado Lamb T-Bone*

Red Curry Demi, Smoked Muscadine
Chutney

49

Braised Pork Shank Osso Bucco

Goat Cheese, Turnpike Mills Grits,
Indian Spice Reduction

47

Signature Sides

13

Macaroni And Cheese

Brie Cream, Provolone Gratin

Broiled Asparagus

Bearnaise, Oreganata

Signature Beans & Country

Ham

Creamed Spinach

Fontina, Gruyere

Butter & Garlic Roasted

Mushrooms

Fingerling Potatoes

Parmesan, Garlic ,Butter

Sugar Poached Caramelized

Baby Carrots

Carrot Top and Sage Pesto

Creamed Corn

Chipotle, Smoked Cheddar Gratin

Washed Potatoes

Butter, Cream, Butter ,Butter

Horseradish Hashbrowns

French Onion Cream

Truffle Rosemary

French Fries

Baconaise

Craft Cocktails

The Dogwood

Titos, Peach Matilde, Lemon
Cucumber Bitters

19

Appalachian Godfather

Four Roses Small Batch,
Amaretto, Bitters

19

Midnight Kiss

Espresso Infused Vodka,
Caffe' Amaro., Chocolate
Bitters

19

The Celeste

Fandango Mezcal, Fresh Lime,
Cinnamon, Sea Salt Foam

17

Prime Manhattan

Four Roses Small Batch,
Amaro, Benedictine

19

Tiger Lily

Rioja, Chambord, Thyme, Fresh
Local Berries

18

Chefs Kiss Ganache Martini

Ghirardelli Chocolate,
Crispearls, Vodka, Kahlua

18

Tableside Poured

Specialty

Smoke show Old Fashioned

Four Roses Single Barrel,
Orange 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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