

# Appetizers

## *Baked Brie 15*

Brie, fresh raspberries, and agave wrapped in phyllo dough, topped with sugar in the raw then baked.

## *Philly Cheese Steak Bites 13*

Prime beef trimmings, potatoes, peppers, onions habanero jack cheese, stuffed into a wonton and fried. Served with cream soda BBQ sauce.

## *Soup of the Day 9*

See what tasty creation our Chef has prepared today.

## *Spanakopita 13*

Phyllo pastry filled with spinach, feta, red onion, and walnuts then baked. Garnished with sesame seeds.

## *Calamari 14*

Tubes and tentacles dredged in seasoned corn flour and wheat flour, deep-fried. Served with your choice of garlic aioli, Sriracha aioli or tomato sauce.

## *Pork Belly 15*

Duroc pork belly dry rubbed for four days with Chef Jacob's house-made spice mix, then applewood smoked. Served sliced with a red wine and honey reduction. Garnished with pickled onion.

## *Salmon Mousse & Cucumber Plate 14*

Smoked salmon mousse atop cucumber slices served over baby field greens with tri-color tomatoes drizzled with a dill yogurt sauce.

# Salads

## *Burrata Salad 15*

Fresh Burrata cheese, sitting on a roasted tomato and basil chutney, nestled on a bed of field greens. Drizzled with balsamic reduction and EVOO.

## *Spinach Salad*

*Starter \$10 Entree \$13*

Fresh spinach, dried cranberries, pecans, red onions, blue cheese crumbles. Served with our raspberry vinaigrette.

## *Iceberg Wedge \$11*

A wedge of iceberg topped with a tomato medley green onions, crispy bacon, and blue cheese crumbles. Served with house-made blue cheese dressing.

## *Wagyu & Blue 34*

Five ounces of our Wagyu Strip Steak, cooked to the temperature of your choosing sitting on top of mixed field greens, freshly cut tomatoes, red onions, crisp cucumbers, and blue cheese crumbles. Served with house-made blue cheese dressing.

## *Caesar Salad*

*Starter \$9 Entree \$12*

Crisp romaine lettuce tossed in house made caesar dressing with croutons, and freshly grated parmesan.

## *The Grayson \$13*

Fresh iceberg and romaine lettuce dressed up with grilled asparagus, roasted red peppers, ripe avocado, and crisp cucumber. Served with balsamic vinaigrette.

# *Sandwiches*

*All Sandwiches are served with Hand Cut fries or upgrade to any of our other sides for \$3*

## *Plain Jane Burger 14*

Our Prime Filet, Ribeye, and Wagyu ground in-house for the perfect patty, on a French bun lettuce, tomato, and onion served on the side.

## *Ribeye and Cheese 30*

Our Prime Ribeye charbroiled to your liking, sliced and served with roasted poblano peppers, sauteed onions and mushrooms. Topped with melted provolone cheese, served on a baguette.

## *Chicken Sandwich 16*

Melted brie cheese and Jalapeno jelly for a sweet kick, on a sauteed chicken breast. Served on a French bun with lettuce and tomato.

## *Filet Burger 18*

Our Prime Filet, Ribeye, and Wagyu ground in-house topped with tomato chutney, creamy goat cheese and Virginia ham. Served on a French bun with our garlic aioli.

## *Salmon Cake Sandwich 16*

Faroe Island salmon folded with a mayonnaise based seafood sauce, capers, onions and peppers. Coated in Panko bread crumbs, pan sauteed. Served on a French Bun with remoulade sauce, lettuce and tomato.

## *Burrata Burger 19*

Our Prime Filet, Ribeye, and Wagyu ground in-house, topped with an oozy ball of Burrata cheese, and roasted red peppers served on a French bun. You will need a fork and knife.

## *Graysons Cuban 17*

Our slow roasted marinated pork tenderloin, thin sliced Virginia ham, pickles, swiss cheese, yellow mustard piled on top of Cuban bread.

## *Fish of the Day Sandwich 16*

Chef's choice: fresh fish sandwich .

# Entrées

## *Grilled Salmon 31*

Faroe Island Salmon, grilled to the temperature of your choosing. Served with grilled asparagus and drizzled with spring onion creme fresh.

## *Wagyu 94*

Fourteen ounces of beautifully marbled pan seared, strip steak with a marbling score of 7/8. This steak has a new level of tenderness. *Your choice of side.*

## *Kurobuta Pork Chop 36*

Our fourteen ounce pork chop is considered the Wagyu of pork with a hefty fat content that lends to exceptional tenderness & flavor. Served with mac & cheese.

## *Shrimp & Veggies 23*

Jumbo shrimp grilled and brushed with Chef Jacob's house-made coconut and lime glaze. Served with julienne tri-color peppers, onions, Napa and purple cabbages sauteed in sesame oil.

## *Prime Strip 44*

Eleven ounces, charbroiled Prime New York Strip cooked to your taste. Paired with a twice baked potato.

## *Prime Ribeye 55*

Our Fourteen ounce charbroiled Prime Ribeye prepared to the temperature of your choosing. Served with a twice baked potato.

## *Sundried Tomato Pesto Chicken 21*

Pan Sauteed chicken breast coated with our homemade sun dried tomato and basil pesto, topped with portabella mushrooms, drizzled with balsamic reduction and covered with melted Provolone cheese. Served with a side of garlic green beans.

## *Kadence's Tenderloin Medallions 28*

Six ounces of PrimeFilet Medallions charbroiled and tossed in a balsamic demi-glaze finished with a touch of butter and poured over slices of portabella mushrooms and rice.

## *Salmon Cake 19*

Faroe Island Salmon folded with Chef Len's mayonnaise based seafood sauce, capers, onions and peppers. Lightly Coated in Panko bread crumbs and pan sauteed. Served with a remoulade sauce for dipping. Paired with sauteed fresh garlic green beans.

## *Seafood of the Day* MARKET PRICE

Ask your server to see what Seafood Special your Chef has created today.

## Protein Add-Ons

### *Four oz Filet 21*

Charbroiled to the temperature of your choice.

### *Grilled Chicken 10*

Six ounces, pan sauteed.

### *Broiled Jumbo Shrimp 16*

Broiled Jumbo Shrimp seasoned with Old Bay seasoning and clarified butter.

### *Five oz sliced Wagyu 28*

Pan sauteed to the temperature of your choice.

### *Broiled Jumbo Scallops 22*

Broiled Jumbo Scallops seasoned with Old Bay and clarified butter.

### *Grilled Salmon 22*

Six ounces of Faroe Island salmon grilled to your temperature choice.



Some of our meats are charbroiled, meaning it is cooked on a grated surface and broiled from above to sear in all of flavors and impart a degree of charring which gives the steaks a light charcoal smoke flavor and a dark crispy crust.

## Side Items

### *Twice Baked Potatoes 7*

Fluffy potatoes whipped with cheddar cheese, sour cream. Then broiled in the potato skin.

### *Mac & Cheese 7*

Cavatappi noodles tossed in Chef Jacobs three cheese cream sauce.

### *Fresh Garlic Green Beans 7*

Green Beans sauteed in olive oil, salt, pepper, and garlic.

### *Sweet & Sour Brussel Sprouts 7*

Brussel sprouts sauteed in a honey and apple cider vinegar glaze.

### *Hand cut French Fries 4*

Idaho Potatoes cut in house. Seasoned with salt.

## Beverages

Iced Tea	\$3	Espresso	\$5
Hot Tea	\$4	Espresso Double	\$6
Aqua Panna	\$4	Soda	\$3
Pellegrino	\$6	Cappuccino	\$6

*All Items and prices are subject to change*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness*