



APPETIZERS

- Buffalo Boneless Wings** - Boneless chicken filets breaded and fried, tossed in buffalo sauce. \$9.25
- Margherita Flatbread** - Fresh tomato, basil, garlic, and mozzarella cheese. Served with marinara. \$9.95
- Mini Quesadillas** - Your choice of ground beef or blackened chicken. \$9.95 - Add Avocado dip \$2.95
- The Grille's Sliders** - Our signature burger mix topped with cheddar cheese. Served on mini pretzel buns. \$10.95
- Ham and Brie Sliders** - Baked ham and baby brie, grilled and served on mini pretzel buns with a Dijon Aioli. \$12.50
- Beef on Weck Sliders** - Our version of the upstate New York "Beef on Weck." Served on mini pretzel buns, prime rib and topped with a creamy horseradish sauce. \$12.50
- Pepperoni and Bacon Flatbread** - Served with marinara. \$11.50
- GFO Shrimp Cocktail** - Chilled jumbo shrimp served with lemon wedges, cocktail sauce, and Dijon aioli. \$12.75
- Calamari Parmesan** – Fried calamari rings with marinara, orange coconut, and a sweet Thai chili sauce. \$12.75
- Escargot** - Mushroom caps with garlic, herbs, and sweet butter. Served with focaccia toast points. \$13.95
- Shrimp Tempura** - Served with a trio of sauces: ginger soy, sweet Thai chili, and wasabi cream. \$13.95
- GFO Shrimp and Scallop Avocado** - Lightly blackened with fresh avocado dip, chipotle aioli and tortilla strips. \$14.95
- GFO Bacon Wrapped Scallops** – Finished with a lemon butter sauce. \$14.95
- GFO Sautéed Mussels**- Garlic butter white wine sauce and tomatoes. Served with focaccia toast points. \$13.95
- GFO Ahi Tuna**- Pan seared rare with sesame seeds, accompanied with chili-soy sauce and ginger aioli. \$14.95
- GFO Baked Shrimp Parisian**- Oven baked in Parisian butter. Served with toasted focaccia. \$13.95

SOUPS AND SALADS

- New England Clam Chowder** \$5.95 **French Onion Soup** \$8.95 **Soup du Jour**- Please ask your server
- Tossed House Salad** - Small \$7.25 – Large \$9.95 **Caesar Salad** – Small \$8.25 - Large \$10.95 – Anchovies \$7.75
- Steakhouse Wedge Salad** - With tomatoes, bacon, bleu cheese crumbles, and bleu cheese dressing. \$9.25
- GFO Chicken Salad** - Mixed greens, tomatoes, sun-dried cranberries, cracked pepper, and crostinis \$13.25
- Walnut and Bleu Cheese Salad** - Romaine, bleu cheese crumbles, walnuts, capers, and roasted Peppers \$14.75
- GFO Herb Crusted Salmon Salad** - Atlantic salmon, mixed greens, tomatoes, cucumbers, and red onions. \$17.95
- Strawberry and Baby Brie Salad** - Mixed-greens with strawberries, baby brie, and sundried cranberries. Served with a raspberry vinaigrette. \$16.95
- GFO Ahi Tuna Salad**- Rare Ahi tuna, Asian blend salad mix tossed in chili soy dressing, crispy Lo Mein noodles and a ginger aioli glaze. \$17.95
- GFO Tomato Mozzarella salad**- Served with mixed-greens, basil aioli balsamic glaze and cracked pepper. \$14.95
- GFO Stuffed Avocado and Chicken Salad**- Avocado halves stuffed with walnuts, tomatoes, fresh mozzarella, tossed in balsamic glaze, crostinis and served with chicken salad. \$15.95

Add – Chicken \$5.95 * Shrimp \$8.50 * Salmon \$9.50 * Mahi-Mahi \$10.50

SIDES

- Rice Pilaf \$3.95 * French Fries \$3.95 * Sautéed Button Mushrooms \$4.95 *
Asparagus \$5.95 with Hollandaise add \$.95 * Potatoes Au Gratin \$5.95 * Red Bliss Potatoes \$3.95 *
Mashed Potatoes \$4.50 Cream Corn \$4.75
Broccoli \$4.95 * Chef's Vegetables \$4.95

Available after 4:00 - Baked Potato with butter \$4.95 * Loaded Baked Potato \$5.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food born illness.
Planning a private party? We can accommodate parties of all sizes. Contact our Banquet Manager today!

SANDWICHES

SERVED WITH YOUR CHOICE OF STEAK CUT, STRAIGHT CUT, OR SWEET POTATO WAFFLE FRIES, HOMEMADE POTATO SALAD OR COLESLAW

- Pretzel Burger** - Topped with bacon, beer cheese, and sliced tomato. Served on a toasted pretzel bun. \$13.50
- Cheeseburger** - Topped with cheddar cheese and served with lettuce, tomato, and onion. \$11.95
– Add Bleu Cheese \$1.25 * Mushrooms, onions, or/and bacon \$1.00/each
- BLT & A** - Crisp bacon, lettuce, tomato, avocado, and mayo. Served on toasted white bread. \$12.95
- Chicken Salad Sandwich** – On a toasted croissant served with lettuce and tomato. \$12.25
- Turkey Avocado** – Toasted croissant with bacon, lettuce, tomato, Swiss, avocado, and a roasted pepper aioli. \$12.95
- Ham and Brie** - Served on toasted French baguette with a Dijon Aioli. \$13.50
- French Dip** - Prime rib sliced thin on a toasted French baguette. Served with Au Jus. \$13.95 Add cheese \$.50
- Beef on Weck** - Our version of the upstate New York “Beef on Weck.” Served on a salted pretzel bun, prime rib, topped with a creamy horseradish sauce. \$13.95
- Mahi-Mahi Sandwich** - Char-grilled with lettuce, tomato, and a remoulade sauce. \$16.95
- Reuben Sandwich**- Corned beef, sauerkraut, swiss cheese, and russian dressing. Served on toasted Rye. \$13.95

LITE FARE

- Tacos** - Served with rice and salsa on the side. **Fish** \$12.95 – **Steak** \$13.95
- Fish & Chips** - Beer batter cod served with french fries and tartar sauce. \$14.75
- Chicken Penne Pasta**- Char-grilled chicken breast served over penne pasta, tossed in a blackened cream sauce with tomatoes. \$14.95
- Chicken Française** - Thinly sliced chicken breast lightly breaded in flour, egg, and Parmesan, then pan fried with a white wine lemon beurre blanc. Served with rice pilaf and Chef’s vegetables. \$16.95
- Shrimp Scampi** - Jumbo shrimp sautéed in a garlic butter- white wine sauce, tomatoes, and angel hair pasta. \$18.95
- Panko Fried Shrimp**- Jumbo shrimp, breaded and fried, served with French fries and Chef’s vegetables. \$18.95

ENTREES

- Baked Cod** Line caught Pacific Cod topped with scampi butter and panko herb breading. Served with rice pilaf and Chef’s vegetables. \$19.95
- Seafood Manicotti**- Stuffed with shrimp and scallops in a panna rosa sauce with Chef’s vegetables. \$23.95
- Linguine and Clams**-Tossed in a garlic butter-white wine sauce, served with garlic bread. \$22.95
- Stuffed Chicken** – Panko encrusted with herb cream cheese, grilled asparagus, roasted peppers, and prosciutto ham. Finished with a roasted garlic cream sauce and served with potatoes Au Gratin and Chef’s vegetables. \$24.95
- Steak Kabobs** – Filet mignon with peppers, onions, mushrooms, and garlic herb oil with rice pilaf. \$25.95
- Salmon** -Grilled or blackened, lemon beurre blanc, with rice pilaf and Chef’s vegetables. \$28.95
–Scampi Style add \$5
- Mahi-Mahi** - Grilled or blackened, chipotle lime vinaigrette, rice pilaf and Chef’s vegetables. \$29.50
– Scampi Style add \$5
- Filet Mignon** – Center cut petite filet with demi-glace or sauce bernaise, mashed potatoes, and Chef’s vegetable.
5oz \$27.95 * 8oz \$34.95
- New York Strip**- 12 oz. center cut, grilled, with demi-glace or sauce bernaise and served with roasted red bliss potatoes and Chef’s vegetables. \$35.95
-Scampi Style add \$5
- Bone in Pork Chop**- Grilled, served with mashed potatoes, garlic green beans, and Dijon cream sauce. \$24.95
- Grouper** -Grilled or blackened, lemon beurre blanc, with rice pilaf and Chef’s vegetables. \$34.95
– Scampi Style add \$5
- Prime Rib** - Aged for a minimum of 35 days. Served with potatoes Au Gratin, cream corn, au jus, and creamy horseradish sauce. Garnished with asparagus spears. **(Available after 4:00)**
8oz \$26.95 * 12oz \$32.95 * 16oz \$37.45

We are pleased to accept Visa, Master Card, American Express, and Discover.

Sorry, we do not accept personal checks. For your convenience, 20% gratuity will be added to checks of 8 or more people.