# - MARLBOROUGH COUNTRY CLUB -EASTSIDE GRILLE



### DINNER MENU

#### **APPETIZERS** MOZZARFIJA STICKS

MOZZARELLA STICKS MADE IN-HOUSE, HAND-CUT, BREADED AND FRIED, SERVE WITH HOUSE-MADE MARINARA	12 D	ARANCINI DEEP FRIED RISOTTO BALLS STUFFED WITH PEAS, HAM, AI MOZZARELLA, SERVED WITH HOUSE-MADE MARINARA	9.50 ND
SHORT RIB CROQUETTES POTATO AND BRAISED SHORT RIBS MIXED WITH CHEESE A SCALLIONS, SERVED WITH A ROMESCO SAUCE	12 ND	ASPARAGUS PUFF PASTRY BAKED ASPARAGUS AND PROSCIUTTO, TOPPED WITH GRUYERE CHEESE AND A HOLLANDAISE SAUCE	10
TOAST RUSTIC GRILLED SOURDOUGH BREAD TOPPED WITH WHIPPED GOAT CHEESE, FRESH SPRING PEAS, PICKLED RAMPS AND DRIZZLED WITH HONEY	11	MEDITERRANEAN PLATE HUMMUS, TABBOULEH, CARROTS, CELERY, CUCUMBER, TOMATO, KALAMATA OLIVES, FETA CHEESE, AND WARM GRILLED PITA BREAD	10
<b>GRILLED SHRIMP SKEWER (GF)</b> MARINATED GRILLED SHRIMP SERVED WITH A CHIPOTLE AIOLI	13	SAUTÉED MUSSELS PEI MUSSELS SAUTÉED IN A WHITE WINE BUTTER, SAFFRO CREAM, OR MARINARA SAUCE, SERVED WITH GRILLED BRE	
CHICKEN TENDERS OR BONE IN WINGS CHOICE OF BUFFALO, BBQ, GARLIC PARMESAN, PLAIN, OR THAI CHILI SERVED WITH A SIDE OF BLUE CHEESE OR RAN <i>TWO SAUCES MIXED, EXTRA BLUE CHEESE OR RANCH +.50</i>		PRETZEL BITES SERVED WITH HOUSE-MADE HONEY MUSTARD	9.50

## SOUPS & SALADS

CLAM CHOWDER	CUP 6 BOWL 9	TOMATO BISQUE	CUP 5 BOWL 7	
<b>GARDEN SALAD (GF)</b> MIXED GREENS, TOMATO, CUCUMBERS, DRESSING	SMALL 7 LARGE 9 AND CHOICE OF	<b>CAESAR SALAD</b> Romaine, croutons, and chees creamy caesar dressing	SMALL 7 LARGE 9 Se tossed with	
<b>COBB SALAD (GF)</b> Romaine topped with hard-boiled Blue cheese, bacon, tomato, cucun Avocado		<b>GREEK SALAD (GF)</b> ROMAINE TOPPED WITH CHICKPE CUCUMBER, TOMATO, RED ONION DRESSING		
<b>CRUNCHY GRAPE SALAD</b> ROMAINE TOPPED WITH RED AND GREE CUCUMBERS, AND CANDIED PECANS TO YOGURT DRESSING		MEXICAN GRAIN BOWL (G QUINOA, AVOCADO, BLACK BEANS, EDAMAME, AND CHIPOTLE DRESSI	, TOMATO, CILANTRO,	
SALAD ENHANCEMENTS Additional Option: Blackened Seasoning				
STEAK TIPS*	10	SHRIMP		
GRILLED CHICKEN	7	CHICKPEAS		
SALMON*	10	EDAMAME	4	

*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.

ENTRÉES	

22 BREADED CHICKEN SERVED OVER LINGUINE WITH OUR HOUSE-MADE MARINARA, TOPPED WITH MELTED CHEESE	20
MARINATED STEAK TIPS* HAND-CUT STEAK TIPS, MARINATED AND TOPPED WITH A DEMI-GLAZE SERVED WITH MASHED POTATO AND ASPARAGUS	27
FISH & CHIPS Hand Battered Haddock Fried and Served with French Fries, Coleslaw, and Tartar Sauce	24
SALMON* (GF) GRILLED AND SERVED WITH ROASTED SUNCHOKES, MUSHROOMS, VIDALIA ONIONS, AND ASPARAGUS	26
SCALLOPS PAN SEARED, PAIRED WITH PEAS THREE WAYS, ENGLISH, SNAP, AND MINT PUREE, TOSSED IN LEMON PINE NUT ORZO AND RED WINE CARAMEL SAUCE	28
SWORDFISH GRILLED AND SERVED WITH CARROT, CHARRED FAVA BEANS, JALAPENO, COCONUT RICE, AND PINEAPPLE SALSA	27
ALFREDO CHICKEN 20 SHRIMP 2 YOUR CHOICE OF CHICKEN OR SHRIMP SAUTÉED IN GARLIC AND WHITE WINE, SERVED WITH LINGUINE TOSSED IN A CREAM SAUCE	24
MEAT LASAGNA GROUND BEEF MIXED WITH A TRIO OF CHEESES, LAYERED WITH PASTA, SERVED ALONGSIDE A GARLIC KNOT	22
SPRING RISOTTO Arborio Rice Mixed with Peas, grilled Asparagus, ramps, mushrooms and parmesan cheese Add: Steak Tips +10, grilled chicken +7, salmon +10, grilled or sautéed shrimp +8	22
RIGATONI RAGOUT OF HOT ITALIAN SAUSAGE, MUSHROOMS, ROASTED TOMATOES, HOUSE-MADE MARINARA WITH CILIEGINE MOZZARELLA CHEESE	23
PORK CHOP (GF) BRINED OVERNIGHT, COLD SMOKED THEN GRILLED, SERVED WITH SPRING ONION, FRIED RADISHES, ROASTED FINGERLING POTATOES, STRAWBERRY GLAZE	27 IG
FILET MIGNON* (GF) 80Z FILET GRILLED, SHIITAKE MUSHROOMS, SPINACH AND CARROT PUREE, SERVED WITH MASHED POTATO, AND HERB COMPOUND BUTTER	36
VEGETARIAN ASK YOUR SERVER ABOUT TODAY'S OFFERINGS OR LET CHEF CREATE SOMETHING SPECIAL FOR YOU	20

## 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

MCC BURGER* 15	MARINATED GRILLED CHICKEN SANDWICH 15
1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH LETTUCE,	GRILLED CHICKEN SERVED WITH BACON, LETTUCE,
TOMATO, AND MAYO	TOMATO, PICKLED RED ONION, AND PROVOLONE CHEESE
VEGGIE BURGER AVAILABLE	ON A BRIOCHE BUN
CHEF'S BURGER* 17	COD BLT 15
1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH BACON,	LOCAL CAUGHT COD, BATTERED AND DEEP FRIED, WITH
BLUE CHEESE, MUSHROOMS, LETTUCE, TOMATO, AND MAYO	BACON, LETTUCE, TOMATO, AND TARTAR SAUCE ON A
VEGGIE BURGER AVAILABLE	HOAGIE ROLL
STEAK & CHEESE 15 SHAVED PRIME RIB WITH PEPPERS, ONIONS, MUSHROOMS AND AMERICAN CHEESE SERVED ON A HOAGIE ROLL	PORTOBELLO PESTO 13 MARINATED ROASTED PORTOBELLO MUSHROOM WITH MELTED MOZZARELLA, PESTO, AND TOMATO ON A CIABATTA ROLL
BUFFALO CHICKEN WRAP14FRIED CHICKEN TENDERS, TOSSED WITH BUFFALO SAUCEVRAPPED IN A TORTILLA WITH LETTUCE, TOMATO, ANDBLUE CHEESE	<u>Additional options</u> Blackened Seasoning, Cheese +1, Bacon +1, Avocado +1

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