



soup of the day , your server will provide a description	5.75
crispy calamari , served with leek rings and basil aioli	12.25
grilled artichoke , with blue crab salad, lemon vinaigrette and lemon-thyme aioli	13.25
kurt's four onion tart , with grilled fennel sauce and balsamic glaze	9.25
mushroom ravioli , wild mushrooms, asparagus and duck confit in a truffle-mushroom sage	14.50
lobster cocktail , with mango, avocado and cherry tomatoes	15.75
lobster macaroni , three cheese blend, bread crumbs and leeks	16.00
crab cakes , with cucumber salad and basil aioli	13.25



baby greens , vine ripened tomatoes, green beans, feta cheese in a lemon pesto vinaigrette	9.75
warm napa cabbage , bacon, garlic and point Reyes bleu cheese	10.25
caesar salad , shaved asiago and anchovies with house-made dressing	9.75
butter lettuce , point Reyes bleu cheese, candied walnuts and caramelized peaches	10.25



sautéed wild georgia prawns , shiitake, bok choy, oven dried tomatoes and artichokes over lemon-pepper linguini	29.50
seared pepper ahi tuna , fingerling potatoes, pear tomatoes, asparagus, baby arugula and lemon-tarragon	29.50
seared diver scallops , artichoke ravioli, soy beans, shiitake, tomatoes in a lemon-thyme cream sauce	29.50
grasing's 'paella' , prawns, clams, mussels, sausage, saffron, fennel and orzo pasta	31.50
herb crusted sea bass , great northern white beans, bacon, spinach, oven dried tomatoes in a roasted garlic sauce	29.50



grasing's 'lasagna' , a sheet of spinach pasta, filled with artichokes, roasted garlic cloves in a creamy tomato sauce	24.75
king trumpet, portabello & tofu tower , grilled vegetables drizzled with tomato 'pesto'	21.75
pork medallions , served over creamy polenta, plums, pearl onions in a port wine reduction	24.50
charbroiled half chicken , over roasted garlic mashed potatoes and sautéed vegetables in a red wine sauce	24.50
maple leaf duck , sautéed spinach, mashed potatoes, huckleberries and carrots in a port wine reduction	29.50
braised lamb shank , over barley risotto and bacon	29.50
roast rack of colorado lamb , pomegranate marinated, couscous, cipollini onions, asparagus in a coriander sauce	35.50
grilled 'painted hills' natural new york steak , sautéed wild mushrooms, bleu cheese gratin potatoes and sautéed vegetables in a red wine reduction	37.75
grilled prime kansas city steak , crisped, roasted potatoes and sautéed spinach	43.00
grilled usda prime petite filet mignon , green peppercorn sauce, swiss chard and roasted potatoes	37.00



Chef Kurt Grasing
Chef/Proprietor

Miguel Bautista
Chef de Cuisine

James A. Tolentino
General Manager

we pride ourselves in using sustainable local and organic products.
much of our seafood, meat and poultry is hormone and antibiotic free, brought up humanely in a sustainable environment.