

# 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

#### MUSSELS & CLAMS

LEEKs, FENNEL & TOMATOES IN A SAFFRON BEURRE BLANC

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

#### THREE CHEESE RAVIOLIS

ROASTED ORGANIC WHITE CORN, HEIRLOOM TOMATOES  
IN A SPINACH CREAM SAUCE

14.50

#### GRILLED ARTICHOKE

BLUE CRAB SALAD, LEMON VINAIGRETTE  
WITH A LEMON THYME AIOLI

13.25

#### LOBSTER MACARONI

FRESH WATER LOBSTER, 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

#### HEIRLOOM TOMATO SALAD

MIYASHITA FARMS HEIRLOOM TOMATOES

13.00

#### 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 PASTA

31.50

#### PORTABELLO & TOFU TOWER

DRIZZLED WITH A TOMATO PESTO

24.50

#### GRASING'S LASAGNA

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

24.75

#### MAPLE LEAF DUCK

TWO WAYS WITH ROASTED FIGS & CIPPOLINI ONIONS

29.50

#### 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

FINGERLING POTATOES, ASPARAGUS, YELLOW & GREEN BEANS,  
PEAR TOMATOES IN A LEMON TARRAGON VINAIGRETTE

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, COUSCOUS, CIPPOLINI ONIONS  
& ASPARAGUS IN A CORIANDER SAUCE

35.50

#### BRAISED LAMB SHANK

OVER BARLEY RISOTTO & BACON

29.50

#### PORK MEDALLIONS

OVER CREAMY POLENTA, PLUMS & SAUTÉED VEGETABLES  
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.