



GRETCHEN'S

BISTRO

SOUP & SALADS

- ⑦ HOUSE SALAD..... \$8
mixed greens, cucumber, sweet peppers, almonds, cranberries, strawberry vinaigrette
- ⑦ WHOLE BOSTON BIB..... \$15
pickled red onions, applewood smoked bacon, sun dried tomatoes, & house made dressing

- ⑧ SWEET PEPPER CRAB BISQUE..... \$8/12
Creamy sweet pepper bisque, with jumbo lump crab meat

STARTERS

- ⑧ SHRIMP COCKTAIL..... \$14
local jumbo shrimp with tangy avocado cocktail sauce
- ⑧ JUMBO LUMP CRAB COCKTAIL..... \$18
local jumbo lump with an avocado cocktail sauce
- BUTTERMILK SHRIMP..... \$16
lightly dusted & fried
- ⑧ COCKTAIL CRAB CLAWS..... \$14
fresh, locally sourced, marinated in our special sauce

- ⑧ SMOKED SALMON..... \$14
hickory smoked in house, served chilled with our caper cream cheese & baguettes
- FRESH LOCAL OYSTERS*..... \$14/20
on the half shell
- BAKED OYSTERS SAIGON*..... \$18/26
with a creamy parmesan
- GRILLED OYSTERS*..... \$18/26
chef's specialty

SEAFOOD TOWER

Fresh shrimp, oysters on the half shell, jumbo lump crab meat, & marinated cocktail crab claws
\$74

CHEF'S CHARCUTERIE

3 cheeses, 3 meats, condiment crackers, & various fruits
\$18

4 cheeses, 4 meats, housemade smoked salmon, condiments, crackers, & various fruits
\$26

SEAFOOD

- ⑧ JUMBO LUMP CRAB CAKES..... \$36
"HOUSE SPECIALTY" A little old bay, pan fried sweet crabs, haricot verts, & poached potatoes
- ⑧ SALMON*..... \$30
pan seared, roasted, topped with an elegant dill sauce, with haricot verts, & poached potatoes
- SHRIMP & POLENTA..... \$30
sautéed with sweet peppers and our creole pepper cream sauce

- PISTACHIO BUTTER SCALLOPS..... \$34
pan seared with pistachio butter sprinkled with freshly cracked pistachios, polenta, & haricot verts
- WHOLE FISH - seasonal..... MP
a Gretchen's exclusive: oven-baked in parchment with scalloped potatoes, olive oil, butter, & fresh herbs
- GROUPE..... \$32
pan seared with a browned butter jalapeno sauce served over grilled pineapple, & fried fresh corn

GRILLED TUNA STEAK..... \$34
served rare with sambuca cream sauce, sautéed spinach & poached potatoes

⑦ = Vegetarian

⑧ = Gluten Friendly



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SIGNATURE STEAKS

PETITE FILET MIGNON* 8oz	\$46
<i>tender, buttery, flame-grilled, melt-in-your-mouth, with haricot verts & a baked Vidalia onion</i>	
MAIN FILET MIGNON* 11oz	\$56
<i>larger cut of our filet, rich in flavor, cooked to perfection with haricot verts & a baked Vidalia onion</i>	
RIBEYE* 14oz	\$54
<i>marbled for maximum flavor, a rich & juicy steak of true indulgence, grilled to perfection served with haricot verts a baked Vidalia onion</i>	

DINNER FOR TWO

BUTCHER'S RESERVE PORTERHOUSE*

DemKota Ranch 26oz steak sliced by the chef and served on a cutting board for sharing, two haricot verts, two Vidalia onions, poached potatoes, & one shared dessert
\$100

*All steaks are grilled over an open flame
 Premium Quality from DemKota Ranch, SD*

CHEF'S SPECIALITY ENTREES

🍷 DUCK BREAST*.....	\$34
<i>pan-seared with a pan made orange fig sauce, pureed carrots, & poached potatoes</i>	
🍷 GRILLED CHICKEN.....	\$24
<i>plum and juicy boneless thighs, marinated and grilled over an open fire</i>	
🌱 VEGETARIAN PASTA	\$22
<i>chef's special with fresh seasonal vegetables sautéed in garlic & olive oil, and finished with a sprinkle of parmesan.</i>	
SHRIMP ORIENTAL.....	\$26
<i>light and flavorful pasta dish made with local shrimp from Oriental, NC</i>	

BEVERAGES

AQUA PANNA: Natural Spring Water.....	\$6
SAN PELLEGRINO: Sparking Spring Water.....	\$6
TEA: Sweetened or Unsweetened.....	\$3
LEMONADE:.....	\$4
SOFT DRINKS: Pepsi, Diet Pepsi, Starry, Mountain Dew, & Dr. Pepper.....	\$4

Due to our culinary methods and in order to maintain the integrity of our menu dishes will be delivered to the table as they are prepared.

**These items are served raw or undercooked, or contain(or may contain) raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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DESSERTS

all are \$14

PEACH COBBLER

sweet peaches, brown sugar, baked in a ramekin

CHOCOLATE BROWNIE

with chocolate ganache housemade chantilly cream & vanilla bean gelato

PAN FRIED POUND CAKE

with salted caramel gelato and chantilly cream

GELATO

Sicilian Pistachio, Sea Salt Caramel, Dark Chocolate, Raspberry, Vanilla Bean

One for \$10 - or - Three for \$24

SPECIALITY COFFEE

ESPRESSO.....	\$5
<i>a bold and aromatic classic that delivers a rich, intense flavor</i>	
AMERICANO.....	\$6
<i>a smooth, well-balanced coffee that offers a slightly milder taste than espresso while remaining full of character</i>	
CAPPUCCINO.....	\$8
<i>a creamy combination of espresso, steamed milk, and frothy foam, finished with a sprinkle of cocoa powder</i>	
CAFE LATTE.....	\$8
<i>a silky, smooth coffee crafted from espresso & steamed milk, topped with a delicate layer of foam</i>	
GRETCHEN'S COFFEE.....	\$20
<i>signature "triple shot" cappuccino featuring three liqueurs & carefully prepared for a comforting end</i>	
ESPRESSO MARTINI.....	\$16
<i>an elegant cocktail that mixes espresso, vodka, & coffee liqueur, resulting in a smooth, frothy treat</i>	
IRISH COFFEE.....	\$10
<i>inspired by the world famous Buena Vista in San Francisco made traditionally using a double shot of espresso, sugar, and Jameson with a lovely cream top</i>	

AFTER DINNER DIGESTIFS

Neat or on the Rocks

\$10

Brandy, Cognac XO, Amaretto, Sambuca, Grappa, Port, Limoncello, Grand Marnier,
Baileys Irish Cream, Drambuie, Chartreuse, Campari, Frangelico, Cointreau, Kahlua, Chambord