



# GRETCHEN'S

B I S T R O

Wine Spectator

Award of Excellence 2025

## SOUP & SALADS

- ① HOUSE SALAD.....\$6  
*Mixed greens, sweet peppers, sliced Granny Smith apples, almonds, cranberries, strawberry vinaigrette*
- ① THE WEDGE .....\$12  
*Crisp iceberg lettuce, pickled red onions, applewood smoked bacon, sun-dried tomatoes, blue cheese crumbles & house-made dressing*

- ① TOMATO BISQUE.....\$6/10  
*Creamy tomato bisque with garlic toasted croutons and a sprinkle of fresh chives*
- ① SWEET PEPPER CRAB BISQUE.....\$8/12  
*Creamy sweet pepper bisque, with jumbo lump crab meat*

## STARTERS

- ① SHRIMP COCKTAIL.....\$12  
*Local jumbo shrimp with tangy avocado cocktail sauce*
- BUTTERMILK SHRIMP.....\$16  
*Lightly fried, tossed in our signature sauce & served with house-made chili sauce*
- ① SMOKED SALMON.....\$14  
*Served with our caper cream cheese, red onions & toasted crostini*
- CHEF'S CHARCUTERIE.....\$24  
*A variety of cured meats and cheeses, fresh fruits, jams, and assorted breads and crackers*

- ① BEEF CARPACCIO\*.....\$24  
*Classic Italian preparation — thinly sliced beef filet with olive oil, fresh lemon juice, capers & arugula*
- FRESH LOCAL OYSTERS\*.....\$16/22  
*On the half shell*
- OYSTERS SAIGON\*.....\$18/26  
*Fresh oysters baked with a creamy Parmesan béchamel sauce*
- OYSTERS ORIENTAL\*.....\$18/26  
*Garlic, herb, and butter baked oysters*

## SEAFOOD

- ① JUMBO LUMP CRAB CAKES.....\$36  
*House Specialty - A little old bay, pan fried sweet crabs, haricot verts, & poached potatoes*
- ① SALMON\*.....\$30  
*Pan-seared, roasted, topped with an elegant dill sauce, with haricot verts, & poached potatoes*
- ① CHILEAN SEA BASS.....\$42  
*Pan-seared in a rich lemon butter sauce, served with asparagus & poached potatoes*
- PISTACHIO BUTTER SCALLOPS.....\$34  
*Pan-seared with pistachio butter sprinkled with freshly cracked pistachios, polenta, & haricot verts*

- GRILLED TUNA STEAK\* .....\$34  
*Served rare with sambuca cream sauce, sauteed spinach & poached potatoes*
- HALIBUT.....\$38  
*Pan-seared halibut finished with a browned butter caper sauce, served over lemon asparagus risotto*
- ① SNAPPER À LA OSCAR.....\$34  
*Oven-baked and served in parchment, snapper filet topped with jumbo lump crabmeat over scalloped potatoes, finished with asparagus & melted butter*
- ① SHRIMP & POLENTA.....\$30  
*Sautéed shrimp with sweet peppers & crimini mushrooms in a Creole pepper cream sauce*

① = Vegetarian

① = Gluten Friendly



# GRETCHEN'S BISTRO

## SIGNATURE STEAKS

- FILET MIGNON\* 10oz** .....\$52  
*Tender, buttery, flame-grilled, melt-in-your-mouth, with haricot verts & a baked Vidalia onion*
- RIBEYE\* 18oz** .....\$56  
*Marbled for maximum flavor, a rich & juicy steak of true indulgence, grilled to perfection served with haricot verts a baked Vidalia onion*
- COWBOY BONE-IN RIBEYE\* 22oz** .....\$60  
*The go-to choice for serious steak lovers — rich in flavor, juicy & tender*

## ENHANCE YOUR STEAK

DIABLO SHRIMP \$14

GARLIC BUTTER MUSHROOMS \$12

LUMP CRABMEAT OSCAR \$16

## DINNER FOR TWO

### BUTCHER'S RESERVE PORTERHOUSE\*

*26 oz. steak, sliced by the chef and served on a cutting board for sharing, with haricots verts, Vidalia onions, poached potatoes and one shared dessert*  
**\$110**

## CHEF'S SPECIALTY ENTRÉES

- DUCK BREAST\*** .....\$34  
*Pan-seared with a pan made orange fig sauce, pureed carrots, & poached potatoes*
- FRENCHED RACK OF LAMB**.....\$42  
*Two Colorado lamb chops reverse-seared in butter, garlic & thyme, served with puréed carrots, poached potatoes & fig preserves*
- CHICKEN FRANCESE**.....\$32  
*Pan-fried cutlets simmered in a buttery lemon white wine sauce, served with pasta & haricot verts*
- PARISIAN CHICKEN & MUSHROOMS**.....\$32  
*Pan-fried chicken cutlets with sautéed crimini mushrooms in a delicate wine butter sauce, served with risotto & haricot verts*
- SHRIMP ORIENTAL**.....\$28  
*Light & flavorful pasta made with local shrimp from Oriental, NC*
- PASTA PRIMAVERA**.....\$24  
*Chef's special with fresh seasonal vegetables sautéed in garlic & olive oil, finished with a sprinkle of Parmesan.*

## BEVERAGES

- AQUA PANNA: Natural Spring Water**..... \$6
- SAN PELLEGRINO: Sparking Spring Water**..... \$6
- TEA:** ..... \$4
- SOFT DRINKS: Coke, Diet Coke, Sprite, Cheerwine, Orange Jarritos, Topo Chico (Bottled)**..... \$5

*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.*