

THE BAR @ GRASING'S

ALL FOR ONE

PRINCE EDWARD ISLAND MUSSELS

PORTUGUESE SAUSAGE IN A LEEK & PARSLEY BEURRE BLANC

9.95

CHICKEN & ARTICHOKE SAUSAGE SKEWERS

WARM RED BLISS POTATO SALAD & WHOLE GRAIN MUSTARD

8.95

ASPARAGUS + PROSCIUTTO

ASPARAGUS WRAPPED WITH GUGGISBERG BABY SWISS & PROSCIUTTO OVER ORGANIC MIXED GREENS, GRATED EGG WITH A SHERRY VINAIGRETTE

12.00

SKIRT STEAK TACOS

SHARP CHEDDAR & CARAMELIZED ONIONS WITH SALSA FRESCA

8.95

TRUFFLE + WHITE CHEDDAR POPCORN

LIGHTLY MISTED WITH WHITE TRUFFLE OIL FINISHED WITH WHITE CHEDDAR & HAWAIIAN SEA SALT

6.95

GRILLED BACON WRAPPED PRAWNS

JALAPEÑO JACK CHEESE, ASIAN SLAW & HOMEMADE BBQ SAUCE

10.95

FISH & CHIPS

CAPER TARTAR SAUCE

9.95

BRUSCHETTAS

BASIL, FRESH TOMATOES, GARLIC & ONIONS LIGHTLY MISTED WITH EXTRA-VIRGIN OLIVE OIL

6.95

DUNGENESS CRAB GRATIN

GRUYÈRE FONDU WITH TOASTED CROSTINIS

13.50

HERITAGE FARMS PULLED PORK SLIDERS

GRATED IRISH CHEDDAR ON TOASTED BRIOCHE ROLLS

8.95

SPECIALTIES

ABALONE

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

PETITE 27.00 • GRANDE 58.00

GRILLED CHEESE SANDWICH

EMMENTALER & GINGER-CHERRY COMPOTE WITH HOMEMADE KENNEBEC POTATO CRISPS

7.95

CHEF'S SANDWICH OF THE DAY

MARKET PREPARATION

AQ

CHARBROILED ANGUS BURGER

FRENCH FRIES OR GREEN SALAD

12.50

ONE FOR ALL

ASSIETTE DE CHARCUTERIE ET FROMAGES

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

PETITE 16.50 • GRANDE 25.00

CALAMARI

TOASTED LEEK RINGS & BASIL AIOLI

10.50

ONION RINGS

BEER BATTERED & AGED BALSAMIC KETCHUP

8.50

FILET & CHOP HOUSE CHIPS

USDA PRIME FILET MIGNON BITES & HOMEMADE KENNEBEC POTATO CRISPS

14.00

KURT'S FOUR ONION TART

GRILLED FENNEL & AGED BALSAMIC GLAZE WITH TOASTED LEEK RINGS

9.50

AHI TUNA TARTARE

CAPERS & RED ONIONS SEASONED WITH SOY & WASABI

14.50

THE MARTINIS

BELVEDERE BLOODY MARY MARTINI

FRESHLY SQUEEZED LIME JUICE & BLEU CHEESE STUFFED OLIVES WITH A MEASURE OUR HOUSEMADE MIX FOR A BIT OF RICHNESS

SUGGESTED PAIRING: BRUSCHETTA

PERSEPHONE'S BLISS

KETEL ONE VODKA HARMONIZED WITH POMEGRANATE JUICE LENGTHENED WITH FRESHLY SQUEEZED LIME JUICE

SUGGESTED PAIRING: GRILLED CHEESE SANDWICH

THE BLACKBERRY BRUT MARGARITA

HANDPRESSED BLACKBERRIES & FRESHLY SQUEEZED LIME JUICE WITH FRESH THYME BATHED WITH AN OCEAN OF PARTIDA BLANCO TEQUILA

SUGGESTED PAIRING: ASPARAGUS + PROSCIUTTO

THE NATURAL

PARTIDA BLANCO TEQUILA WITH FRESHLY SQUEEZED LIME JUICE WITH ORGANIC BLUE AGAVE NECTAR, SERVED UP

SUGGESTED PAIRING: FILET & CHOP HOUSE CHIPS

RASPBERRY LEMONADE

HANGAR ONE INFUSED FRAISER RIVER RASPBERRY VODKA, ORGANIC AGAVE NECTAR, FRESHLY SQUEEZED LEMON JUICE & LIMONCELLO

SUGGESTED PAIRING: BRUSCHETTAS

12.

CLUB STYLE

B. L. T.

BULLEIT KENTUCKY STRAIGHT BOURBON FEVER-TREE BITTER LEMON

SUGGESTED PAIRING: HERITAGE FARMS PULLED PORK SLIDERS

T. N. T.

TANQUERAY LONDON DRY GIN FEVER-TREE INDIAN TONIC WATER

SUGGESTED PAIRING: TRUFFLE + WHITE CHEDDAR POPCORN

THE SPA ON THE ROCKS

SQUARE ONE ORGANIC CUCUMBER INFUSED VODKA FEVER-TREE NATURALLY LIGHT TONIC WATER

SUGGESTED PAIRING: AHI TUNA TARTARE

THE DARK & STORMY

AGED DARK RUM FEVER-TREE GINGER BEER

SUGGESTED PAIRING: BACON WRAPPED PRAWNS

CUCUMBER MOJITO

A DELICATE TWIST ON A CLASSIC MOJITO WITH SQUARE ONE ORGANIC CUCUMBER INFUSED VODKA

SUGGESTED PAIRING: ABALONE

12.