

Grasing's

FOR THE TABLE

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

PETITE 11.50 • GRANDE 16.50

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 & AGED BALSAMIC GLAZE
WITH TOASTED LEEK RINGS

9.50

TRUFFLE MUSHROOM RAVIOLI

DUCK CONFIT & ASPARAGUS WITH A MARSALA CREAM SAUCE

14.00

GRILLED ARTICHOKE

DUNGENESS CRAB SALAD, LEMON VINAIGRETTE WITH A LEMON THYME AIOLI

13.50

DUNGENESS CRAB CAKES

CUCUMBER & RED ONION SALAD WITH BASIL AIOLI

13.50

FILET & CHOP HOUSE CHIPS

USDA PRIME FILET MIGNON BITES WITH HORSERADISH CHEDDAR
SERVED OVER HOMEMADE KENNEBEC POTATO CHIPS

15.00

ABALONE

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

27.00

AHI TUNA TARTARE

CAPERS, RED ONIONS SEASONED WITH SOY & WASABI

14.50

PETITE "PAELLA"

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

18.00

LOBSTER MACARONI

LEEK, TOASTED BREADCRUMBS & FRESH HERBS

16.00

WARM ASPARAGUS + PROSCIUTTO

FONTINA, ORGANIC MIXED GREENS,
GRATED EGGS & A SHERRY WALNUT VINAIGRETTE

12.00

FROM THE GARDEN

BUTTER LETTUCE

POINT REYES BLEU CHEESE, CANDIED WALNUTS & CARAMELIZED PEARS

11.50

WARM SPINACH SALAD

DICED PANCETTA, BEETS & FETA CHEESE
WITH A DIJON VINAIGRETTE

10.25

CÆSAR SALAD

HOMEMADE DRESSING, SHAVED ASIAGO & ANCHOVIES

9.50

WARM NAPA CABBAGE

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

11.25

ORGANIC BABY GREENS

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

9.75

CHILLED ICEBERG WEDGE

RED & GOLDEN BEETS WITH POINT REYES BLEU CHEESE DRESSING

9.75

CHOP HOUSE FAVORITES

GRILLED USDA PRIME NEBRASKA STEAKS

SERVED WITH A CHOICE OF ROASTED YUKON GOLD OR GARLIC WHIPPED POTATOES WITH SAUTÉED SEASONAL VEGETABLES

FILET MIGNON

6 OZ. 38.00 • 9 OZ. 46.00 • 12 OZ. 58.00

KANSAS CITY

16 OZ. 44.00

BONE-IN RIB-EYE

16 OZ. 47.00

MILK-FED VEAL CHOP

14 OZ. 39.50

PRIME NATURAL NEW YORK

12 OZ. 39.00

SKIRT STEAK SALAD

7 OZ. 26.00

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,
FENNEL & SAFFRON ORZO

32.50

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 & A WASABI CREAM SAUCE

31.00

SEARED DIVER SCALLOPS

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

32.50

ABALONE

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

58.00

HERB CRUSTED SEA BASS

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

29.50

GRASING'S LASAGNA

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

24.75

MAPLE LEAF DUCK

FRESH CHERRIES & GREEN PEPPERCORNS
IN A PORT WINE REDUCTION

29.50

SHELTON FARMS HALF CHICKEN

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

24.50

PORTABELLO & TOFU TOWER

WITH GRILLED BELL PEPPERS & EGGPLANT
DRIZZLED WITH A TOMATO PESTO

24.50

GRILLED CALIFORNIA LAMB CHOPS

MOROCCAN MERGUEZ SAUSAGE,
COUSCOUS & ASPARAGUS WITH A CORIANDER SAUCE

36.50

HERITAGE PORK MEDALLIONS

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

27.50

WE PRIDE OURSELVES IN USING SUSTAINABLE LOCAL & ORGANIC PRODUCTS.

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