



\$25 Lunch

dine-in only | no substitutions

First Course

BAKED POTATO DIP

Tastes just like a stuffed baked potato with melted cheese, bacon, and chives served with house-fried chips

ONION RINGS

With Sriracha mayonnaise

SEAFOOD CAMPECHANA

Jumbo lump crabmeat, shrimp, avocado, jalapeño, red onion, and cilantro in a spicy tomato sauce

Second Course

AMERICAN GARDEN SALAD

Topped with bacon and served with your choice Thousand Island, blue cheese vinaigrette, classic vinaigrette, or ranch

CHICKEN TORTILLA SOUP

Crisp tortilla strips, jalapeño jack cheese, cilantro, and fresh avocado

CLASSIC CAESAR SALAD

With croutons and Parmesan

Third Course

GRACE'S WAGYU CHEESEBURGER

House-ground on challah with cheddar, and classic toppings, served with fries

THE TUNA STACK

Avocado, tomato, jicama, edamame, and pea shoots in a ginger soy vinaigrette

TONI'S KALE SALAD

Apples, strawberries, pecans, feta cheese, and grilled chicken in a honey soy ginger dressing

Dessert

BREAD PUDDING

Brandy soaked cranberries finished with a nutmeg icing
+ \$5.00

Cocktail

BLOOD ORANGE HUGO SPRITZ

St-Germain, blood orange, fresh lime, prosecco, and soda water
+ \$14.39





\$55 Dinner

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First Course

FRIED GREEN TOMATOES

Served with feta and remoulade

STICKY RIBS

Boneless pork ribs in an orange ginger glaze
tossed with sesame seeds

CHARBROILED OYSTERS

Gulf Coast oysters on the half-shell cooked in a
garlic herb butter over oak and pecan wood

Second Course

MIA'S GUMBO

Louisiana-style with shrimp, crab, and okra
served with white rice and saltines

CHICKEN TORTILLA SOUP

Crisp tortilla strips, jalapeño jack cheese,
cilantro, and fresh avocado

CLASSIC CAESAR SALAD

With croutons and Parmesan

Third Course

BEEF TIPS AND RICE

Tender cubes of beef lovingly simmered in a
rich gravy served over white rice

THE TUNA STACK

Avocado, tomato, jicama, edamame, and
pea shoots in a ginger soy vinaigrette

CHICKEN FRIED CHICKEN

Topped with jalapeño cream gravy and served with
mashed potatoes and black-eyed peas

CHICKEN & SAUSAGE JAMBALAYA

A hearty one-pot dish with tender chicken breast,
Andouille sausage, and rice, cooked with onions, celery,
bell peppers, garlic, and cayenne pepper for a spicy kick

Dessert

BREAD PUDDING

Brandy soaked cranberries finished
with a nutmeg icing

+ \$5.00

Cocktail

BLOOD ORANGE HUGO SPRITZ

St-Germain, blood orange, fresh lime, prosecco,
and soda water

+ \$14.39

GRACE'S