

HOUSE BREADS	
Gruyère Popover Rolls <i>specialty butter, gruyère</i> 8	Tomato Rosemary Focaccia <i>whipped ricotta, balsamic essenza</i> 11
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>23.00 <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 Hummus17.00 <i>roasted beets,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	
Roasted Mediterranean Mussels.....30.00 <i>saffron tomato sauce, Spanish chistorra sausage, grilled sourdough</i>	
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 Octopus30.00 <i>squid ink fideuà, saffron aioli</i>	
SOUPS & SALADS	
French Onion Soup.....13.00 <i>caramelized onion, sourdough croutons, gruyère</i>	
Classic Caesar Salad15.00 <i>brioche croutons, parmigiano reggiano cheese, white anchovy</i>	
BLT Wedge19.00 <i>roquefort dressing, butcher-cut bacon, tomatoes, onions</i>	
Jimmy’s Greek Village Salad16.00 <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>	
Smoked Beet Tartare18.00 <i>Tahini Koji dressing, salsa macha, jicama, and apple</i>	
ADD-ONS: Shrimp 5 each Salmon 17 Chicken 7 Filet Medallions 8 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 20oz63.00 <i>wood-fired roasted, au jus, creamy horseradish</i>	
Slagel Farms Roasted Half Chicken.....26.00 <i>chicken demi-glaze, roasted jimmy nardello peppers</i>	
Slow Roasted Lamb Shank.....55.00 <i>cous cous, ladolemono, tzatziki</i>	
Pork Tomahawk 14oz44.00 <i>berkshire pork, madeira wine sauce</i>	
Braised Cannellini Beans (V) 28.00 <i>charred leaks and salsa verde</i>	
DOMESTIC STEAKS	
USDA Prime Filet Mignon 9oz <i>bordelaise sauce</i> 66.00	
USDA Prime New York 14oz77.00	
Heidner’s Cut USDA Prime Bone-In Filet 14oz 88.00	
USDA Prime Bone-In Ribeye 24oz 89.00	
WORLD TOUR	
Altair Grass Fed Wagyu Ribeye 15oz..... 86.00	
Stone Axe Wagyu Strip 16oz.....155.00	
Senku Tomahawk Wagyu Bone-In Ribeye 32oz197.00	
ENHANCEMENTS: House Made Steak Sauce 5 Peppercorn 6 Chimichurri 6 Bone Marrow 9	
FROM THE SEA	
Miso Marinated Chilean Sea Bass.....56.00 <i>charred maitake mushrooms, brown butter dashi sauce</i>	
Wood Fire Glory Bay Salmon49.00 <i>Summer corn, saffron sungold tomato sauce, and Spanish chorizo</i>	
Wild Dover Sole.....82.00 <i>brown butter, marcona almond</i>	

CLASSICS	
Wagyu Double Smash Burger25.00 <i>2-5oz wagyu patties, caramelized onions, gruyere cheese, burnt onion aoli, fries</i>	
Prime Rib Dip33.00 <i>thinly sliced prime rib, au jus, gruyere cheese creamy horseradish</i>	
Steak Frites.....46.00 <i>10oz USDA prime skirt steak, cognac peppercorn sauce</i>	
Beef Stroganoff29.00 <i>tagliatelle pasta, mushrooms, and wine sauce</i>	
HOUSE MADE PASTA	
Rigatoni Alla Vodka23.00 <i>spiced tomato vodka sauce</i>	
Lobster Squid Ink Arroz Cremoso.....48.00 <i>Live Maine lobster. saffron aoli, sofrito</i>	
Bucatini Cacio E Pepe.....23.00 <i>pecorino pugliese, tellicherry black peppercorn</i>	
Paccheri Bolognese26.00 <i>ragu alla bolognese, parmigiano reggiano</i>	
Alaskan King Crab Linguini.....45.00 <i>Saffron King Crab broth, cherry tomatos, garlic breadcrumbs</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>	
Charred Sweet Potato16.00 <i>miso browned butter glaze, yuzu salt, cilantro, chives</i>	
Mushrooms.....19.00 <i>wild mushrooms, shallots, fresh chives</i>	
Roasted Brussels Sprout.....17.00 <i>bacon, parmigiano reggiano, spicy honey</i>	
Creamed Spinach14.00 <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.