



## APPETIZERS

### SMOKED SALMON CAKES\* \$8

Pan Seared with White Whole Grain Mustard Sauce

### BRAISED PRIME RIB CANNELLONI\* \$8

Prime Rib, Onions and Mushrooms rolled in Homemade Pasta

### JUMBO SHRIMP COCKTAIL\* \$14

Served with traditional Cocktail Sauce

### COCONUT BATTERED SHRIMP\* \$12

Battered Shrimp dipped in Coconut  
Served with a Tropical Mango Sauce

### N.Y. STEAK BROCHETTE\* \$9

Thin sliced N.Y. Steak topped with  
Tomatoes, Basil, Garlic and Balsamic Reduction

### CALAMARI\* \$9

Served with Pomodoro Sauce

### SEARED AHI TUNA\* \$13

Pan Seared with Soy Sauce and Sweet Thai Chili

### JUMBO LUMP CRAB CAKES\* \$12

Pan Seared with a White Whole Grain Mustard Sauce

### SEARED SCALLOPS\* \$13

U10 Scallops atop Zucchini Spaghetti with Champagne Cream Sauce topped with Black Truffle Salt

## SOUPS & SALADS

### CAESAR SALAD \$8

Traditional Caesar Dressing with Homemade Croutons  
and Parmesan Cheese

Chicken\* \$18      Shrimp\* \$19

### HOUSE SALAD \$6

Mixed Greens, Cucumber, Grape Tomatoes,  
Homemade Croutons, Hearts of Palm and Italian Dressing

### FRENCH ONION SOUP \$8

Topped with Crouton and Melted Gruyère Cheese

### THE WEDGE \$8

Iceberg, Maytag Bleu Cheese, Sun Dried Tomato,  
and Smoked Bacon and Bleu Cheese

### HIBISCUS SALAD \$9

Baby Iceberg, Maytag Bleu Cheese, Fresh Mixed Berries  
and a Hibiscus Dressing

### LOBSTER BISQUE SOUP \$8

Lobster with Sherry topped with Flaky Puff Pastry

20% Gratuity will be added to parties of eight or more • \$10 Split Plate Charge on any Entrée

\*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.  
Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



## ENTRÉES

Served with Soup Du Jour or House Salad, Starch and Vegetable of the Day, unless served with Pasta.

### **STEAK SUSAN\* \$39**

6oz. Filet, Pan Seared Shrimp with Scampi Sauce topped with Parmesan Cheese

### **N.Y. STEAK "M.O.B.B." STYLE\* \$39**

Topped with Mushrooms, Onions, Bleu Cheese and Bacon

### **FILET OSCAR\* \$39**

Grilled Filet, Crab Meat and Asparagus topped with Béarnaise Sauce

### **N.Y. STEAK MUSHROOM RISOTTO\* \$29**

Sautéed N.Y. Steak, Mushrooms, Creamy Risotto topped with Sundried Tomatoes and Basil

### **CHICKEN PARMESAN\* \$34**

Lightly breaded, oven baked Chicken with Pomodoro Sauce and Mozzarella Cheese served with Fettuccine Pasta

### **CHICKEN PICCATA\* \$29**

Pan seared Chicken Breast with Capers in a White Wine Lemon Butter Sauce served over Fettuccine Pasta

### **CHICKEN MARSALA\* \$29**

Pan seared Chicken Breast sautéed with Marsala Wine and served over Fettuccine Pasta

### **FETTUCCINE ALFREDO OR POMODORO \$24**

Fettuccine Pasta tossed in one of our Classic Sauces

**Add Chicken\* \$31      Add Shrimp\* \$31**

### **SEAFOOD DIABLO\* \$36**

Sautéed Shrimp and Lobster in a Spicy Pomodoro Sauce served over Fettuccine Pasta

### **BAKED STUFFED SHRIMP\* \$35**

5 Large Shrimp stuffed with King Crab Meat and topped with Tarragon Sauce

### **PACIFIC GRILLED SALMON\* \$35**

Marinated Salmon, Pesto Risotto, Grape Tomatoes topped with Frisee Fennel Salad

### **GRILLED HALIBUT\* \$39**

Halibut atop Coconut Rice, Grilled Asparagus with Lemon Garlic Sauce topped with Frisee Fennel Salad

### **GRILLED SEA BASS\* \$39**

8oz. Sea Bass atop Coconut Rice with Asian Noodle Salad and Sesame Seed Dressing

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## STEAKS

**SLOW ROASTED PRIME RIB\***

12oz. \$30

16oz. \$36

**U.S.D.A. CERTIFIED TENDERLOIN\***

6oz. \$30

10oz. \$40

**U.S.D.A. CERTIFIED N.Y. STRIP\***

14oz. \$34

**U.S.D.A. CERTIFIED RIB EYE\***

18oz. \$36

## SURF

**1LB. ALASKAN KING CRAB\* \$35**

**10oz. MAINE LOBSTER TAIL\* \$45**

## SURF & TURF

**10oz. MAINE LOBSTER TAIL & 6oz. FILET\* \$59**

**9oz. NEW YORK STEAK & 1LB. ALASKAN KING CRAB\* \$45**

### CHOOSE ONE SURF

1/2 lb. Alaskan King Crab\*

Three Wild Gulf Shrimp\*

6oz. Salmon\*

6oz. Maine Lobster Tail\*

### CHOOSE ONE TURF

6oz. Filet\*

9oz. New York Steak\*

10oz. Prime Rib\*

**\$39**

## SIDES

**\$4**

Baked Potato  
Potato of the Day  
Sautéed Mushrooms  
Caramelized Onions

Grilled Asparagus  
Creamed Corn  
Pasta Alfredo  
Pasta Pomodoro

## SAUCES

**\$2**

Gregory's Signature Steak Sauce  
Bordelaise Sauce  
Brandy Green Peppercorn Sauce  
Béarnaise Sauce

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