

HOUSE BREADS

Gruyère Popover Rolls
specialty butter, gruyère
8

Tomato Rosemary Focaccia
whipped Charred Eggplant, balsamic
essenza

BAR BITES

Wagyu Pigs in Blanket14.00
Mini Wagyu beef hot dogs baked in puff pastry with German mustard

Corned Beef Bites19.00
Melted Swiss on marbled rye

Mini Lobster Rolls.....35.00
Butter-poached Maine lobster on New England rolls

Filet Sliders19.00
House-made truffle butter

APPETIZERS

Fire-Roasted Seafood Tower..... 37.50 per person
Clams, Prawns, Oysters, Scallops, Mediterranean Mussels,
Vermont pimientón butter, chili oil (two-person minimum)

Crudo Trio seasonal fish30.00

Wagyu Beef Tartare & Bone Marrow.....25.00
Smoked egg yolk, capers, pickled carrots, grilled sourdough

Classic Shrimp Cocktail five pieces.....25.00
Wild blue prawns, cocktail sauce, dijonnaise mustard

Crabmeat & Avocado30.00
Caper remoulade sauce, piquillo peppers

Market Oysters six pieces.....27.00
Champagne mignonette, cocktail sauce

Grilled Spanish Octopus 28.00
Squid ink fideuà, saffron aioli

SOUPS & SALADS

French Onion Soup 10.00
Caramelized onion, sourdough croutons, gruyere

Classic Caesar Salad12.00
Brioche croutons, Parmigiano Reggiano cheese, white anchovy

BLT Wedge.....19.00
Roquefort dressing, butcher-cut bacon, tomatoes, onions

Roasted Beet Salad15.00
Pistachios, goat cheese, frisée lettuce

Mediterranean Salad15.00
Baby romaine, feta, red onion, cucumber, tomatoes

Additions-Shrimp 5 each, Chicken 7, Salmon 17, Filet Medallions 6 each

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 20oz 54.00
Wood-fired roasted, au jus, creamy horseradish

Slagel Farms Roasted Half Chicken.....23.00
Chicken demi-glace, roasted Jimmy Nardello peppers

Elysian Lamb Two Ways.....65.00
Lamb Chops, Slow Roasted Lamb, Mint Pesto

Filet Mignon, 9oz Bordelaise sauce..... 55.00

USDA Prime Bone-In New York 16oz 74.00

Heidner’s Cut USDA Prime Bone-In Filet 14oz 79.00

USDA Prime Bone-In Ribeye 24oz81.00

Altair Grass Fed Wagyu New York 14oz.....74.00

Pork Tomahawk 14oz 40.00
Berkshire pork, Madeira wine sauce

Stone Axe Waygu Strip 16oz.....150.00

Senku Tomahawk Wagyu Bone-In 32oz.....188.00
To share 2-3 ppl

Enhancements:House Made Steak Sauce 5, Peppercorn 6, Truffle Béarnaise 7,
Chimichurri 6, Bone Marrow 9

Broiled Australian Cold Water Lobster Tail 8-10oz.....76.00
Vermont pimienton butter and chili oil or warm drawn butter

Wild Alaskan Halibut 45.00
Manilla Clams & Salsa Verde

Gulf Red Snapper 41.00
Charred eggplant puree, Fennel Salad, Chive Butter Sauce

Copper River Wild King Salmon47.00
Heirloom Tomatoes, Fume, Salmon Roe, fFesh Dill

CLASSICS

Classic Cheeseburger.....20.00
American cheese, lettuce, tomato, onion

Gregg’rBurger.....22.00
Carmelized Onions, Mahon Cheese

Steak Frites.....34.00
10oz prime rib-eye steak, Cognac peppercorn sauce

Beef Stroganoff.....25.00
Tagliatelle Pasta, Mushrooms, and Wine Sauce

HOUSE MADE PASTA

Rigatoni Alla Vodka 21.00
Spiced tomato vodka sauce

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

Bucatini Cacio e Pepe19.00
Pecorino Pugliese, Tellicherry black peppercorn

Agnolotti 28.00
Spinach-Ricotta filled Agnolotti with Asparagus & Mushrooms

SIDES

Buttery Whipped Potatoes 10.00
Beef jus, fresh chives add Bone Marrow 4

French Fries 10.00
Garlic aioli

Sweet Potato..... 12.00
Fresh herbs, toasted pine nuts

Asparagus.....15.00
Romesco sauce

Mushrooms.....19.00
Wild mushrooms, shallots, fresh chives

Roasted Cauliflower.....16.00
Herb sauce and toasted pine nuts

Creamed Spinach 12.00
Cream sauce, Parmigiano Reggiano

Roasted Peppers..... 12.00
Jimmy Nardello peppers, balsamic essenza