

HOUSE BREADS	
Gruyère Popover Rolls <i>specialty butter, gruyère</i> 8	Tomato Rosemary Focaccia <i>whipped ricotta, balsamic essenza</i> 10
BAR BITES	
Wagyu Pigs In A Blanket <i>six pieces</i>	17.00 <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>	41.00 <i>butter-poached maine lobster, new england rolls</i>
Filet Sliders <i>three pieces</i>	22.00 <i>house-made truffle butter</i>
Caviar Bites <i>each</i>	20.00 <i>toasted brioche, egg, wagyu beef tartare, topped with caviar</i>
Caviar Service.....	135.00 <i>traditional garnish and potato chips</i>
Chickpea Hummus	17.00 <i>tahini, EVOO, hearth baked pita</i>
APPETIZERS	
Chilled Seafood Tower.....	150.00 <i>half Maine lobster, crabmeat avocado, alaskan king crab, 4 oysters, 4 shrimp</i>
Crudo Trio <i>seasonal fish</i>	30.00
Wagyu Beef Tartare & Bone Marrow	28.00 <i>smoked egg yolk, capers, pickled carrots, grilled sourdough</i>
Classic Shrimp Cocktail <i>five pieces</i>	29.00 <i>wild blue prawns, cocktail sauce, dijonnaise mustard</i>
Crabmeat & Avocado.....	32.00 <i>caper remoulade sauce, piquillo peppers</i>
Market Oysters <i>six pieces</i>	28.00 <i>champagne mignonette, cocktail sauce</i>
Grilled Spanish Octopus	30.00 <i>squid ink fideuà, saffron aioli</i>
SOUPS & SALADS	
French Onion Soup.....	12.00 <i>caramelized onion, sourdough croutons, gruyère</i>
Classic Caesar Salad	15.00 <i>brioche croutons, parmigiano reggiano cheese, white anchovy</i>
BLT Wedge	19.00 <i>roquefort dressing, butcher-cut bacon, tomatoes, onions</i>
Jimmy’s Greek Village Salad	16.00 <i>feta, red onion, cucumber, tomatoes, capers</i>
The Gregory Chopped Salad.....	19.00 <i>french green beans, avocado, chicken, chickpeas, italian salami, radishes, guindilla peppers, oregano mustard vinaigrette, parmesan, provolone</i>
Heirloom Tomato Salad.....	28.00 <i>straciatella, basil pesto, and balsamic pearls</i>
ADD-ONS: Shrimp 5 each Salmon 17 Chicken 7 Filet Medallions 10 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	63.00 <i>wood-fired roasted, au jus, creamy horseradish</i>
Slagel Farms Roasted Half Chicken.....	25.00 <i>chicken demi-glace, roasted jimmy nardello peppers</i>
Slow Roasted Lamb Shank.....	55.00 <i>cous cous, ladolemono, tzatziki</i>
Pork Tomahawk 14oz	43.00 <i>berkshire pork, madeira wine sauce</i>
Cous Cous and Roasted Squash (V)	35.00 <i>roasted pepper coulis, roasted cherry tomatos</i>
DOMESTIC STEAKS	
USDA Prime Filet Mignon 9oz <i>bordelaise sauce</i>	65.00
USDA Prime New York 14oz	76.00
Heidner’s Cut USDA Prime Bone-In Filet 14oz	87.00
USDA Prime Bone-In Ribeye 24oz	89.00
WORLD TOUR	
Altair Grass Fed Wagyu Ribeye 15oz.....	85.00
Stone Axe Wagyu Strip 16oz.....	155.00
Senku Tomahawk Wagyu Bone-In Ribeye 32oz	195.00
ENHANCEMENTS: House Made Steak Sauce 5 Peppercorn 6 Chimichurri 6 Bone Marrow 9	
FROM THE SEA	
Miso Marinated Chilean Sea Bass.....	55.00 <i>charred maitake mushrooms, brown butter dashi sauce</i>
Wood Fire Glory Bay Salmon	49.00 <i>Summer corn, saffron sungold tomato sauce, and Spanish chorizo</i>
Wild Dover Sole.....	81.00 <i>brown butter, marcona almonds</i>

CLASSICS	
Wagyu Double Smash Burger	25.00 <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, gruyere cheese creamy horseradish</i>
Steak Frites.....	44.00 <i>10oz USDA prime skirt steak, cognac peppercorn sauce</i>
Beef Stroganoff	29.00 <i>tagliatelle pasta, mushrooms, and wine sauce</i>
HOUSE MADE PASTA	
Rigatoni Alla Vodka	22.00 <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>
Bucatini Cacio E Pepe.....	20.00 <i>pecorino pugliese, tellicherry black peppercorn</i>
Paccheri Bolognese	25.00 <i>ragu alla bolognese, parmigiano reggiano</i>
Summer Corn Ravioli.....	40.00 <i>Chantrelle mushrooms, roasted corn, black truffle</i>
SIDES	
Bone Marrow Potato Puree.....	18.00
Truffle Double Baked Potato	22.00 <i>fontina fonduta, chive oil, winter truffle, baby leeks</i>
French Fries.....	12.00
Confit Piquillo Peppers.....	14.00 <i>garlic chips, sherry wine vinegar, fresh chives</i>
Asparagus.....	16.00 <i>romesco sauce, mizuna, shaved almonds, lemon oil</i>
Mushrooms.....	19.00 <i>wild mushrooms, shallots, fresh chives</i>
Roasted Brussels Sprout.....	17.00 <i>bacon, parmigiano reggiano, spicy honey</i>
Creamed Spinach	14.00 <i>cream sauce, parmigiano reggiano</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.