

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>16.00 <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>each</i>19.00 <i>toasted brioche, egg, wagyu beef tartare, topped with caviar</i>	

APPETIZERS	
Fire-Roasted Seafood Tower..... 37.50 <i>per person</i> <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 Marrow26.00 <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 Octopus29.00 <i>squid ink fideuà, saffron aioli</i>	

SOUPS & SALADS	
French Onion Soup..... 10.00 <i>caramelized onion, sourdough croutons, gruyère</i>	
Classic Caesar Salad12.00 <i>brioche croutons, parmigiano reggiano cheese, white anchovy</i>	
BLT Wedge19.00 <i>roquefort dressing, butcher-cut bacon, tomatoes, onions</i>	
Roasted Beet Salad16.00 <i>pistachios, whipped goat cheese, medjool dates, endive</i>	
Mediterranean Salad15.00 <i>baby romaine, feta, red onion, cucumber, tomatoes</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 61.00	
<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.....68.00	
<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> 59.00	
USDA Prime New York 14oz 76.00	
Heidner’s Cut USDA Prime Bone-In Filet 14oz 85.00	
USDA Prime Bone-In Ribeye 24oz 84.00	

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	
Miso Marinated Chilean Sea Bass 51.00	
<i>charred maitake mushrooms and brown butter dashi sauce</i>	

Glory Bay Salmon..... 44.00	
<i>Plum bb sauce, cauliflower, pine nuts</i>	

Wild Dover Sole 81.00	
<i>brown butter and marcona almonds</i>	

CLASSICS	
Classic Cheeseburger..... 21.00	
<i>cheddar cheese, lettuce, tomato, onion</i>	

Prime Rib Dip33.00	
<i>Thinly sliced prime rib, au Jus, creamy horsetradish</i>	

Steak Frites.....36.00	
<i>8oz beeman ranch wagyu hanger steak, cognac peppercorn sauce</i>	

Beef Stroganoff26.00	
<i>Tagliatelle Pasta, Mushrooms, and Wine Sauce</i>	

HOUSE MADE PASTA	
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>	

Smoke Kabocha Squash Agnolotti.....25.00	
<i>Brown butter, hazlenuts, and balsamic</i>	

SIDES	
Bone Marrow Potato Puree <i>fresh chives</i>16.00	
French Fries <i>garlic aioli</i> 10.00	

Charred Heirloom Carrots15.00	
<i>cardamom carrot puree, yogurt, dill</i>	

Asparagus <i>romesco sauce</i>15.00	
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Mushrooms <i>wild mushrooms, shallots, fresh chives</i>19.00	
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Roasted Cauliflower <i>herb sauve, toasted pine nuts</i>16.00	
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Creamed Spinach <i>cream sauce, parmigiano reggiano</i>13.00	
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PLAN YOUR NEXT EVENT!

*From intimate gatherings to large-scale events—
milestone birthdays, babyshowers, luncheons, holiday
parties, networking events, and so much more,
gather at The Gregory!*

WWW.THEGREGGORY.COM/PRIVATE-DINING