

GRASING'S

COASTAL CUISINE

FOR THE TABLE

ASSIETE DE CHARCUTERIE ET FROMAGE

SEASONAL ARTISAN CHEESES, FRESH & DRIED FRUITS,
ASSORTED CURED MEATS & CORNICHONS

PETITE 14.50 GRANDE 25.00

CALAMARI

TOASTED LEEK RINGS & BASIL AIOLI

PETITE 10.50 GRANDE 15.00

CLAMS À LA MINUTE

YUKON GOLD POTATOES, LEEKS & BACON

PETITE 13.00 GRANDE 25.00

TO START

KURT'S FOUR ONION TART

GRILLED FENNEL SAUCE & AGED BALSAMIC GLAZE
WITH TOASTED LEEK RINGS

9.25

BUTTERNUT SQUASH RAVIOLI

DUCK CONFIT & WINTER VEGETABLES

14.50

GRILLED ARTICHOKE

BLUE CRAB SALAD, LEMON VINAIGRETTE
WITH A LEMON THYME AIOLI

13.25

LOBSTER MACARONI

THREE CHEESE BLEND, LEEKS,
TOASTED BREADCRUMBS & FRESH HERBS

16.00

ABALONE

FARM RAISED MONTEREY BAY RED ABALONE
PREPARED DORÉ STYLE WITH THE SEASONS' FRESH HARVEST

AQ

PETITE PAELLA

PRAWNS, CLAMS, MUSSELS, ITALIAN SAUSAGE,
SAFFRON & FENNEL WITH ORZO PASTA

17.00

CRAB CAKES

CUCUMBER & RED ONION SALAD
WITH BASIL AIOLI

13.25

LOBSTER COCKTAIL

FRESH MANGOES, AVOCADO
& CHERRY TOMATOES IN A CITRUS ANGLAISE

15.75

FROM THE GARDEN

ENDIVE SALAD

DRIED CRANBERRIES, PECANS, PEARS & SPINACH
IN A BALSAMIC VINAIGRETTE

9.50

ORGANIC BABY GREENS

GREEN BEANS, SNOW PEAS, FETA CHEESE, FRESH TOMATOES
IN A LEMON PESTO VINAIGRETTE

9.75

CÆSAR SALAD

SHAVED ASIAGO & ANCHOVIES

9.75

WARM NAPA CABBAGE

BACON, GARLIC, POINT REYES BLEU CHEESE
IN A DIJON VINAIGRETTE

10.25

BUTTER LETTUCE

POINT REYES BLEU, WALNUTS & CARAMELIZED PEARS

10.25

SPECIALTIES

GRASING'S PAELLA

PRAWNS, CLAMS, MUSSELS, ITALIAN SAUSAGE,
SAFFRON & FENNEL WITH ORZO

31.50

PORTABELLO & TOFU TOWER

DRIZZLED WITH A TOMATO PESTO

24.50

MAPLE LEAF DUCK

CRANBERRIES & CARAMELIZED CIPPOLINI ONIONS

29.50

GRASING'S LASAGNA

SHEET OF PARSLEY PASTA FILLED WITH ARTICHOKE HEARTS,
ROASTED GARLIC CLOVES IN A FRESH TOMATO SAUCE

24.75

CHARBROILED HALF CHICKEN

ROASTED GARLIC MASHED POTATOES & SAUTÉED SEASONAL VEGETABLES
IN A RED WINE REDUCTION

24.50

STEAKS & SEAFOOD

ABALONE

FARM RAISED MONTEREY BAY RED ABALONE
PREPARED DORÉ STYLE WITH THE SEASONS' FRESH HARVEST

AQ

GEORGIA PRAWNS

WILD CAUGHT OVER ANGEL HAIR PASTA, KALAMATA OLIVES, FENNEL,
ASPARAGUS & BASIL IN A FRESH TOMATO SAUCE

29.50

SEARED PEPPER AHI TUNA

ARTICHOKE RISOTTO, SOY BEANS & BELL PEPPERS
IN A WASABI CREAM SAUCE

29.50

SEARED DIVER SCALLOPS

WILD MUSHROOM RAVIOLIS, BABY BOKCHOY, PEAR TOMATOES
& SPINACH IN A MARSALA CREAM SAUCE

29.50

FISH DU JOUR

FROM OUR DAY BOATS

32.00

HERB CRUSTED SEA BASS

GREAT NORTHERN WHITE BEANS, BACON, SPINACH
& OVEN DRIED TOMATOES IN A ROASTED GARLIC CREAM SAUCE

29.50

PETITE FILET MIGNON

GRILLED USDA PRIME WITH ROASTED POTATOES
& SWISS CHARD IN A GREEN PEPPERCORN SAUCE

37.00

KANSAS CITY STEAK

GRILLED USDA PRIME WITH CRISPED ONIONS,
ROASTED POTATOES & SAUTÉED SPINACH

43.00

PAINTED HILLS FARMS NATURAL NEW YORK STEAK

POINT REYES BLEU CHEESE, SAUTÉED SEASONAL VEGETABLES WITH
ROASTED YUKON GOLD AU GRATIN POTATOES

37.75

ROAST RACK OF COLORADO LAMB

POMEGRANATE MARINATED, MOROCCAN SAUSAGE,
CELERY ROOT PURÉE & WINTER VEGETABLES IN A CORRIANDER SAUCE

35.50

BRAISED LAMB SHANK

OVER BARLEY RISOTTO & BACON

29.50

PORK MEDALLIONS

OVER CREAMY POLENTA, SHIITAKE, BACON & FRESH PEAS
IN A RED WINE REDUCTION

24.50

WE PRIDE OURSELVES IN USING SUSTAINABLE LOCAL & ORGANIC PRODUCTS.

MUCH OF OUR SEAFOOD. MEAT & POULTRY ARE HORMONE & ANTIBIOTIC FREE. BROUGHT UP HUMANELY IN A SUSTAINABLE ENVIRONMENT.