



Beginnings

Baked French Onion Soup <i>a classic</i>	5.5	Shrimp Cocktail <i>served w/ cocktail sauce and lemon</i>	9.5
Shrimp Scampi Ravioli <i>garlic butter sauce</i>	9	Spinach and Artichoke Dip <i>served with tri colored tortilla chips</i>	8.5
Our Famous Crab Cakes <i>remoulade sauce</i>	9.5	Escargot w/ Roasted Garlic Demi <i>served w/ puff pastry</i>	9
Steamed Clams w/ Garlic, White Wine, Lemon & Butter <i>zucchini and tomatoes</i>	10	Beef Carpaccio w/ Parmesan and Caper Berries <i>cabernet demi and toast points</i>	10
Nachos w/ Seasoned Chicken & Cheese w/ Sour Cream & Salsa <i>tomatoes, onions, jalapenos & black olives</i>	9.5	Bruschetta w/ Tomatoes & Oscar's Smoke House Cheese <i>onions, garlic, white wine, balsamic vinegar & olive oil</i>	8
Scallops Wrapped in Bacon <i>horseradish cream sauce</i>	9	Chicken Wings w/ Blue Cheese Dressing <i>mild, hot or sesame</i>	8.5
Crabmeat Stuffed Mushrooms <i>hollandaise sauce</i>	8.5	House Salad <i>w/ your choice of dressing</i>	4

Lighter Fare

Black & Bleu Salad w/ Bleu Cheese Dressing <i>choice of blackened steak or chicken w/ caramelized onions and roasted corn</i>	10.5
Our Famous Crab Cake Sandwich <i>lettuce, tomato & remoulade sauce</i>	10
Chicken Quesadilla w/ Sour Cream & Salsa <i>cheese, lettuce & tomato</i>	9
Grace's Burger on a Toasted Roll <i>half pound ground beef w/ lettuce & tomato</i>	8.5
Turkey Club w/ Bacon, Lettuce & Tomato on Thick Country Bread <i>cranberry mayonnaise</i>	8.5



Entrées

	Appetizer Portion	Full Portion
Bacon Wrapped Filet Mignon <i>bleu cheese tart</i>	12	26
New York Strip Steak <i>brandied mushrooms & onion crisps</i>	11	23
Roasted Rack of Lamb <i>country dijon mustard crust & roasted garlic demi</i>	12	26
Boneless Pork Chop w/ Apple Rhubarb Cobbler <i>apple cider demi</i>	10	19
Penne a la Carbonara <i>rich parmesan black pepper cream sauce w/ bacon</i>	8	17
Poultry		
Roasted Half Duck <i>raspberry glaze</i>	10	23
Lightly Battered Chicken Marsala w/ Mushrooms <i>marsala cream sauce</i>	10	19
Chicken Piccata <i>capers, artichokes, lemon and white wine</i>	10	19
Fish and Seafood		
Horseradish and Panko Crusted Salmon <i>green goddess sauce</i>	10	19
Seafood Medley w/ Salmon, Shrimp, Scallops & Clams <i>served in a tomato herb broth</i>	11	21
Shrimp Scampi <i>over linguini w/ sun dried tomatoes & scallions</i>	10	20
Seared Scallops w/ Sun Dried Tomato Cream Sauce <i>served over linguini</i>	10	19
Pan Seared Sea Bass w/ Lemon Beurre Blanc <i>served over wilted spinach</i>	12	22

*all full portions include dinner salad with your choice of dressing,
fresh rolls, and chef's choice of accompaniments*

appetizer portions are served with an appropriate starch