EASTSIDE GRILLE

1922

LUNCH MENU

THE APPROACH

MOZZARELLA STICKS 12
MADE IN-HOUSE, HAND-CUT, BREADED AND FRIED, SERVED
WITH HOUSE-MADE MARINARA

SHRIMP COCKTAIL (GF) 18
COOKED SHRIMP CHILLED SERVED OVER ICE WITH COCKTAIL
SAUCE AND LEMON

MEDITERRANEAN PLATE 10
HUMMUS, TABBOULEH, CARROTS, CELERY, CUCUMBER,
TOMATO, KALAMATA OLIVES, FETA CHEESE, AND WARM
GRILLED PITA BREAD

CHICKEN TENDERS OR BONE IN WINGS 12
CHOICE OF BUFFALO, BBQ, GARLIC PARMESAN, PLAIN, OR
THAI CHILI SERVED WITH A SIDE OF BLUE CHEESE OR RANCH
TWO SAUCES MIXED, EXTRA BLUE CHEESE OR RANCH +.50

BABY BACK RIBS (GF) 14
HALF RACK OF RIBS DRY RUBBED AND OVEN ROASTED, TOPPED
WITH BBQ SAUCE AND SERVED WITH COLESLAW

CRISPY FRIED SHRIMP 12
BATTERED, DEEP FRIED, AND TOSSED IN SPICY AIOLI SERVED
OVER ARUGULA

SALMON CAKES 12.50
HOUSE-MADE SALMON CAKES SAUTÉED AND SERVED WITH DILL
CREAM AND CUCUMBER SALAD

PRETZEL BITES 9.50
SERVED WITH HOUSE-MADE HONEY MUSTARD

STUFFED POBLANO CHILI PEPPER (GF) 10.50
ROASTED POBLANO STUFFED WITH RICE, BLACK BEANS,
PINEAPPLE, CHEDDAR, AND PEPPER JACK CHEESE SERVED OVER
TOMATILLO SALSA TOPPED WITH SOUR CREAM AND CILANTRO

ON THE GREEN

CLAM CHOWDER CUP 6 BOWL 9

GARDEN SALAD (GF) SMALL 7 LARGE 9
MIXED GREENS, TOMATO, CUCUMBERS, CHOICE OF
DRESSING

SUMMER SALAD (GF) 10
ARUGULA, CHERRY TOMATOES, CUCUMBERS, AVOCADO,
AND SERRANO PEPPER TOPPED WITH BALSAMIC VINEGAR
AND FRESH HERBS

MANGO & GREEN PAPAYA SALAD (GF) 14
CHARRED CHINESE LONG BEANS, CANDIED TAMARIND,
CHERRY TOMATOES, AND PEANUTS TOPPED WITH SOUTHEAST
ASIAN DRESSING

CAESAR SALAD SMALL 7 LARGE 9
ROMAINE, CROUTONS, CHEESE, TOSSED WITH CREAMY
CAESAR DRESSING

COBB SALAD (GF) 12
ROMAINE TOPPED WITH HARD-BOILED EGG, RED ONION,
BLUE CHEESE, BACON, TOMATO, CUCUMBER, AND AVOCADO

MEXICAN GRAIN BOWL (GF) 13
QUINOA, AVOCADO, BLACK BEANS, TOMATO, CILANTRO,
EDAMAME, FRESH CORN, AND CHIPOTLE DRESSING

ROASTED VEGGIE GRAIN BOWL 11
FARRO WITH A "RATATOUILLE" OF ROASTED EGGPLANT,
SQUASH, AND ZUCCHINI TOPPED WITH TOMATO BASIL AIOLI
ADD MOZZARELLA +2

SALAD ENHANCEMENTS

Additional Option: Blackened Seasoning

STEAK TIPS*.................. 10   **SALMON***.................... 10   **EDAMAME**..................... 4

GRILLED CHICKEN............. 7   **SHRIMP**....................... 8

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.

SAND-WEDGES

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

TURKEY CLUB   15
OVEN ROASTED TURKEY, BACON, LETTUCE, AND TOMATO ON CHOICE OF BREAD WITH MAYO

PASTRAMI   15
THINLY SLICED PASTRAMI WARMED ON A BRIOCHE BUN WITH MELTED PROVOLONE, CARAMELIZED ONIONS, AND HORSERADISH CREAM

HOT ITALIAN   12.50
CAPICOLA, SALAMI, PROVOLONE CHEESE, TOPPED WITH LETTUCE, TOMATO, BANANA PEPPER, AND ITALIAN DRESSING ON A HOAGIE ROLL

BLT   9.50
BACON, LETTUCE, AND TOMATO WITH MAYO, CHOICE OF BREAD

ADDITIONAL OPTIONS
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 ON A CIABATTA ROLL.
ADD GRILLED CHICKEN +7

FRENCH DIP   15
PRIME RIB SLICED THIN, WARMED IN ROSEMARY AU JUS, AND TOPPED WITH MELTED PROVOLONE CHEESE SERVED ON A TOASTED HOAGIE BUN

SCOOP OF TUNA OR CHICKEN SALAD   11.50
SERVED ON A BED OF LETTUCE
MAKE IT A SANDWICH OR WRAP WITH TOMATO +1

GRILLED CHEESE   9.50
PICK THE CHEESE AND BREAD, ADD TOMATO AT NO ADDITIONAL COST
CHEESE OPTIONS: AMERICAN, PROVOLONE, SWISS, OR CHEDDAR

BIRDIES, BURGERS & MORE

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

STEAK & CHEESE   15
SHAVED PRIME RIB WITH PEPPERS, ONIONS, MUSHROOMS AND AMERICAN CHEESE SERVED ON A HOAGIE ROLL

THE MCC-RIB   14
BONELESS RIBS TOPPED WITH CRISPY ONION RINGS AND BBQ SAUCE SERVED ON A BULKIE ROLL

CHICKEN CAESAR WRAP   13
SPINACH WRAP FILLED WITH GRILLED CHICKEN, LETTUCE, TOMATO, AND CAESAR DRESSING

TWO HOT DOGS   10
TWO GRILLED KAYEM HOT DOGS ON BUNS

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

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

CHEF'S BURGER*   17
1/2-POUND CERTIFIED ANGUS BEEF TOPPED WITH A FRIED EGG, HASH BROWNS, BACON, AND CHEDDAR CHEESE
VEGGIE BURGER AVAILABLE

BUFFALO CHICKEN WRAP   14
FRIED CHICKEN TENDERS, TOSSED WITH BUFFALO SAUCE WRAPPED IN A TORTILLA WITH LETTUCE, TOMATO, AND BLUE CHEESE

MAHI MAHI TACOS (GF)   15
SEASONED, GRILLED, SERVED ON CORN TORTILLAS WITH PICKLED RED ONION CABBAGE SLAW AND TOPPED WITH AVOCADO CREAM

MARINATED GRILLED CHICKEN SANDWICH   15
GRILLED CHICKEN SERVED WITH BACON, LETTUCE, TOMATO, PICKLED RED ONION, AND PROVOLONE CHEESE ON A BRIOCHE BUN

FAIRWAY FLATBREADS

GLUTEN FREE CAULIFLOWER CRUST +2

CHEESE   11

CBR   13
CHICKEN, BACON, AND RANCH TOPPED WITH MOZZARELLA CHEESE

PROSCIUTTO & FIG   14
GARLIC OIL AND FIG JAM TOPPED WITH SLICES OF PROSCIUTTO, ARUGULA, AND BALSAMIC GLAZE

MEXICAN   14
CORN, BLACK BEANS, TOMATO, AND MOZZARELLA CHEESE, TOPPED WITH CHIPOTLE AIOLI AND CILANTRO

MARGARITA   13
BUFFALO MOZZARELLA, LIGHT MARINARA SAUCE, SLICED HEIRLOOM TOMATOES, AND FRESH BASIL

BUILD YOUR OWN - $12

GRILLED CHICKEN +1.50		PEPPERONI
BACON +1.50		SPINACH
BANANA PEPPERS		ONIONS
KALAMATA OLIVES		PEPPERS
		MUSHROOMS

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