

HOUSE BREADS	
Gruyère Popover Rolls <i>specialty butter, gruyère</i> 8	Tomato Rosemary Focaccia <i>whipped ricotta, balsamic essenza</i> 9
BAR BITES	
Wagyu Pigs In A Blanket <i>six pieces</i>	15.00
<i>mini wagyu beef hot dogs baked in puff pastry, german mustard</i>	
Corned Beef Bites <i>four pieces</i>	19.00
<i>melted swiss, marbled rye bread</i>	
Mini Lobster Rolls <i>three pieces</i>	35.00
<i>butter-poached maine lobster, new england rolls</i>	
Filet Sliders <i>three pieces</i>	20.00
<i>house-made truffle butter</i>	
Caviar Bites <i>two pieces</i>	19.00
<i>toasted brioche, egg, wagyu beef tartare, topped with caviar</i>	
APPETIZERS	
Fire-Roasted Seafood Tower.....	37.50per person
<i>clams, prawns, oysters, scallops, mediterranean mussels, vermont pimientón butter, chili oil — two-person minimum</i>	
Crudo Trio <i>seasonal fish</i>	30.00
Wagyu Beef Tartare & Bone Marrow	26.00
<i>smoked egg yolk, capers, pickled carrots, grilled sourdough</i>	
Classic Shrimp Cocktail <i>five pieces</i>	26.00
<i>wild blue prawns, cocktail sauce, dijonnaise mustard</i>	
Crabmeat & Avocado.....	30.00
<i>caper remoulade sauce, piquillo peppers</i>	
Market Oysters <i>six pieces</i>	27.00
<i>champagne mignonette, cocktail sauce</i>	
Grilled Spanish Octopus	29.00
<i>squid ink fideuà, saffron aioli</i>	
SOUPS & SALADS	
French Onion Soup.....	10.00
<i>caramelized onion, sourdough croutons, gruyère</i>	
Classic Caesar Salad	12.00
<i>brioche croutons, parmigiano reggiano cheese, white anchovy</i>	
BLT Wedge	19.00
<i>roquefort dressing, butcher-cut bacon, tomatoes, onions</i>	
Roasted Beet Salad	16.00
<i>pistachios, goat cheese, frisée lettuce</i>	
Mediterranean Salad	15.00
<i>baby romaine, feta, red onion, cucumber, tomatoes</i>	
Heirloom Tomato Salad.....	25.00
<i>burrata, balsamic pearls, chive oil, and basil</i>	
ADD-ONS: Shrimp 5 each Salmon 17 Chicken 7 Filet Medallions 6 each	

THE GREGGORY	
FROM THE HEARTH	
<i>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 reimaged, and refined American fare with a modern touch.</i>	
HOUSE SPECIALTIES	
Rotisserie Roasted Prime Rib 20oz	55.00
<i>wood-fired roasted, au jus, creamy horseradish</i>	
Slagel Farms Roasted Half Chicken.....	23.00
<i>chicken demi-glace, roasted jimmy nardello peppers</i>	
Elysian Lamb Two Ways.....	67.00
<i>lamb chops, slow roasted lamb, mint pesto</i>	
Pork Tomahawk 14oz	41.00
<i>berkshire pork, madeira wine sauce</i>	
DOMESTIC STEAKS	
Filet Mignon, 9oz <i>bordelaise sauce</i>	57.00
USDA Prime New York 14oz	74.00
Heidner’s Cut USDA Prime Bone-In Filet 14oz	80.00
USDA Prime Bone-In Ribeye 24oz	83.00
WORLD TOUR	
Altair Grass Fed Wagyu Ribeye 15oz.....	84.00
Stone Axe Wagyu Strip 16oz.....	150.00
Senku Tomahawk Wagyu Bone-In 32oz	188.00
<i>to share 2-3 ppl</i>	
ENHANCEMENTS: House Made Steak Sauce 5 Peppercorn 6 Chimichurri 6 Bone Marrow 9	
FROM THE SEA	
Wild Alaskan Halibut	45.00
<i>summer squash, chanterelle mushrooms, tomato saffron sauce</i>	
Glory Bay Salmon.....	47.00
<i>heirloom tomatoes, fume, salmon roe, fresh dill</i>	
Wild Dover Sole	81.00
<i>brown butter and marcona almonds</i>	

CLASSICS	
Classic Cheeseburger.....	20.00
<i>cheddar cheese, lettuce, tomato, onion</i>	
Prime Rib Dip	32.00
<i>cheddar cheese, lettuce, tomato, onion</i>	
Steak Frites.....	35.00
<i>8oz beeman ranch wagyu hanger steak, cognac peppercorn sauce</i>	
Beef Stroganoff	26.00
<i>8oz beeman ranch wagyu hanger steak, cognac peppercorn sauce</i>	
HOUSE MADE PASTA	
Rigatoni Alla Vodka	21.00
<i>spiced tomato vodka sauce</i>	
7-Year Aged Mushroom Risotto	35.00
<i>porcini mushrooms, parmigiano reggiano, summer truffle</i>	
Bucatini Cacio e Pepe	19.00
<i>pecorino pugliese, tellicherry black peppercorn</i>	
Summer Corn Ravioli.....	30.00
<i>summer truffle, charred corn, chives</i>	
SIDES	
Bone Marrow Potato Puree <i>fresh chives</i>	16.00
French Fries <i>garlic aioli</i>	10.00
Charred Summer Vegetable Medley	15.00
<i>summer squash, chanterelle mushrooms, sweet corn</i>	
Asparagus <i>romesco sauce</i>	15.00
Mushrooms <i>wild mushrooms, shallots, fresh chives</i>	19.00
Roasted Caulliflower <i>herb sauve, toasted pine nuts</i>	16.00
Creamed Spinach <i>cream sauce, parmigiano reggiano</i>	13.00
Roasted Peppers.....	14.00
<i>jimmy nardello peppers, crumbled feta cheese, balsamic essenza</i>	
PLAN YOUR NEXT EVENT!	
<i>From intimate gatherings to large-scale events—milestone birthdays, babyshowers, luncheons, holiday parties, networking events, and so much more, gather at The Gregory!</i>	
WWW.THEGREGGORY.COM/PRIVATE-DINING	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.