

GRs



## Appetizers

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| <b>Shrimp Cocktail</b> ..... 12.99<br><i>Chipotle Cocktail Sauce</i>   | <b>Escargot</b> ..... 12.99<br><i>Classic Bourguignonne style</i>                               |
| <b>Alaskan King Crab Legs</b> ..... 19.99<br><i>Served Chilled or Steamed</i>                                      | <b>Smoked Salmon</b> ..... 12.99<br><i>Smoked Salmon &amp; Crème Fraiche</i>                    |
| <b>Fresh Oysters – Half Dozen</b> ..... 12.99<br><i>Cocktail Sauce, Lemon, Tabasco</i>                             | <b>Oysters Rockefeller</b> ..... 12.99<br><i>Spinach, Bacon, Cheese, Butter Sauce</i>           |
| <b>Baked Boursin Cheese</b> ..... 11.99<br><i>Drizzled with a Tawny Port Reduction Topped with Fresh Mushrooms</i> | <b>Tenderloin Carpaccio</b> ..... 12.99<br><i>Fresh Greens, Oil &amp; Lemon Shaved Parmesan</i> |

## Soup & Salad

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| <b>Lobster Bisque</b> ..... 7.99<br><i>A Rich, Creamy Lobster Soup</i>   | <b>French Onion Soup</b> ..... 6.99<br><i>Baked Swiss &amp; Parmesan</i>                                |
| <b>GP's House Salad</b> ..... 8.99<br><i>Mixed Greens, Tomatoes, Parmesan Dijon &amp; Balsamic Vinaigrette</i> | <b>Caesars Salad</b> ..... 8.99<br><i>Anchovy, Garlic, Parmesan Classically Prepared</i>                |
| <b>Iceberg Wedge</b> ..... 7.99<br><i>Bermuda Onion, Greek Olives, Tomatoes Sliced Radish and Dressing</i>     | <b>Butterleaf Salad</b> ..... 6.99<br><i>Sundried Cranberries, Pine Nuts White Balsamic Vinaigrette</i> |

## Sides

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| <b>Sautéed Mushrooms</b> ..... 4.99 | <b>Garlic Mashed Potatoes</b> ..... 4.99 |
| <b>Creamed Spinach</b> ..... 4.99   | <b>Baked Potato</b> ..... 4.99           |
| <b>Fresh Asparagus</b> ..... 4.99   | <b>Rice Pilaf</b> ..... 4.99             |
| <b>Broiled Tomatoes</b> ..... 4.99  |  |

*An 18% Gratuity is Included on Parties of Six or More: One Check Please  
Corkage Fee \$15.00 - Split Plate Charge \$5.00 - Group Bookings Available*

## Entrées

*\*All Entrees are accompanied with choice of Garlic Mashed Potatoes, Baked Potato or Rice Pilaf*

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| <b>Filet Mignon</b><br><i>With a Cabernet Demi-glaze</i> |  | <b>T-Bone</b> .....                    | <b>33.99</b><br><i>24 oz. Broiled to Perfection Zinfandel Red Wine Sauce</i> |
| <b>Petite 8oz.</b> .....                                 | <b>26.99</b>   | <b>Rack of Lamb</b> .....              | <b>28.99</b><br><i>Served with Mint Jelly Glaze</i>                          |
| <b>Large 12oz.</b> .....                                 | <b>32.99</b>   | <b>Bone-In Rib Eye</b> .....           | <b>24.99</b><br><i>16oz. Broiled Seasoned with Fresh Herbs</i>               |
| <b>Charbroiled New York Steak</b>                        |  | <b>Roasted Breast of Chicken</b> ..... | <b>22.99</b><br><i>Stuffed with Herbs and Seasoned Potatoes</i>              |
| <b>12 oz.</b> .....                                      | <b>22.99</b>   | <b>Prime Rib of Beef</b>               |  |
| <b>16 oz.</b> .....                                      | <b>24.99</b>   | <b>12 oz.</b> .....                    | <b>20.99</b>   |
| <b>Filet Mignon &amp; Lobster</b> .....                  | <b>Market Price</b><br><i>8 oz. Petite Filet With a Single Australian Lobster Tail</i> | <b>16 oz.</b> .....                    | <b>24.99</b>   |
|  |  | <b>Filet Mignon &amp; Scampi</b> ..... | <b>34.99</b><br><i>8oz. Petite Filet Three Jumbo Prawns Scampi Style</i>     |

## The Chef's Oscars

*Topped with Crabmeat, Asparagus Spears and Bearnaise Sauce*

|                     |              |                           |              |                   |              |
|---------------------|--------------|---------------------------|--------------|-------------------|--------------|
| <b>Salmon</b> ..... | <b>25.99</b> | <b>Filet Mignon</b> ..... | <b>31.99</b> | <b>Veal</b> ..... | <b>29.99</b> |
|---------------------|--------------|---------------------------|--------------|-------------------|--------------|

## Seafood

*All Seafood entrees are accompanied with Rice Pilaf and Fresh Seasonal Vegetables*

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|--------------------------------------|---|-----------------------------------|--|
| <b>Shrimp Scampi</b> .....           | <b>24.99</b><br><i>Lemon, Garlic, White Wine Butter Sauce Served over Linguini</i>      | <b>Salmon</b> .....               | <b>22.99</b><br><i>Caramelized Shallot Bearnaise Sauce</i>   |
| <b>Walnut Crusted Sea Bass</b> ..... | <b>25.99</b><br><i>Lightly Seasoned and Encrusted with Red and Yellow Pepper Coulis</i> | <b>Fresh Fish Selection</b> ..... | <b>Market Price</b><br><i>Specially Created and Prepared</i> |

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