

Raw Bar

Baja Prawn Cocktail

Cocktail Sauce, Lemon,
Horseradish

21

Hot Rock Wagyu

Tataki*

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

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

Signature French Onion Soup

Guinness, Veal Stock, Toasted Bread,
Gruyere & Fontina

14

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

Dynamite Spicy Blue Crab

Sushi Rice, Nori, Sesame Seeds
Chili Aioli Brulee

20

American Wagyu Sloppy Joes

Steamed Bao Buns, Pickled
Vegetables

21

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
Spinalis / Ribeye Cap	10oz	110
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 dry Aged Tomahawk Ribeye	50oz	195
Prime Dry Aged 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 Staffed

Rainbow Trout

Gochujang Pommery
Cream, Shaved Vegetables

43

Colorado Lamb T-Bone*

Red Curry Demi, Smoked
Muscadine Chutney

49

Grace Signature Roasted Suckling Pig

Half Pig 230

Whole Pig 425

72 Hour Notice Required

(Upon Availability)

Signature Sides

13

Macaroni And Cheese

Vermont Cheddar, Provolone
Gratin

Add Bacon Jam \$8

Add Lobster \$17

Broiled Asparagus

Bearnaise, Oreganata

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

Mashed 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

Winter Sangria

Cranberries, Allspice Dram,
Orange ,Merlot, Ginger ale

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