



## Appetizers

**MAUI COCONUT BATTERED JUMBO SHRIMP**  
SERVED WITH A TOASTED SESAME-JICAMA SLAW  
AND A SZECHWAN PLUM SAUCE \$10.95

**PORT JUDITH CALAMARI**  
LIGHTLY BREADED, FLASH FRIED AND SERVED WITH  
A ROASTED RED PEPPER MARINARA \$9.95

**ATLANTIC SMOKED SALMON**  
SERVED ON POINTS OF BROWN BREAD WITH A  
QUINELLE OF CITRUS CREAM CHEESE AND TOPPED  
WITH DOMESTIC CAVIAR \$9.95

**SUNDRIED TOMATO TORTILLA CHICKEN  
QUESADILLAS**  
STUFFED WITH CAJUN CHICKEN, BAYOU BLACK  
BEAN PASTE AND SHREDDED CHIHUAHUA CHEESE  
TOPPED WITH FRESH PICO DE GALLO, SERVED WITH  
A SIDE OF CHILI LIME SOUR CREAM \$8.95

**SPINACH AND ARTICHOKE DIP**  
A CLASSIC COMBINATION SERVED IN A WARM  
SOURDOUGH BREAD BOWL WITH TOASTED LAVACHE  
FLAT BREAD SHARDS \$7.95

**JUMBO CRAB CAKES**  
BLUE CRAB, PAN-FRIED AND SERVED ON A BED OF  
AVOCADO PICO DE GALLO, WITH TARO ROOT CHIPS  
AND A RED PEPPER AIOLI \$10.95

## Salads

**CLASSIC CAESAR**  
FRESH HEARTS OF ROMAINE AND SHAVED PARMESAN  
TOSSED IN OUR HOUSE-MADE DRESSING AND  
SERVED IN AN HERBED CROSTINI RING, GARNISHED  
WITH WHITE ANCHOVY FILETS \$6.95

**GOAT CHEESE AND SPINACH SALAD**  
FRESH SPINACH TOSSED IN A WARM LEMON-GARLIC  
DRESSING AND TOPPED WITH SHAVED RED ONION,  
SLICED STRAWBERRIES, TOASTED ALMOND SLIVERS  
AND GOAT CHEESE CROUTONS \$8.95

**VINE RIPENED TOMATO AND FRESH MOZZARELLA**  
A TOWER OF SLICED TOMATO AND MOZZARELLA  
SUPPORTED BY SHAVED CUCUMBER AND FRESH  
ASPARAGUS AND TOPPED WITH A CHIFFONADE OF BASIL  
AND DRIZZLED WITH A SWEET BALSAMIC REDUCTION \$7.95

**ORANGE TERIYAKI AHI TUNA**  
5 OZ. OF SUSHI GRADE TUNA MARINATED, SEARED,  
THINLY SLICED AND PLACED ON A BED OF HEARTY  
SALAD MIX TOSSED IN A CREAMY SESAME  
VINAIGRETTE AND TOPPED WITH CRUSHED PEANUTS,  
BEAN SPROUTS, CRISPY WONTONS AND JULIENNE  
CARROTS \$11.95

**HERB MARINATED GRILLED FLANK STEAK**  
SERVED ON A BED OF HOUSE SALAD MIX, TOSSED IN  
A CREAMY HORSERADISH VINAIGRETTE WITH  
WISCONSIN EXTRA SHARP CHEDDAR, CHERRY  
TOMATOES, TOBACCO ONIONS AND GARLIC  
CROSTINIS ON A BED OF HOUSE SALAD MIX \$10.95

**CHEF'S DAILY SOUP CREATION**  
MADE FROM THE FRESHEST INGREDIENTS  
PRICED DAILY

## Bistro-Style Pizzas

~9-INCH NEW YORK-STYLE CRUST~  
FRESH MOZZARELLA AND TOMATO BASIL \$9.95  
SHRIMP AND GARLIC \$10.95  
CLASSIC PEPPERONI \$9.95

## Sandwiches

**SLICED MARINATED STEAK**  
SERVED PHILLY-STYLE WITH CARAMELIZED ONIONS  
AND PEPPERS, MELTED SWISS, SHREDDED LETTUCE  
AND DICED TOMATO ON A HEARTY FRENCH  
BAGUETTE WITH A SIDE OF CHIPOTLE MAYO \$9.95

**SOUTHERN FRIED CHICKEN**  
BUTTERMILK BATTERED 8OZ CHICKEN BREAST  
SERVED WITH LETTUCE TOMATO AND SHAVED RED  
ONION ON TOMATO FOCCACIA WITH A SIDE OF  
HONEY-DIJON MAYO \$8.95

**MESQUITE BARBECUE PORK**  
NORTH CAROLINA PULLED PORK TOPPED WITH A  
SAVORY COLE SLAW AND SERVED ON A FRESH  
ONION CHIABATTA BOLLO \$8.95

**CHEF'S HAND PATTIED VEGETARIAN BURGER**  
A HOUSEMADE MIXTURE OF BEANS, GRAINS, FRESH  
VEGETABLES, HERBS AND SPICES GRILLED TO  
PERFECTION AND SERVED ON TOMATO FOCCACIA \$8.95

**GRACIES BACON CHEESE BURGER**  
A HALF-POUND OF GROUND SIRLOIN HAND PATTIED,  
SEASONED AND TOPPED WITH TRIPLE SMOKED  
BACON AND YOUR CHOICE OF AMERICAN, CHEDDAR  
OR SWISS CHEESE \$9.95  
~ ADD AVOCADO, GRILLED ONIONS OR ROASTED  
MUSHROOMS FOR .75 EACH ~

**GRACIES TURKEY CLUB**  
THE CLASSIC TRIPLE DECKER OF SMOKED TURKEY, SMOKED  
BACON, AVOCADO AND BEAN SPROUTS ON OUR MULTIGRAIN  
WHEAT WITH A HONEY DIJON MAYONNAISE \$7.95

**CHILLED CHICKEN SALAD SANDWICH**  
A CREAMY COMBINATION OF RED GRAPES, CELERY, TOASTED  
ALMONDS, RED ONIONS AND ROASTED CHICKEN ON OUR  
MULTIGRAIN WHEAT BREAD WITH LETTUCE AND TOMATO \$7.95

\*ALL SANDWICHES SERVED WITH FRENCH FRIES. A  
HOUSE SALAD MAY BE SUBSTITUTED FOR \$1.95\*

## Children's Menu

**CHICKEN NUGGETS \$4.95**

SERVED WITH FRIES

**GRILLED CHEESE SANDWICH \$4.95**

SERVED WITH FRIES

**BOWTIE PASTA \$4.95**

TOSSED WITH BUTTER AND CHEESE

**QUESADILLAS \$4.95**

CHEESE MELTED IN FLOUR TORTILLA  
WITH SOUR CREAM ON THE SIDE

## Desserts

PASSION FRUIT CRÈME BRULÉE \$6.95

ITALIAN ALMOND TORTE \$6.95

CHOCOLATE LAVA CAKE \$5.95

RUM BUTTERED BANANA BREAD PUDDING \$5.95

ELI'S CAPPUCINO CHEESECAKE \$5.95

HANDMADE VANILLA ICE CREAM WITH HOT FUDGE \$4.95

**JOIN US FOR BRUNCH**

**SATURDAY & SUNDAY**

**9 AM - 1 PM**

**AND LUNCH**

**7 DAYS A WEEK**

**11 AM - 5 PM**

**HAVE YOUR NEXT SPECIAL EVENT  
IN OUR PRIVATE PARTY ROOM**

**GRACIES**

**1119 W. WEBSTER AVE.**

**773.528.1788**

**WWW.GRACIESONWEBSTER.COM**