– Marlborough Country Club —

EASTSIDE GRILLE



DINNER MENU

APPETIZERS

MOZZARELLA STICKS **ARANCINI** 12 MADE IN-HOUSE, HAND-CUT, BREADED AND FRIED, SERVED DEEP FRIED RISOTTO BALLS STUFFED WITH PEAS, HAM, AND WITH HOUSE-MADE MARINARA

MOZZARELLA, SERVED WITH HOUSE-MADE MARINARA

9.50

9.50

ASPARAGUS PUFF PASTRY SHORT RIB CROQUETTES 12 10 POTATO AND BRAISED SHORT RIBS MIXED WITH CHEESE AND BAKED ASPARAGUS AND PROSCIUTTO, TOPPED WITH SCALLIONS, SERVED WITH A ROMESCO SAUCE GRUYERE CHEESE AND A HOLLANDAISE SAUCE

MEDITERRANEAN PLATE TOAST 11 10 RUSTIC GRILLED SOURDOUGH BREAD TOPPED WITH HUMMUS, TABBOULEH, CARROTS, CELERY, CUCUMBER, WHIPPED GOAT CHEESE, FRESH SPRING PEAS, PICKLED TOMATO, KALAMATA OLIVES, FETA CHEESE, AND WARM RAMPS AND DRIZZLED WITH HONEY GRILLED PITA BREAD

GRILLED SHRIMP SKEWER (GF) SAUTÉED MUSSELS 13 15 MARINATED GRILLED SHRIMP SERVED WITH A CHIPOTLE PEI MUSSELS SAUTÉED IN A WHITE WINE BUTTER, SAFFRON AIOLI CREAM, OR MARINARA SAUCE, SERVED WITH GRILLED BREAD

CHICKEN TENDERS OR BONE IN WINGS PRETZEL BITES CHOICE OF BUFFALO, BBQ, GARLIC PARMESAN, PLAIN, OR THAI SERVED WITH HOUSE-MADE HONEY MUSTARD CHILI SERVED WITH A SIDE OF BLUE CHEESE OR RANCH TWO SAUCES MIXED, EXTRA BLUE CHEESE OR RANCH +.50

SOUPS & SALADS

TEAL TIDE*

CLAM CHOWDER TOMATO BISQUE CUP 6 BOWL 9 CUP 5 BOWL 7

GARDEN SALAD (GF) SMALL 7 LARGE 9 CAESAR SALAD SMALL 7 LARGE 9 MIXED GREENS, RED ONION, CUCUMBERS, AND CHOICE OF ROMAINE, CROUTONS, AND CHEESE TOSSED WITH DRESSING CREAMY CAESAR DRESSING

COBB SALAD (GF) GREEK SALAD (GF) 11 ROMAINE TOPPED WITH HARD-BOILED EGG, RED ONION, ROMAINE TOPPED WITH CHICKPEAS, FETA, OLIVES,

BLUE CHEESE, BACON, TOMATO, CUCUMBER, AND CUCUMBER, TOMATO, RED ONION, AND OREGANO AVOCADO DRESSING

CRUNCHY GRAPE SALAD 10 MEXICAN GRAIN BOWL (GF) 12 ROMAINE TOPPED WITH RED AND GREEN GRAPES. OUINOA, AVOCADO, BLACK BEANS, TOMATO, CILANTRO. CUCUMBERS, AND CANDIED PECANS TOSSED IN A GREEK EDAMAME, AND CHIPOTLE DRESSING YOGURT DRESSING

SALAD ENHANCEMENTS

Additional Option: Blackened Seasoning

STEAR 111/5'10	SHRIMP 8
GRILLED CHICKEN 7	CHICKPEAS
SALMON*	EDAMAME 4

ENTRÉES

CHICKEN PARMESAN BREADED CHICKEN SERVED OVER LINGUINE WITH OUR HOUS	20 E-MADE MARINARA, TOPPED WITH MELTED CHEESE
MARINATED STEAK TIPS* HAND-CUT STEAK TIPS, MARINATED AND TOPPED WITH A DENTHE DAY	27 MI-GLAZE SERVED WITH MASHED POTATO AND VEGETABLE OF
FISH & CHIPS HAND BATTERED HADDOCK FRIED AND SERVED WITH FRENCH	24 I FRIES, COLESLAW, AND TARTAR SAUCE
SALMON* (GF) GRILLED AND SERVED WITH ROASTED SUNCHOKES, MUSHROO	DMS, VIDALIA ONIONS, AND ASPARAGUS
SCALLOPS PAN SEARED, PAIRED WITH PEAS THREE WAYS, ENGLISH, SNAPRED WINE CARAMEL SAUCE	28 , AND MINT PUREE, TOASTED IN LEMON PINE NUT ORZO AND
SWORDFISH GRILLED AND SERVED WITH CARROT, CHARRED FAVA BEANS, JA	ALAPENO, COCONUT RICE, AND PINEAPPLE SALSA
ALFREDO YOUR CHOICE OF CHICKEN OR SHRIMP SAUTÉED IN GARLIC AI CREAM SAUCE	CHICKEN 20 SHRIMP 24 ND WHITE WINE, SERVED WITH LINGUINE TOSSED IN A
MEAT LASAGNA GROUND BEEF MIXED WITH A TRIO OF CHEESES, LAYERED WITH	22 TH PASTA, SERVED ALONGSIDE A GARLIC KNOT
SPRING RISOTTO ARBORIO RICE MIXED WITH PEAS, GRILLED ASPARAGUS, RAMP ADD: STEAK TIPS +10, GRILLED CHICKEN +7, SALMON +10, GRILLED	
RIGATONI RAGOUT OF HOT ITALIAN SAUSAGE, MUSHROOMS, ROASTED T MOZZARELLA CHEESE	OMATOES, HOUSE-MADE MARINARA WITH CILIEGINE
PORK CHOP (GF) BRINED OVERNIGHT, COLD SMOKED THEN GRILLED, SERVED V POTATOES, STRAWBERRY GLAZE	27 WITH SPRING ONION, FRIED RADISHES, ROASTED FINGERLING
FILET MIGNON* (GF) 80Z FILET GRILLED, SHIITAKE MUSHROOMS, SPINACH AND CA COMPOUND BUTTER	36 RROT PUREE, SERVED WITH MASHED POTATO, AND HERB
VEGETARIAN ASK YOUR SERVER ABOUT TODAY'S OFFERINGS OR LET CHEF C	PREATE SOMETHING SPECIAL FOR YOU
HANDHELDS	
COMES WITH A PICKLE AND CHOICE OF SIDE: FRIES, TATER TO ONION RINGS +2.50 GLUTEN FREE BREAD, BUNS, AND WRAPS AVAILABLE	TS, FRUIT SALAD, OR COLESLAW
MCC BURGER* 15 1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH LETTUCE, TOMATO, AND MAYO VEGGIE BURGER AVAILABLE	MARINATED GRILLED CHICKEN SANDWICH 15 GRILLED CHICKEN SERVED WITH BACON, LETTUCE, TOMATO, PICKLED RED ONION, AND PROVOLONE CHEESE ON A BRIOCHE BUN
CHEF'S BURGER* 17 1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH BACON, BLUE CHEESE, MUSHROOMS, LETTUCE, TOMATO, AND MAYO VEGGIE BURGER AVAILABLE	COD BLT LOCAL CAUGHT COD, BATTERED AND DEEP FRIED, WITH BACON, LETTUCE, TOMATO, AND TARTAR SAUCE ON A HOAGIE ROLL

STEAK & CHEESE

SHAVED PRIME RIB WITH PEPPERS, ONIONS, MUSHROOMS AND AMERICAN CHEESE SERVED ON A HOAGIE ROLL

15 PORTOBELLO PESTO

MARINATED ROASTED PORTOBELLO MUSHROOM WITH MELTED MOZZARELLA, PESTO, AND TOMATO ON A CIABATTA ROLL

13

BUFFALO CHICKEN WRAP

FRIED CHICKEN TENDERS, TOSSED WITH BUFFALO SAUCE WRAPPED IN A TORTILLA WITH LETTUCE, TOMATO, AND BLUE CHEESE

14 ADDITIONAL OPTIONS

BLACKENED SEASONING, CHEESE +1, BACON +1, AVOCADO +1

GF - Gluten Free Options