

# EASTSIDE GRILLE



## DINNER MENU

### APPETIZERS

<b>MOZZARELLA STICKS</b> 12 MADE IN-HOUSE, HAND-CUT, BREADED AND FRIED, SERVED WITH HOUSE-MADE MARINARA	<b>CRISPY FRIED SHRIMP</b> 12 BATTERED, DEEP FRIED, AND TOSSED IN SPICY AIOLI SERVED OVER ARUGULA
<b>SEARED TUNA* (GF)</b> 15 SEARED RARE SERVED WITH SPICY CUCUMBER SALAD AND WASABI DRESSING	<b>TRIO OF SHROOMS</b> 12.50 PUFF PASTRY, THREE VARIETIES OF MUSHROOMS, SAUTÉED IN CREAM WITH TARRAGON, SPINACH, AND COUSCOUS
<b>PORK AND SHRIMP LETTUCE WRAPS</b> 12 SERVED WITH HOUSE-MADE PICKLED VEGETABLES AND HOISIN SAUCE	<b>ROASTED GRAPE BRUSCHETTA</b> 10.50 SOURDOUGH WITH HOUSE-MADE BOURSIN CHEESE SERVED WITH LIGHTLY ROASTED GRAPES AND A RIESLING REDUCTION
<b>PRETZEL BITES</b> 9.50 SERVED WITH HOUSE-MADE HONEY MUSTARD	<b>ANTIPASTO PLATE</b> 18 ARTICHOKES, PEPPERONCINI, OLIVES, ROASTED BELL PEPPERS, PEPPERONI, SALAMI, AND MOZZARELLA SERVED WITH GRILLED BAGUETTE
<b>BEEF SATAY</b> 14 MARINATED BEEF SERVED WITH A THAI BASIL EMULSION	<b>CHICKEN TENDERS OR BONE-IN WINGS</b> 12 CHOICE OF BUFFALO, BBQ, GARLIC PARMESAN, PLAIN, OR THAI CHILI SERVED WITH A SIDE OF BLUE CHEESE OR RANCH <i>TWO SAUCES MIXED, EXTRA BLUE CHEESE OR RANCH +.50</i>
<b>TRUFFLE FRIES</b> 7 FRESH CRISPY FRENCH FRIES TOSSED IN TRUFFLE OIL AND SHAVED GRAFTON TRUFFLE CHEDDAR CHEESE	

### SOUPS & SALADS

<b>CLAM CHOWDER</b> CUP 6 BOWL 9	<b>CHEF'S SOUP OF THE DAY</b> CUP 6 BOWL 9
<b>GARDEN SALAD (GF)</b> SMALL 7 LARGE 9 MIXED GREENS, TOMATO, CUCUMBERS, AND CHOICE OF DRESSING	<b>CAESAR SALAD</b> SMALL 7 LARGE 9 ROMAINE, CROUTONS, AND CHEESE TOSSED WITH CREAMY CAESAR DRESSING
<b>MARKET SALAD (GF)</b> 11 MIXTURE OF BOSTON BIBB AND ARUGULA LETTUCE TOSSED WITH CHERRY TOMATOES, CUCUMBERS, CARROTS, AND RADISHES IN A SESAME SEED VINAIGRETTE	<b>COBB SALAD (GF)</b> 13 ROMAINE TOPPED WITH HARD-BOILED EGG, RED ONION, BLUE CHEESE, BACON, TOMATO, CUCUMBER, AND AVOCADO
<b>FALL SALAD (GF)</b> 12 BABY KALE, APPLE, FENNEL, ROASTED PUMPKIN, AND SUNFLOWER SEEDS WITH A HONEY APPLE VINAIGRETTE	<b>MEXICAN GRAIN BOWL (GF)</b> 13 QUINOA, AVOCADO, BLACK BEANS, TOMATO, CILANTRO, EDAMAME, FRESH CORN, AND CHIPOTLE DRESSING

### SALAD ENHANCEMENTS

*Additional Option: Blackened Seasoning*

<b>STEAK TIPS*</b> ..... 10	<b>SHRIMP</b> ..... 8
<b>GRILLED CHICKEN</b> ..... 7	<b>EDAMAME</b> ..... 4
<b>SALMON*</b> ..... 10	

*GF - Gluten Free Options*

*Before placing your order, please inform your server if you or anyone in your party has a food allergy or dietary restriction.*

*\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.*

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# ENTRÉES

<b>CHICKEN PARMESAN</b> BREADED CHICKEN SERVED OVER SPAGHETTI WITH OUR HOUSE-MADE MARINARA, TOPPED WITH MELTED CHEESE	22
<b>MARINATED STEAK TIPS*</b> HAND-CUT STEAK TIPS, MARINATED AND TOPPED WITH A DEMI-GLACE SERVED WITH MASHED POTATO AND VEGETABLE OF THE DAY	27
<b>CLAMS AND MUSSELS PAPPARDELLE</b> SAUTÉED WITH SPICY SAUSAGE AND ROASTED PEPPERS IN WHITE WINE AND BUTTER	25
<b>PAN SEARED SCALLOPS (GF)</b> FRENCH LENTILS, BUTTERNUT SQUASH, BOK CHOY, AND BACON GASTRIQUE	29
<b>MACADAMIA CRUSTED HADDOCK</b> PURPLE POTATOES, PORTABELLA MUSHROOMS AND LEEKS WITH ROMESCO SAUCE	24
<b>STEAMED SNAPPER WITH LEMONGRASS (GF)</b> SAUTÉED BOK CHOY AND SHIITAKE MUSHROOMS TOPPED WITH AN HERBAL GINGER RELISH	28
<b>STROGANOFF</b> BEEF STEWED WITH MUSHROOM CREAM AND POURED OVER EGG NOODLES	28
<b>BRAISED SHORT RIB</b> MUSHROOM RISOTTO WITH CARROTS, BRUSSEL SPROUTS TOPPED WITH SCALLIONS AND RED FRESNO PEPPERS	30
<b>PORK CHOP (GF)</b> BRINED AND SMOKED WITH BROCCOLINI, ROASTED FINGERLING POTATOES, AND AN APPLE ONION COMPOTE	27
<b>FILET MIGNON* (GF)</b> 8OZ GRILLED CERTIFIED ANGUS BEEF SERVED WITH ROASTED BRUSSELS SPROUTS, CARAMELIZED CIPOLLINI ONIONS, MASHED POTATOES, AND A CREAMY COGNAC SAUCE	32
<b>VEGETARIAN</b> ASK YOUR SERVER ABOUT TODAY'S OFFERINGS OR LET CHEF CREATE SOMETHING SPECIAL FOR YOU	20

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# HANDHELDS

COMES WITH A PICKLE AND CHOICE OF SIDE: FRIES, TATER TOTS, FRUIT SALAD, OR COLESLAW  
ONION RINGS +2.50  
GLUTEN FREE BREAD, BUNS, AND WRAPS AVAILABLE

<b>MCC BURGER*</b> 1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH LETTUCE, TOMATO, AND ONION <i>VEGGIE BURGER AVAILABLE</i>	15	<b>EGGPLANT PARMESAN</b> CRISPY BREADED FRIED EGGPLANT WITH HOUSE-MADE MARINARA, MOZZARELLA CHEESE AND FRESH BASIL ON A HOAGIE ROLL	13.50
<b>CHEF'S BURGER*</b> 1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH CANDIED BACON, TOMATO JAM, HOUSE-MADE BOURSIN CHEESE, AND A RED ONION MARMALADE <i>VEGGIE BURGER AVAILABLE</i>	17	<b>SPICY CHICKEN SANDWICH</b> SPICY BREADING, FRIED AND SERVED ON A TOASTED BRIOCHE BUN WITH HOT HONEY, COLESLAW AND HOUSE-MADE PICKLES	15
<b>STEAK &amp; CHEESE</b> SHAVED PRIME RIB WITH PEPPERS, ONIONS, MUSHROOMS AND AMERICAN CHEESE SERVED ON A HOAGIE ROLL	15	<b>BUFFALO CHICKEN WRAP</b> FRIED CHICKEN TENDERS, TOSSED WITH BUFFALO SAUCE WRAPPED IN A TORTILLA WITH LETTUCE, TOMATO, AND BLUE CHEESE	14
<b>ADDITIONAL OPTIONS</b> BLACKENED SEASONING, CHEESE +1, BACON +1, AVOCADO +2		<b>MARINATED GRILLED CHICKEN SANDWICH</b> GRILLED CHICKEN SERVED WITH BACON, LETTUCE, TOMATO, PICKLED RED ONION, AND PROVOLONE CHEESE ON A BRIOCHE BUN	15

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