

Grasing's

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

ONION RINGS

BEER BATTERED WITH AGED BALSAMIC KETCHUP

PETITE 8.50 • GRANDE 13.00

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

TRUFFLE MUSHROOM RAVIOLI

DUCK CONFIT, ASPARAGUS & MARSALA CREAM SAUCE

14.50

GRILLED ARTICHOKE

BLUE CRAB SALAD, LEMON VINAIGRETTE WITH A LEMON THYME AIOLI

13.25

CRAB CAKES

CUCUMBER & RED ONION SALAD WITH BASIL AIOLI

13.25

CHOP HOUSE CHIPS

BEEF TENDERLOIN & HOMEMADE YUKON GOLD POTATO CHIPS

13.00

ABALONE

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

24.00

AHI TUNA TARTARE

CAPERS, RED ONIONS SEASONED WITH SOY & WASABI

13.50

PETITE PAELLA

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

17.00

HEIRLOOM TOMATO & COLD WATER LOBSTER

LEMON VINAIGRETTE WITH A BASIL CHIFFONADE

16.00

LOBSTER MACARONI

LEEK, TOASTED BREADCRUMBS & FRESH HERBS

16.00

FROM THE GARDEN

HEIRLOOM TOMATO SALAD

FETA CHEESE & RED ONIONS IN A BASIL VINAIGRETTE

9.75

BUTTER LETTUCE

POINT REYES BLEU CHEESE, WALNUTS & CARAMELIZED PEARS

9.75

WARM SPINACH SALAD

DICED PANCETTA, BEETS & FETA CHEESE IN A DIJON VINAIGRETTE

10.25

CÆSAR SALAD

SHAVED ASIAGO & ANCHOVIES

9.50

WARM NAPA CABBAGE

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

9.75

ORGANIC BABY GREENS

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

9.75

CHILLED ICEBERG WEDGE

POINT REYES BLEU CHEESE DRESSING & BEETS

9.75

CHOP HOUSE FAVORITES

USDA PRIME NEBRASKA STEAKS

SERVED WITH A CHOICE OF ROASTED YUKON GOLD, GARLIC MASHED POTATOES & SAUTÉED SEASONAL VEGETABLES

FILET MIGNON

6 OZ. 34.00 • 9 OZ. 39.00 • 12 OZ. 52.00

KANSAS CITY

16 OZ. 39.00

BONE-IN RIB-EYE

16 OZ. 36.00

MILK-FED VEAL CHOP

14 OZ. 37.50

GRASS-FED NEW YORK

12 OZ. 37.75

SKIRT STEAK SALAD

7 OZ. 24.50

THE SIDES

CREAMED SPINACH

6.50

MAC 'N CHEESE

7.50

LEEK RINGS

5.00

BAKED POTATO

5.00

SEAFOOD & SPECIALTIES

GRASING'S PAELLA

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

31.50

SEA OF CORTEZ PRAWNS

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

29.50

SEARED PEPPER AHI TUNA

FINGERLING POTATOES, CHERRY TOMATOES, ARTICHOKE HEARTS & WASABI CREAM SAUCE

29.50

SEARED DIVER SCALLOPS

THREE-CHEESE SPINACH RAVIOLIS, WILD MUSHROOMS, BABY BOK CHOY & MARSALA CREAM SAUCE

29.50

ABALONE

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

52.00

HERB CRUSTED SEA BASS

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

27.50

GRASING'S LASAGNA

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

24.75

MAPLE LEAF DUCK

CRANBERRIES & CARAMELIZED CIPPOLINI ONIONS IN A PORT WINE REDUCTION

29.50

CHARBROILED HALF CHICKEN

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

24.50

PORTABELLO & TOFU TOWER

WITH GRILLED BELL PEPPERS & EGGPLANT DRIZZLED WITH A TOMATO PESTO

24.50

ROAST RACK OF CALIFORNIA LAMB

POMEGRANATE MARINATED, MOROCCAN SAUSAGE, COUSCOUS & ASPARAGUS IN A CORIANDER SAUCE

35.50

PORK MEDALLIONS

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

24.50