

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>	21.00 <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 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, whipped goat cheese, medjool dates, endive</i>
Jimmy’s Greek Village Salad	16.00 <i>feta, red onion, cucumber, tomatoes, capers</i>
The Gregory Chopped Salad.....	18.00 <i>french green beans, avocado, rotisserie chicken, chickpeas, italian salami,provolone and parmesan, radishes, guindilla peppers, oregano mustard vinaigrette</i>
ADD-ONS: Shrimp 5 each Salmon 17 Chicken 7 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.

HOUSE SPECIALTIES	
Rotisserie Roasted Prime Rib 20oz	62.00 <i>wood-fired roasted, au jus, creamy horseradish</i>
Slagel Farms Roasted Half Chicken.....	25.00 <i>chicken demi-glaze, roasted jimmy nardello peppers</i>

Elysian Lamb Two Ways.....	68.00 <i>lamb chops, slow roasted lamb, mint pesto</i>
Pork Tomahawk 14oz	42.00 <i>berkshire pork, madeira wine sauce</i>

DOMESTIC STEAKS	
Filet Mignon, 9oz <i>bordelaise sauce</i>	61.00
USDA Prime New York 14oz	76.00
Heidner’s Cut USDA Prime Bone-In Filet 14oz	86.00
USDA Prime Bone-In Ribeye 24oz	86.00

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	52.00 <i>charred maitake mushrooms and brown butter dashi sauce</i>
Glory Bay Salmon.....	44.00 <i>Coconut curry, clams, and crispy leeks</i>
Wild Dover Sole	81.00 <i>brown butter and marcona almonds</i>

CLASSICS	
Wagyu Double Smash Burger	24.00 <i>2-5oz wagyu patties, caramelized onions, gruyere cheese, burnt onion aoli, fries</i>

Prime Rib Dip	33.00 <i>Thinly sliced prime rib, au Jus, creamy horsetradish</i>
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Steak Frites.....	37.00 <i>8oz beeman ranch wagyu hanger steak, cognac peppercorn sauce</i>
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Beef Stroganoff	28.00 <i>Tagliatelle Pasta, Mushrooms, and Wine Sauce</i>
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HOUSE MADE PASTA	
Rigatoni Alla Vodka	21.00 <i>spiced tomato vodka sauce</i>

7-Year Aged Sunchoke Truffle Risotto	40.00 <i>Black trumpet mushrooms, parmigiano reggiano, crispy sunchokes, black winter truffles</i>
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Bucatini Cacio e Pepe	19.00 <i>pecorino pugliese, tellicherry black peppercorn</i>
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Ricotta Tortellini	25.00 <i>Salvatore Corso ricotta, tomato ragu, parmigiano reggiano</i>
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SIDES	
Bone Marrow Potato Puree <i>fresh chives</i>	16.00

Truffle Double Baked Potato <i>fontina fonduta, chive oil, winter truffle, baby leeks</i>	22.00
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French Fries <i>garlic aioli</i>	11.00
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Roasted Peppers.....	14.00 <i>jimmy nardello peppers, crumbled feta cheese, balsamic essenza</i>
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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 Caulliflower <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

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