

Raw Bar

Selection of Oysters – half dozen / full dozen \$22/ \$44
served on the half shell with cocktail and mignonette sauce

Grace Seafood Tower – king crab legs, lobster tail, selection of oysters, jumbo prawns
and chef's daily offerings \$139

Appetizers

Hawaiian Blue Prawns – charcoal grilled with scampi butter \$24

Beef Tenderloin Tartare – 2 year aged cheddar, tomato aioli, puffed grains and pine nuts \$17

Crispy Fried Oysters – wild onion remoulade, pickled fennel salad and horseradish \$18

Lamb Belly Dumplings – Szechuan peppercorns, black vinegar sauce and fresh herb salad \$16

House Charcuterie – selection of cured and smoked meats with vegetable pickles and mustard \$18/\$28

Soup and Salads

New England Clam Chowder – yukon potato, fennel, grilled clams and dill \$14

“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13

Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and crispy shallots \$12

<p>Beef Filet 8oz. / 10oz. \$42 / \$49 Prime Strip 16oz. \$48 Prime Dry Aged Bone in Ribeye 20oz. \$59 Bacon Wrapped Stuffed Filet aged cheddar and mushrooms \$45</p> <p>Sauces Béarnaise \$3 Chimichurri \$3 Espresso Horseradish \$3 Cognac Peppercorn Marrow \$3</p>	<p>44 Farms All Natural Beef Filet 6oz. \$45</p> <p>Toppings Caramelized Red Onion and Mushrooms \$6 Butter Poached Maine Lobster \$24 Black Truffle Butter \$5 House Made Thick Cut Bacon \$9 American Artisan Blue Cheese \$4 Oscar – lump crab, asparagus and béarnaise \$18 Organic Egg – poached or fried \$3</p>
--	--

Other Meats

Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad \$42

Windy Meadows Chicken – spring peas, lions mane mushrooms, leek bread pudding and foie gras sausage \$33

Colorado Rack of Lamb – cauliflower puree and golden raisins \$44

Brunch

“Eggs Benedict” – petite filet, lump crab, poached egg and béarnaise \$49

Pain Perdu – marinated Texas berries and Vermont maple syrup \$14

Quiche Lorraine – house bacon and Tillamook cheddar served with petite greens \$21

Duroc Pork Carnitas – white cheddar grits, toasted arbol chili sauce and lime crème fraiche \$30

Fish

Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$42

Hawaiian Ahi Tuna – haricot vert, cherry tomatoes, castelvetro olives, baby artichokes and soft boiled egg \$44

Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48

Black Bass – Texas oyster mushrooms, spring peas, potato gnocchi and preserved lemon \$38

Starch and Vegetables

Mac 'n Cheese – caramelized sweet onions and anaheim peppers \$12 add king crab \$23

Asparagus – potato gnocchi, english peas, fava beans and spring onions \$14

Bacon Wrapped Onions – blue cheese vinaigrette \$11

Tempura Fried Baby Artichokes – calabrian chili aioli and meyer lemon \$14

Smoked Potato Puree – sun burst tomatoes and cheddar \$10

Charred Broccoli – poached baby carrots, radish, farro verde and ricotta cheese \$12