



DINNER MENU

STARTERS

CAULIFLOWER WINGS (GF, V) • 12
dredged in seasoned grain flour and fried
sauce choices: bbq, hot, mild, sweet Thai chili

COLOSSAL SHRIMP COCKTAIL • 15
served with cocktail sauce

MOZZARELLA TRIANGLES • 11
breaded, fried, served with house-made marinara

STUFFED CLAMS • 13
New England clams chopped, seasoned stuffing

FRIED CALAMARI • 13
dredged in seasoned all-purpose flour, served with
marinara (request chickpea flour for GF)

CHICKEN WINGS • 12
sauce choices: bbq, hot, mild, sweet Thai chili

VEGETABLE DUMPLINGS (V) • SM 9 • LG 14
Thai-style dumplings, served with Chinese sticky sauce

SPINACH AND ARTICHOKE DIP • 10
served in a bread bowl with corn chips

GREENS

ARUGULA PEAR (GF, VT) • 10
arugula, gorgonzola, pear, walnuts,
lemon poppy dressing

FALAFEL SALAD (GF, V) • 12
spring mix, pickled cucumbers, pickled red onions
tomato, house falafel, house tahini dressing

ADD CHICKEN • 4

ADD SHRIMP • 6

ADD STEAK • 7

CAESAR SALAD • 9
crisp romaine, parmesan, croutons, caesar dressing
dish can be made gf by removing croutons

HOUSE SALAD (GF, VT) • 8
spring mix, carrots, cucumbers, red onion,
tomato, balsamic

FLATBREADS

BUFFALO or BBQ CHICKEN • 12
slow roasted chicken, cheddar cheese,
choice of buffalo or bbq drizzle

BBQ BRISKET • 16
brisket, red onion, cheddar cheese, bbq drizzle

STEAK GORGONZOLA • 15
flat iron steak, gorgonzola crumbles,
red onion, mushrooms, arugula

CAPRESE (VT) • 12
fresh mozzarella, basil pesto, torn basil, tomato

FAJITAS

CHICKEN • 12 PORK • 13 SHRIMP • 13 STEAK • 14 VEGGIES • 9

served with flour tortillas, guacamole, caramelized onions, roasted red peppers, sour cream, Pico de Gallo (request corn tortillas for GF)

BURGERS

SERVED WITH FRIES, SIDE SALAD OR COLESLAW | ONION RINGS • 1.25 | SWEET POTATO FRIES • 2 | GF BUN • 3

THE GRILL BURGER • 15
6 ounce local grass-fed beef, lettuce, tomato, onion,
house pickles, house sauce, choice of cheese

VEGGIE BURGER (V) • 13
chipotle black bean, lettuce, tomato. onion, pickles, house sauce

JUICY LUCY • 15
cheddar cheese sandwiched between two 3 ounce patties,
lettuce, tomato, onion, pickles, house sauce

PASTAS

BOLOGNESE • 23
local grass-fed beef, ground pork, pork sausage,
house-made marinara over linguini

PASTA PRIMAVERA (V) • 16
fresh vegetables lightly tossed with penne

SHRIMP SCAMPI • 24
garlic butter wine sauce over linguini

ADD CHICKEN • 4

ADD SHRIMP • 6

ADD STEAK • 7

GNOCCHI • 22
pan seared potato gnocchi, brown butter, fresh sage
(request olive oil for V)

PENNE A LA VODKA • 20
heavy cream, crushed tomatoes, vodka

PENNE WITH ALFREDO SAUCE • 20
parmesan, romano, heavy cream

PLATES

AHI TUNA • 23
sesame seed crusted and seared, served with
cilantro lime rice, Chinese sticky sauce

NY STRIP • 27
14 ounce local grass-fed strip steak, potato of the day
vegetable of the day

SALMON • 20
baked salmon, cilantro lime rice, vegetable of the day

CHICKEN PICCATA • 22
seasoned flour, shallots, onion, olive oil, butter
capers, lemon juice over linguini

PORK SCHNITZEL • 24
boneless pork pounded thin, breaded, fried,
potato of the day, vegetable of the day

PLEASE LET YOUR SERVER KNOW OF ANY FOOD SENSITIVITIES OR ALLERGIES

GF • GLUTEN FREE

V • VEGAN

VT • VEGETARIAN

we purchase our grass-fed organic beef from local Grimaldi Farms and our bread from local Filli's Deli and Bakery