

## Starters

### **Smoked Salmon and a Giant Lemon Blini**

*with Fresh Herbs, Creme Fraiche and Caviar*

### **Pan-Fried Dungeness Crab Cake**

*with Mixed Lettuces and a Classic Remoulade*

### **Jumbo Shrimp Cocktail**

*with Tomato-Horseradish Sauce and Lemon*

### **Oysters "Gruet" Gratinee**

*with Bacon Enhanced Creamed Spinach, Parmesan, Pernod & Bearnaise Sauce*

### **Chilled Colossal Crab Salad**

*with Whole Grain Mustard-Tarragon Aioli*

### **Pepper Seared Beef 'Carpaccio'**

*with an Arugula & Parmesan Salad, Truffle Oil and Balsamic Reduction*

### **Sauteed Garlic Shrimp**

*with White Wine, Herbs, Capers and Butter*

## Soups & Salads

### **Lobster & Corn Chowder**

*with Brandied Cream*

### **Mixed Small Lettuces & Granny Smith Apples**

*with Toasted Almonds, Dried Cherries and Balsamic Vinaigrette*

### **Hearts of Romaine 'Caesar' Salad**

*with a Toasted Garlic Crouton and Reggiano Parmesan*

### **The Wedge and Maytag Blue Cheese**

*with Applewood Smoked Bacon, Tomato, Blue Cheese Crumbles & Chives*

### **The "Gruet" Flat Iron Steak Salad**

*with Oven-Dried Tomatoes, Crispy Onion Strings and a Blue Cheese-Balsamic Dressing*

## Sides

### **Creamed Spinach ( Bacon Enhanced )**

### **Sauteed Haricot Verts**

### **Gruet's Signature "Lobster" Whipped Potatoes**

### **'Truffled' Shoestring Fries (a.k.a."Pommes Frite")**

### **Salted Baked Potato with Traditional Accompaniments**

**Wild Mushroom Orzo with Parmesan & Fresh Sage**

**Sauteed Burgundy Forest Mushrooms**

**Crispy Fried Onion Strings**

Steaks

**Petit Filet (6 oz)**

*A smaller cut from the most tender of all strips*

**Filet Mignon (10 oz)**

*A great tender steak that practically melts in your mouth*

**Flat Iron Steak (12 oz)**

*A firm texture steak that is very juicy with excellent flavor*

**New York Striploin (16 oz)**

*A bit more firm than a filet, yet tender with a rich flavor*

**Bone-In Rib Eye (24 oz)**

*Cut from the Prime Rib, this juicy steak has the most marbling*

**Sauces, Accompaniments & Mustards**

*\* Classic Bearnaise \* Red Wine Reduction \* Green Peppercorn Sauce*

*\* Maytag Blue Cheese \* Herb & Garlic Butter \* Tangy Horseradish Cream*

*\* Whole Grain Mustard \* Moutarde de Dijon \* Herbs de Provence*

Seafood

**Pan-Roasted Halibut**

*with Cauliflower Puree, Brightlights Chard and Red Wine Reduction*

**Grilled Salmon**

*with Piperade and a Sun-Dried Tomato Aioli*

**Broiled Australian Lobster with our Lobster Whipped Potatoes**

*A Broiled 1/2 pound Cold Water Australian Rock Lobster Tail*

Meat & Poultry

**Herb Roasted Breast of Chicken**

*with Wild Mushroom Orzo, Fresh Sage, Asparagus and Pan Jus*

**Gruet Mixed Grill: Beef Filet, Colorado Lamb Chop & Duck Breast**

*with Classic Bearnaise, Whole Grain Mustard Demi and Cherry Gastrique*

Signature Dishes

**Crackling Pork Shank**

*with Melted Cabbage & Leeks and a Spiced Apple Sauce*

**Ahi Tuna Wellington (Served Rare to Medium Rare Only)**

*with a Wild Mushroom Duxelle and Seared Foie Gras*

**Stuffed Roasted Beef Tenderloin with Wild Mushrooms & Garlic Spinach**

*served with a Red Wine Reduction and our Lobster Whipped Potatoes*

Desserts

**"Strawberry Shortcake"**

*with a Sweet Biscuit and Fresh Chantilly*

**Classic Creme Brulee**

*Ever-Changing Seasonal Nuances*

**Triple Chocolate Ice Cream Torte**

*Dark, Milk & White Chocolate Flavors with Layers of Cakes and Fresh-Made Ice Creams*

**Fresh-Made Sorbet**

*Seasonally Inspired - Frivolously Prepared*

**Cheese - Fromage**

*A selection of Imported & Local Cheeses, Fruits, Nuts, Breads, and Appropriate Accompaniments*

Gruet Signature Dessert

**Warm Chocolate Gateau**

*with Vanilla Bean Ice Cream, Espresso-Chocolate Sauce and  
Chocolate Coated Espresso Beans*

*Please allow 15 minutes for preparation.*