

HOUSE BREADS	
Gruyère Popover Rolls <i>specialty butter, gruyère</i> 8	Focaccia <i>whipped Ricotta, balsamic essenza</i> 9

BAR BITES	
Wagyu Pigs in Blanket 12.00 <i>Mini Wagyu beef hot dogs baked in puff pastry with German mustard</i>	
Corned Beef Bites19.00 <i>Melted Swiss on marbled rye</i>	
Mini Lobster Rolls35.00 <i>Butter-poached Maine lobster on New England rolls</i>	
Filet Sliders 18.00 <i>House-made truffle butter</i>	

APPETIZERS	
Fire-Roasted Seafood Tower..... 37.50 per person <i>Clams, Prawns, Maine Lobster, Mediterranean Mussels, Vermont pimientón butter, chili oil (two-person minimum)</i>	

Crudo Trio <i>seasonal fish</i>30.00	
Wagyu Beef Tartare & Bone Marrow25.00 <i>Smoked egg yolk, capers, pickled carrots, grilled sourdough</i>	
Classic Shrimp Cocktail <i>five pieces</i>25.00 <i>Wild blue prawns, cocktail sauce, dijonnaise mustard</i>	
Crabmeat & Avocado30.00 <i>Caper remoulade sauce, piquillo peppers</i>	
Tuna Carpaccio25.00 <i>Yellowfin tuna, mushroom-citrus vinaigrette, shaved foie gras torchon</i>	
Market Oysters <i>six pieces</i>27.00 <i>Champagne mignonette, cocktail sauce</i>	
Grilled Spanish Octopus 28.00 <i>Squid ink fideuà, saffron aioli</i>	
Roasted Tomato Tartare.....15.00 <i>Endive lettuce, almond, and balsamic</i>	

SOUPS & SALADS	
French Onion Soup 10.00 <i>Caramelized onion, sourdough croutons, gruyere</i>	
Classic Caesar Salad12.00 <i>Brioche croutons, Parmigiano Reggiano cheese</i>	
BLT Wedge.....19.00 <i>Roquefort dressing, butcher-cut bacon, tomatoes, onions</i>	
Roasted Beet Salad15.00 <i>Pistachios, goat cheese, frisée lettuce</i>	

THE GREGGORY

FROM THE HEARTH

The hearth has always been the heart of the home—a source of warmth, light, and nourishment. At The Gregory, it remains the centerpiece, embodying tradition and innovation. From its three essential elements—the grill, the rotisserie, and the oven—we craft the soul of our menu: wood-fired comfort food, timeless classics reimagined, and refined American fare with a modern touch.

Rotisserie Roasted Prime Rib 20oz54.00 <i>Wood-fired roasted, au jus, creamy horseradish</i>

Filet Mignon, 8oz <i>Bordelaise sauce</i> 52.00

USDA Prime New York 14oz 69.00

Heidner’s Cut USDA Prime Bone-In Filet 14oz79.00
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USDA Prime Bone-In Ribeye 24oz 81.00
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Double-Cut Pork Chop 16oz 40.00 <i>Berkshire pork, Madeira wine sauce</i>
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Beeman Ranch Wagyu KC Bone-In NY Strip 14oz 89.00

Senku Tomahawk Wagyu Bone-In 32oz 175.00 <i>serves 3-4 people</i>
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Enhancements: <i>House Made Steak Sauce 5, Peppercorn 6, Truffle Béarnaise 7, Chimichurri 6, Bone Marrow 9</i>

Grilled Whole Mediterranean Sea Bass 49.00 <i>Lemon oil, oregano</i>

Wild Alaskan Halibut 45.00 <i>Manilla Clams & Salsa Verde</i>
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Charred Half Maine Lobster 35.00 <i>Vermont pimientón butter</i>

Glory Bay Salmon..... 41.00 <i>Charred tomatoes, lemon butter sauce</i>
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CLASSICS	
Slagel Farms Roasted Half Chicken.....23.00 <i>Chicken demi-glace, roasted Jimmy Nardello peppers</i>	
Classic Cheeseburger.....19.00 <i>American cheese, lettuce, tomato, onion</i>	
Steak Frites.....34.00 <i>Wagyu Sanku picanha steak, Cognac peppercorn sauce</i>	
Gregg’r Burger.....19.00 <i>Carmelized Onions, Mahon Cheese</i>	

HOUSE MADE PASTA

Tortellini25.00 <i>Braised lamb ragu, Parmigiano Reggiano, mint pesto</i>
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Rigatoni Alla Vodka 21.00 <i>Spiced tomato vodka sauce</i>

7-Year Aged Mushroom Risotto35.00 <i>Porcini Mushrooms, Parmigiano Reggiano & Summer Truffle</i>

Bucatini Cacio e Pepe19.00 <i>Pecorino Pugliese, Tellicherry black peppercorn</i>
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Agnolotti 28.00 <i>Spinach-Ricotta filled Agnolotti with Asparagus & Mushrooms</i>

SIDES

Buttery Whipped Potatoes 10.00 <i>Beef jus, fresh chives</i>

French Fries 10.00 <i>Garlic aioli</i>

Sweet Potato..... 12.00 <i>Fresh herbs, toasted pine nuts</i>
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Asparagus15.00 <i>Romesco sauce</i>
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Mushrooms.....19.00 <i>Wild mushrooms, shallots, fresh chives</i>
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Creamed Spinach 12.00 <i>Cream sauce, Parmigiano Reggiano</i>
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Roasted Peppers 12.00 <i>Jimmy Nardello peppers, balsamic essenza</i>
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