

Appetizers

Oysters Rockefeller \$16

Five fresh oysters baked and topped with bacon, spinach, shallots, and sprinkled with breadcrumbs and grated parmesan.

Oysters on the Half Shell \$14

Six fresh Blue Point oysters on the half shell served with horseradish, cocktail sauce, and crackers.

Philly Cheese Steak Bites \$12

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

Calamari \$13

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

Pork Belly \$13

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

Salads

Burrata Salad \$16

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

Thai Noodle Salad \$14

Crunchy fresh veggies, a touch of mango for sweetness, tossed with rice noodles and finished with a Thai inspired peanut dressing and served cold.

Caesar Salad

Starter \$9 Entree \$12

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

Iceberg Wedge \$10

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

Spinach Salad

Starter \$10 Entree \$13

Fresh spinach, dried cranberries, pecans, red onions, blue cheese crumbles, and served with a raspberry vinaigrette.

Caesar Pasta Salad \$13

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

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.

See the last page of our menu for Protein add on options for all salads

Sandwiches



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

Salami & Fig Jam \$14

Homemade Fig Jam spread on whole wheat multigrain toast, slices of salami, and fresh field greens.

Plain Jane Burger \$16

Our Prime filet, Ribeye, and Wagyu ground in house for the perfect patty, with a brioche 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.

Chicken Sandwich \$14

Melted brie cheese and Jalapeno jelly for a sweet kick, sauteed chicken breast on a soft brioche bun.

Crab Cake Sandwich \$35

Chef Lens jumbo lump crab cake served on an artisan roll with lettuce, tomato and our garlic aioli.

Burrata Burger Sandwich \$19

Our Prime Filet, Ribeye, and Wagyu ground in house, topped with an ozzy ball of burrata cheese, and roasted red peppers served on a baguette. You will need a fork and knife.

Graysons Cuban \$16

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

Fish of the Day Sandwich \$15

Ask your server to find out what sandwich your chef has created today.

Texas Burger \$18

Our Prime Filet, Ribeye, and Wagyu ground in house topped with tomato chutney, creamy goat cheese, honey ham, and served on a brioche bun with our garlic aioli.

Entrees



Grilled Salmon \$29

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

Kabobs \$25

A veggie skewer with peppers, onions, Mushrooms, tomatoes, A Filet tip skewer charbroiled to the temperature of your choice and served over rice.

You can substitute your filet skewer for a Shrimp Skewer

Pulled Pork Bolognese \$19

Chef Lens bolognese sauce tossed with roasted pulled pork and fettuccine noodles

Jacobs Salisbury Steak \$19

Ground Prime Filet, Ribeye, and Wagyu patty cooked to the temperature of your liking, smothered with salisbury gravy. Served over rice.

Seafood of the Day

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

Wagyu \$88

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

Kurobuta Pork Chop \$34

14 ounces, grilled, considered the Wagyu of pork with a hefty fat content that lends to exceptional tenderness & flavor. Served with mac and cheese

Prime Ribeye \$53

Our 14 ounce charbroiled Prime Ribeye prepared to the temperature of your choosing. Served with a twice baked potato.

Barbs Shrimp & Scallop Fettuccine \$28

Our jumbo scallops and shrimp cooked in a creamy lemon sauce, and fettuccine noodles.

Teriyaki Chicken \$17

6 ounce teriyaki chicken breast, served over a bed of rice and garnished with a pineapple slice.

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*

Protein Add-Ons

4 oz Filet \$ 21

Charbroiled to the temperature of your choice

Grilled Chicken \$9

6 ounces, pan sauteed

Broiled Jumbo Shrimp \$14

Broiled Jumbo Shrimp seasoned with Old Bay seasoning and clarified butter

Crab Cake \$ 28

One jumbo lump crab cake lightly dredged in Panko bread crumbs, then sauteed and served with garlic aioli

4 oz sliced Wagyu \$ 28

Pan sauteed to the temperature of your choice

Broiled Jumbo Scallops \$ 20

Broiled Jumbo Scallops seasoned with Old Bay and clarified butter.

Jumbo Lump Crab Meat \$ 25

3 ounces of Jumbo Lump Crab meat seasoned with Old Bay seasoning and clarified butter



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

Side Items \$ 6

Twice Baked Potatoes

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

Mac & Cheese

Cavatappi noodles and tossed in Chef Jacobs three cheese cream sauce.

Fresh cut Green Beans

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

Sweet & Sour Brussel Sprouts

Broussel sprouts sauteed in Chef Sams honey apple cider vinegar glaze.

Beverages

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

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