

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

ONION RINGS

BEER BATTERED WITH AGED BALSAMIC KETCHUP

PETITE 8.50 • GRANDE 13.00

CALAMARI

TOASTED LEEK RINGS & BASIL AIOLI

PETITE 10.50 • GRANDE 15.00

TO START



KURT'S FOUR ONION TART

GRILLED FENNEL SAUCE & AGED BALSAMIC GLAZE
WITH TOASTED LEEK RINGS

9.50

CHEF'S SOUP DU JOUR

SEASONAL MARKET PREPARATION

CUP 4.75 • BOWL 5.50

BLUE CRAB RISOTTO

PEARL PASTA, FRESH SPINACH, ASPARAGUS
& FRESH TOMATOES IN A LEMON CREAM SAUCE

12.50

CRISPY GOAT CHEESE

OVEN DRIED TOMATOES, ROASTED GARLIC CLOVES,
CAPERS & KALAMATA OLIVES

8.25

DUNGENESS CRAB CAKES

CUCUMBER & RED ONION SALAD
WITH BASIL AIOLI

13.50

FROM THE GARDEN



GRILLED & MARINATED VEGETABLE SALAD

SEASONAL VEGETABLES, PEARL PASTA, PESTO,
FETA CHEESE & FRESH SPINACH

11.25

ORGANIC BABY GREENS

FRESH TOMATOES, CROUTONS, SHAVED ASIAGO
IN A DIJON VINAIGRETTE

7.25

CÆSAR SALAD

HOMEMADE DRESSING, CROUTONS
SHAVED ASIAGO & ANCHOVIES

8.25

WITH CHICKEN 13.50 • WITH PRAWNS 15.25

THAI CHICKEN SALAD

NAPA CABBAGE, ROMAINE LETTUCE, FRESH BELL PEPPERS
& SHAVED CARROTS

11.75

BUTTER LETTUCE

POINT REYES BLEU CHEESE,
CANDIED WALNUTS & CARAMELIZED PEARS

10.50

WITH CHICKEN 15.75 • WITH PRAWNS 17.50

MAINS



ABALONE

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

STARTER 27.00 • ENTRÉE 58.00

FISH DU JOUR

FROM OUR DAY BOATS

17.00

CHICKEN FETTUCCINE

FRESH SPINACH & OVEN DRIED TOMATOES IN A GARLIC CREAM SAUCE

14.50

MUSHROOM FRITTATA

SEASONAL WILD MUSHROOMS,
FRESH SPINACH & PARMESAN CHEESE

12.50

BONE-IN RIB-EYE

BEER BATTERED ONION RINGS & PETITE BABY GREENS SALAD

47.00

ANGEL HAIR PASTA

SHIITAKE MUSHROOMS, FRESH TOMATOES, SPINACH & SOY BEANS

12.50

GRILLED BISTRO SKIRT STEAK

ORGANIC BABY GREENS,
FRESH TOMATOES & FRENCH FRIES

17.50

SANDWICHES



ALL SANDWICHES ARE SERVED WITH A CHOICE OF ORGANIC BABY GREENS SALAD, LENTIL SALAD, POTATO SALAD OR FRENCH FRIES

BLACK ANGUS BISTRO BURGER

SMOKED BACON, AVOCADO,
HOUSE MADE SAUCE & CHEDDAR CHEESE

13.25

GRILLED EGGPLANT

ROASTED RED BELL PEPPERS, ZUCCHINI,
ONIONS & SEASONAL MUSHROOMS

8.75

CHICKEN CLUB

AVOCADO, FRESH TOMATOES, SMOKED BACON,
CHEDDAR CHEESE & GARLIC AIOLI

13.25

ROASTED TURKEY

FRESH SPINACH, PESTO, OVEN DRIED TOMATOES
& FARMHOUSE GOUDA ON FOCACCIA

10.75

GRILLED CHEESE

OVEN DRIED TOMATOES & CARAMELIZED ONIONS
ON TOASTED FOCACCIA

8.75

CHARBROILED CHICKEN

CARAMELIZED ONIONS, OVEN DRIED TOMATOES,
JARLSBERG & HONEY MUSTARD ON FOCACCIA

9.75

CHARBROILED ANGUS BURGER

FRENCH FRIES
& HOUSE MADE DRESSING

11.75

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.