

gracie's

Dinner

Introduction

Soup of the day	\$5.5
Smoked Roasted Chicken Chowder	\$5.5
Caesar <i>with Gracie's dressing, parmesano reggiano & fresh toasted croutons</i>	\$9
Organic Greens from Local Farmers <i>with goat cheese, candied walnuts & red wine vinaigrette</i>	\$7.5
Bibb Lettuce Salad <i>creamy dressing with Point Reyes bleu cheese and pickled red onions</i>	\$7
Grilled "Spring Time" Asparagus <i>with shaved parmesan, chopped egg, lemon oil and fleur d' sel</i>	\$8
The "Stack" Grilled Eggplant and Portobello Mushroom <i>with capers, arugula, roasted tomatoes and e.v.o.o.</i>	\$10.5

Center Stage

Gracie's Grilled Flat bread <i>with Virginia Ham, goat cheese and arugula</i>	\$9
Gorgonzola Cheesecake <i>with grilled country bread and whole roasted garlic</i>	\$9.5
Pan Fried Yearling Oysters <i>corn meal crusted with fennel and citrus salad</i>	\$9
Dungeness Crab & Bay Shrimp Cakes <i>fresh herb remoulade & mixed greens</i>	\$10
Sizzling Forest Mushrooms <i>with garlic, green onions and white truffle oil</i>	\$10

Featured Attraction

Shredded Braised Beef Short Ribs <i>with orecchiette pasta and kale</i>	\$19
Pan Roasted Alaskan Halibut <i>with asparagus puree, wild mushrooms, asparagus tips and e.v.o.o.</i>	\$26
Grilled "Spring Run" Salmon <i>with nettles and Arborio rice</i>	\$28
Northwest Seafood Stew <i>with roasted tomato fennel broth, spicy sausage and garlic bread</i>	\$25
Seared Sea Scallops <i>with fingerling potatoes, bacon, fava beans and whole grain mustard sauce</i>	\$24
Herbed Goat Cheese Stuffed Chicken Breast <i>with blue corn and wild rice pancakes, cranberry, apple and pear chutney with green beans</i>	\$18
Pasta Primavera North West <i>with spring time vegetables</i>	\$14
Carlton Farms Pork Chop <i>with sausage and yellow split pea stuffed apple and Savoy cabbage</i>	\$18
Grilled Oregon Country Beef New York Steak <i>with roasted spring onions, bleu cheese mashed potatoes and green peppercorn sauce</i>	\$23