

**Starters**

Roasted Oysters Celeste  
Andouille Sausage, Bacon, and  
Peppers, Champagne Bearnaise  
19

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

Roasted Bone Marrow  
Braised Short Rib, Arugula,  
Pickled Red Onions, Goat Cheese  
28

Popcorn Scallops  
Lobster Butter, Truffle Popcorn  
27

Dynamite Spicy Blue Crab  
Sushi Rice, Nori, Sesame Seeds,  
Chili Aioli Bruleé  
20

Wagyu Sloppy Joes  
Steamed Bao Buns, Pickled  
Vegetables  
21

Dry Age Beef Carpaccio\*  
Balsamic Unagi, Arugula,  
Parmesan, Aioli  
29

Yellowfin Tuna Crudo\*  
Olive Oil, Lemon, Pedro Jimenez  
Vinegar  
21

Extra Housemade Bread  
Upon Availability  
5

**Greens & Soup**

Baby Iceberg “Wedge”  
Bacon Jam, Point Reyes Blue,  
Shaved Egg, Red Onion  
14

Grace Chopped Salad  
Greens, Tomato, Cucumber,  
Onion, Olive, Goat Cheese  
Sherry Vinaigrette  
14

Signature French Onion  
Soup  
Guiness, Veal Stock, Toasted  
Bread, Gruyere & Fontina  
14

**Entrees**

Lobster Campanelle  
Lobster Truffle Cream,  
Spinach, Sundried Tomatoes  
42

Verlasso Salmon\*  
Maple Hoisin BBQ,  
Mango Napa Slaw  
39

Steamed Chilean Sea Bass  
Rayu Gastrique, Shaved  
Vegetables  
57

Grilled Braised Beef Cheek  
Wagyu Demi, Polenta,  
Gremolata  
29

**Executive Chef/Managing Director**  
**Daniel Barron**

**From Our 1200 Degree Broiler\***  
WE DO NOT GUARANTEE STEAKS ORDERED MEDIUM WELL AND ABOVE  
\*ALL STEAKS SERVED WITH HOUSE STEAK BUTTER AND GARLIC CONFIT

<p style="text-align: center;"><b>Wet Aged</b></p> <p><b>Filet Mignon</b>                    8oz   52     12oz   68</p> <p><b>New York Strip</b>                18oz   68 <b>Delmonico Ribeye</b>            18oz   60 <b>“John Wayne Cut” Ribeye</b> 16oz   65 <b>Maple Cured Pork Chop</b>    16oz   50</p> <p style="text-align: center;"><b>Dry Aged In House 45-60 Days</b></p> <p><b>Bone In New York Strip</b>    22oz   85 <b>Bone In Ribeye</b>                24oz   88</p> <p style="text-align: center;"><b>Steak Enhancements &amp; Sauces</b></p> <table border="0" style="width: 100%;"> <tr> <td style="width: 33%;">Grace Steak Sauce</td> <td style="width: 10%;">5</td> <td style="width: 33%;">Horseradish Sauce</td> <td style="width: 10%;">5</td> <td style="width: 14%;"></td> </tr> <tr> <td>Green Peppercorn Sauce</td> <td>5</td> <td>Bearnaise</td> <td>5</td> <td></td> </tr> <tr> <td>Red Wine Demi Glace</td> <td>5</td> <td>Sauce Flight</td> <td>20</td> <td></td> </tr> </table>	Grace Steak Sauce	5	Horseradish Sauce	5		Green Peppercorn Sauce	5	Bearnaise	5		Red Wine Demi Glace	5	Sauce Flight	20		<p style="text-align: center;"><b>For 2 Or More*</b> Upon Availability</p> <p><b>45 Day Bourbon dry Aged</b>        50oz   195 <b>Tomahawk Ribeye</b></p> <p><b>Dry Aged Porterhouse</b>            40oz   145</p> <p style="text-align: center;"><b>Wagyu Selections*</b></p> <p><b>American Gold New York Strip</b> 12oz   110 <b>Snake River Farms Idaho, US</b></p> <p><b>BMS 10 Zabuton</b>                    8oz   105 <b>Snake River Farms Idaho, US</b></p> <p><b>Kuroge A5 Ribeye</b>                    4oz min   per oz   35 <b>Kagoshima Ken, Japan</b></p> <table border="0" style="width: 100%;"> <tr> <td style="width: 60%;">16oz Lobster Tail</td> <td style="width: 40%;">60</td> </tr> <tr> <td>Blue Cheese Crust</td> <td>10</td> </tr> <tr> <td>Oscar</td> <td>26</td> </tr> <tr> <td>Jumbo Lump Crab</td> <td>23</td> </tr> </table>	16oz Lobster Tail	60	Blue Cheese Crust	10	Oscar	26	Jumbo Lump Crab	23
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**Signature Sides 13ea**

Macaroni And Cheese	Creamed Spinach	Crispy Brussels Sprouts
Vermont Cheddar, Provolone Gratin	Fontina, Gruyere	Unagi, Parmesan, Chile
Add Bacon Jam \$8		
Add Lobster \$17		
Roasted Mushrooms		Mashed Potatoes
Mushroom Butter		Butter, Cream, Butter, Butter
Broiled Asparagus		Horseradish Hashbrowns
Bearnaise, Oreganata		French Onion Cream
Fingerling Potatoes		
Parmesan, Garlic, Butter		
Creamed Corn		
Chipotle, Smoked Cheddar Gratin		
Pommes Aligot		Truffle Rosemary
Cheddar Fondue Gratin		French Fries
		Baconaise
Creamy Polenta		
Parsley Gremolata		

**Executive Sous Chef**                    **Maitre D’**                    **Service Manager**  
**Nicholas Billings**                    **Morgan Tinker**                    **Gabby Dunbar**

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

**Craft Cocktails**

The Chester  
Bluecoat Gin,  
Mandarin Syrup,  
Aperol, Champagne  
19

Diablita  
Cimmaron Tequila,  
Housemade Roasted  
Serrano Liqueur,  
Cilantro, Pineapple  
17

Appalachian  
Godfather  
Four Roses Small  
Batch, Amaretto,  
Bitters  
19

Midnight Kiss  
Espresso Infused  
Vodka, Caffè’ Amaro,  
Chocolate Bitters  
19

Prime Manhattan  
Four Roses Small  
Batch, Amaro,  
Benedictine  
19

**Tablesides Poured Specialties**

Smokeshow Old  
Fashioned  
Four Roses Single  
Barrel, Orange Bitters,  
Grand Marnier  
24

Lavender Bliss  
Titos, Lavender Syrup,  
Cassis, Lime,  
Champagne  
19