

MR. GREY

FOR THE TABLE

GRILLED OCTOPUS

Achiote Barbecue Sauce, Summer Succotosh

CRISPY CALAMARI

Chili & Soy Glaze, Pickled Peppers, Thai Basil

SMOKED SHRIMP JALAPEÑO POPPERS

Pickled Jalapeno, Smoked Shrimp Cream Cheese, Salmon Roe

THAI CURRY MUSSELS

Green Curry Broth, Bok Choi, Cilantro

SMOKED COLORADO TROUT PÂTÉ

Pickles, Red Endive, Horseradish, Persian Flatbread,

JONAH CRAB TOAST

Jonah Crab, Herb Mayo, Dill, Lemon

STEAK TARTARE

Caper Elmusion, Dried Apricots, Pickled Mustard Seeds, Persian Flatbread

CAVIAR SERVICE (30g) / (125g)

Persian Flatbread, Smoked Scallion Cream Cheese, Pickled Onions, Pearl Street Caviar

SALADS

GEM LETTUCE SALAD

Radish, Herbs, Pistachio Vinaigrette

KALE CAESAR

Smoked Croutons, Parmesan, Housemade Caesar Dressing

ASPARAGUS SALAD

Shaved Asparagus, Smoked Egg Yolk, Benito Flakes, Herb Vinaigrette

Add: Grilled Chicken, Grilled Shrimp or Scallops to any salad.

MAINS

PERUVIAN CHICKEN

Grilled Chicken, Fried Yucca, Aji Amarillo Sauce, Spicy Tahini

COLORADO PORK CHOP

Black Eyed Pea Salad, Cotija Cheese, Pork Jus

SEAFOOD LINGUINE

Linguine, Seafood Meadly, White Wine, Garlic, Herbs

STEAK FRITES

Bavette Steak, Seaweed Butter, Fresh Herbs, Black Pepper Gravy

NEW ENGLAND LOBSTER ROLL

Freshly Shucked Maine Lobster, Served Cold With Mayo, Fries

ALASKAN HALIBUT

Braised Baby Fennel, Fingerling Potatoes, Saffron Broth

BAKED RIGATONI

Marinara, Ricotta, Mozzarella

VEGETABLES

GRILLED ASPARAGUS

HEIRLOOM CARROTS

ROASTED OYSTER MUSHROOMS

SAUTÉED BROCCOLINI

THE SWEET STUFF

BROWNIE SUNDAE

Housemade Brownie, Ice Cream

CARROT CAKE SUNDAE

Fried Carrot Cake, Cream Cheese Ice Cream, Coco Nibs

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

- 20% Gratuity Added On Tables 6 or More -