

THE GRILLE
at MT. ANTHONY COUNTRY CLUB

DINNER

S O U P S

SOUP DU JOUR	cup 3.50 bowl 6
BAKED FRENCH ONION SOUP AU GRATIN	7

A P P E T I Z E R S

“THE GRILLE” STEAMED CLAMS

Fresh little neck clams steamed with Switchback Ale and fresh garlic served with lemon wedge and drawn butter **11**

BRUSCHETTA

Fresh artisan bread toasted and topped with vine ripe tomatoes, extra virgin olive oil, fresh basil and a three cheese blend **8**

CALAMARI

Fresh lightly breaded and deep fried calamari served with a homemade basil marinara sauce **11**

GREEN BEANS

Lightly battered green beans deep fried and served with wasabi ranch dipping sauce **9**

NEW ENGLAND STYLE CRAB CAKES

Three handmade mini crab cakes served with a trio of sauces: Chipotle aioli, wasabi cream, traditional tartar **10**

F R O M T H E G R I L L E

All entrées include a house salad, hummus plate and appropriate accompaniments.

NEW YORK SIRLOIN

A tender 10-oz prime New York sirloin grilled to your liking, served with your choice of sherry mushroom sauce or a peppercorn trio Cognac sauce **25**

FILET MIGNON

8 oz Filet of beef tenderloin grilled to perfection and finished with a roasted garlic demi-glace **27**

TURF SLIDERS

Seasoned beef tenderloin medallions grilled and served on toasted croutes topped with balsamic glazed onions and VT bleu cheese. Accompanied with battered green beans **20**

SCALLOPS FLORENTINA

Fresh sea scallops pan seared with fresh herbs, garlic, lemon, tri-colored bell peppers, baby spinach and mushrooms **22**

FROM THE OVEN

SHRIMP AND SCALLOP ARUGULA SALAD

Scallops and shrimp marinated in a lime, cilantro and garlic sauce skewered and served over a bed of arugula and baby spinach **21**

SCROD ALMONDINE

Fresh scrod pan-seared and simmered in a toasted almond and lemon buerre blanc **19**

CHICKEN A LA GREQUE

Fresh chicken breast pan-seared with mushrooms, garlic, diced tomatoes, herbs, Kalamata olives, white wine, fresh lemon and feta cheese **19**

BBQ PORK LOIN

Grilled boneless pork loin with grilled pineapple in a homemade BBQ sauce served with English chips and Cole slaw **18**

CHICKEN PICCATA

Chicken breast lightly pounded and sautéed with garlic, lemon, capers, artichoke hearts and parsley, finished in the oven with a light chicken stock **18**

ASIAN GINGER TUNA

Fresh Ahi tuna in a ginger soy marinade pan-seared to your liking and topped with a citrus fruit salsa **23**

PASTA SPECIALTIES

All pasta specialties served with garlic bread

TUSCAN PASTA

Spicy Italian sausage, chicken, cappicola, peppers, mushrooms simmered in our homemade marinara tossed with rigatoni pasta **18**

SEAFOOD FETTUCINE

Fresh shrimp, scallops and clams sautéed in a garlic scampi sauce with spinach and grape tomatoes served over a bed of fettuccine **23**

BAKED MANICOTTI

Your choice of home made beef and sausage or roasted vegetable manicotti baked in the oven with our house marinara **17**

RAVIOLI PRIMAVERA

Portobello mushroom, asparagus and smoked mozzarella raviolis in a tomato, artichoke and spinach wine sauce **17**

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially with certain medical conditions.

PARTIES OF 6 OR MORE WILL HAVE A SUGGESTED 20% SERVICE FEE ADDED.