



## \$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

#### 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

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

#### LIMONCELLO SPRITZ

Prosecco, limoncello, St-Germain Elderflower, topped with sparkling mineral water + \$10.39





## \$39 Dinner

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

#### 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

with croutons and Parmesan

### Third Course

#### BEEF TIPS AND RICE

Tender cubes of beef lovingly simmered in a rich gravy stock 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

#### MAW MAW'S PORK POT ROAST

Fork tender and served with creamy mashed potatoes

### Dessert

#### BREAD PUDDING

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

### Cocktail

#### LIMONCELLO SPRITZ

Prosecco, limoncello, St-Germain Elderflower, topped with sparkling mineral water + \$10.39

GRACE'S