

EASTSIDE GRILLE



DINNER MENU

APPETIZERS

MOZZARELLA STICKS	12	SEARED TUNA* (GF)	15
MADE IN-HOUSE, HAND-CUT, BREADED AND FRIED, SERVED WITH HOUSE-MADE MARINARA		SEARED RARE SERVED WITH SPICY CUCUMBER SALAD AND WASABI DRESSING	
SHRIMP COCKTAIL (GF)	18	CRISPY FRIED SHRIMP	12
COOKED SHRIMP CHILLED SERVED OVER ICE WITH COCKTAIL SAUCE AND LEMON		BATTERED, DEEP FRIED, AND TOSSED IN SPICY AIOLI SERVED OVER ARUGULA	
STEAK BITES*	14	MEDITERRANEAN PLATE	10
SEASONED STEAK GRILLED MEDIUM RARE SERVED ON CROSTINI WITH BLUE CHEESE SAUCE AND BALSAMIC GLAZE		HUMMUS, TABBOULEH, CARROTS, CELERY, CUCUMBER, TOMATO, KALAMATA OLIVES, FETA CHEESE, AND WARM GRILLED PITA BREAD	
BABY BACK RIBS (GF)	14	STUFFED POBLANO CHILI PEPPER (GF)	10.50
HALF RACK OF RIBS DRY RUBBED AND OVEN ROASTED, TOPPED WITH BBQ SAUCE AND SERVED WITH COLESLAW		ROASTED POBLANO STUFFED WITH RICE, BLACK BEANS, PINEAPPLE, CHEDDAR, AND PEPPER JACK CHEESE SERVED OVER TOMATILLO SALSA TOPPED WITH SOUR CREAM AND CILANTRO	
SALMON CAKES	12.50	CHICKEN TENDERS OR BONE IN WINGS	12
HOUSE-MADE SALMON CAKES SAUTÉED AND SERVED WITH DILL CREAM AND CUCUMBER SALAD		CHOICE OF BUFFALO, BBQ, GARLIC PARMESAN, PLAIN, OR THAI CHILI SERVED WITH A SIDE OF BLUE CHEESE OR RANCH	
PRETZEL BITES	9.50	<i>TWO SAUCES MIXED, EXTRA BLUE CHEESE OR RANCH +.50</i>	

SOUPS & SALADS

CLAM CHOWDER	CUP 6 BOWL 9	CAESAR SALAD	SMALL 7 LARGE 9
		ROMAINE, CROUTONS, AND CHEESE TOSSED WITH CREAMY CAESAR DRESSING	
GARDEN SALAD (GF)	SMALL 7 LARGE 9	COBB SALAD (GF)	12
MIXED GREENS, TOMATO, CUCUMBERS, AND CHOICE OF DRESSING		ROMAINE TOPPED WITH HARD-BOILED EGG, RED ONION, BLUE CHEESE, BACON, TOMATO, CUCUMBER, AND AVOCADO	
SUMMER SALAD (GF)	10	MEXICAN GRAIN BOWL (GF)	13
ARUGULA, CHERRY TOMATOES, CUCUMBERS, AVOCADO, AND SERRANO PEPPER TOPPED WITH BALSAMIC VINEGAR AND FRESH HERBS		QUINOA, AVOCADO, BLACK BEANS, TOMATO, CILANTRO, EDAMAME, FRESH CORN, AND CHIPOTLE DRESSING	
MANGO & GREEN PAPAYA SALAD (GF)	14	ROASTED VEGGIE GRAIN BOWL	11
CHARRED GREEN BEANS, CANDIED TAMARIND, CHERRY TOMATOES, AND PEANUTS TOPPED WITH SOUTHEAST ASIAN DRESSING, SERVED OVER ICEBERG LETTUCE		FARRO WITH A "RATATOUILLE" OF ROASTED EGGPLANT, SQUASH, AND ZUCCHINI TOPPED WITH TOMATO BASIL AIOLI	
		<i>ADD MOZZARELLA +2</i>	

SALAD ENHANCEMENTS

Additional Option: Blackened Seasoning

STEAK TIPS*	10	SHRIMP	8
GRILLED CHICKEN	7	EDAMAME	4
SALMON*	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.*

ENTRÉES

CATCH OF THE DAY

MARKET PRICE

LOCALLY SOURCED, ASK YOUR SERVER ABOUT TODAY'S OFFERING

CHICKEN PARMESAN

22

BREADED CHICKEN SERVED OVER LINGUINE WITH OUR HOUSE-MADE MARINARA, TOPPED WITH MELTED CHEESE

MARINATED STEAK TIPS*

27

HAND-CUT STEAK TIPS, MARINATED AND TOPPED WITH A DEMI-GLACE SERVED WITH MASHED POTATO AND ASPARAGUS

FISH & CHIPS

24

HAND-BATTERED HADDOCK FRIED AND SERVED WITH FRENCH FRIES, COLESLAW, AND TARTAR SAUCE

SALMON* (GF)

26

GRILLED SALMON WITH ROASTED SUMMER SQUASH, ZUCCHINI, AND EGGPLANT WITH TOMATO AND A LEMON BASIL SAUCE

SCALLOPS (GF)

28

PAN SEARED WITH CORN, RED BELL PEPPER, AND SPINACH, SERVED OVER ISRAELI COUS COUS WITH A BROWN BUTTER LEMON SAUCE

SAUTÉED CHICKEN (GF)

26

SERVED OVER WILTED SPINACH, ROASTED ZUCCHINI, SQUASH, FARRO, TOMATO, AND RED FRESNO PEPPER FINISHED WITH A LEMON BUTTER PAN SAUCE AND FRESH CUCUMBER SALAD

CAVATELLI

23

PASTA TOSSED WITH ROASTED TOMATOES, CORN, PESTO, ARUGULA, PINE NUTS AND MOZZARELLA CILIEGINE

PRIME RIB PASTA

24

SAUTÉED WITH MUSHROOMS, CARAMELIZED ONIONS, ROASTED ZUCCHINI, AND SQUASH SERVED OVER PASTA WITH LEMON, RED CHILI FLAKES, PARMESAN CHEESE AND LIGHT CREAM OVER CAVATELLI

PORK CHOP

27

BRINED OVERNIGHT, COLD SMOKED THEN GRILLED, SERVED WITH GREEN BEANS, SWEET POTATO SPAETZLE, AND PINEAPPLE BACON GASTRIQUE

NY STRIP STEAK*

29

12OZ NY STRIP GRILLED WITH GREEN BEANS AND SMASHED FRIED POTATOES TOPPED WITH A GARLIC BOURBON SAUCE

VEGETARIAN

20

ASK YOUR SERVER ABOUT TODAY'S OFFERINGS OR LET CHEF CREATE SOMETHING SPECIAL FOR YOU

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

LOBSTER ROLL

MARKET PRICE

FRESH LOBSTER MIXED WITH CELERY AND MAYO
SERVED ON A BUTTERY TOASTED BRIOCHE BUN

MCC BURGER*

15

1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH
LETTUCE, TOMATO, AND ONION
VEGGIE BURGER AVAILABLE

CHEF'S BURGER*

17

1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH A
FRIED EGG, HASH BROWN, BACON, AND CHEDDAR
CHEESE
VEGGIE BURGER AVAILABLE

STEAK & CHEESE

15

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

ADDITIONAL OPTIONS

BLACKENED SEASONING, CHEESE +1, BACON +1,
AVOCADO +2

CAPRESE MELT

13.50

THICKLY SLICED HEIRLOOM TOMATO, MELTED
MOZZARELLA CHEESE, AND ROASTED BELL PEPPERS
FINISHED WITH BALSAMIC GLAZE AND FRESH BASIL
ADD GRILLED CHICKEN +7

MAHI MAHI TACOS (GF)

15

SEASONED, GRILLED, AND SERVED ON CORN
TORTILLAS WITH PICKLED RED ONION CABBAGE SLAW
AND AN AVOCADO CREAM

BUFFALO CHICKEN WRAP

14

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

MARINATED GRILLED CHICKEN SANDWICH

15

GRILLED CHICKEN SERVED WITH BACON, LETTUCE,
TOMATO, PICKLED RED ONION, AND PROVOLONE
CHEESE ON A BRIOCHE BUN

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