

APPETIZERS

FRIED ZUCCHINI STICKS 8.79 LIGHTLY BREADED – SERVED WITH PEPPERCORN DIPPING SAUCE	8.79
SPINACH & ARTICHOKE DIP 8.79 MELTED WISCONSIN CHEDDAR & IMPORTED GOUDA CHEESE, CRISPY TORTILLA CHIPS	8.79
NATIVE FRIED CALAMARI 13.49 WITH MARINARA SAUCE	13.49
TEX MEX EGGROLLS 8.29 CHICKEN, CORN, BLACK BEANS, PEPPERS & MELTED CHEESE. SERVED WITH AVOCADO CREAM & SALSA	8.29
HONEY BUFFALO CHICKEN STRIPS 10.79 CELERY STICKS & BLUE CHEESE DIPPING SAUCE	10.79
FRIED MOZZARELLA STICKS 8.49 WITH MARINARA DIPPING SAUCE	8.49
SHRIMP COCKTAIL 11.29 FIVE CHILLED SHRIMP WITH COCKTAIL SAUCE & LEMON	11.29
COCONUT-CRUSTED SHRIMP 12.79 GULF SHRIMP ROLLED IN FRESH COCONUT & SEASONED BREAD CRUMBS	12.79
BONELESS BUFFALO TENDERS 10.79 HOT & SPICY WITH BLUE CHEESE DIPPING SAUCE	10.79
SEAFOOD STUFFED MUSHROOMS 9.29 WITH MORNAY SAUCE	9.29

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES

CLASSIC CHEESEBURGER* 12.49 WITH LETTUCE, TOMATO & YOUR CHOICE OF AMERICAN, PEPPERJACK OR BLUE CHEESE	12.49
GRASSFIELDS BURGER* 14.49 MONTEREY JACK CHEESE, APPLEWOOD BACON, SAUTÉED MUSHROOMS & CARAMELIZED ONIONS	14.49
BACON SWISS BURGER* 13.99 WITH SWISS CHEESE & APPLEWOOD BACON	13.99
CALIFORNIA CHICKEN SANDWICH 13.79 WITH CHUNKY AVOCADO, PEPPERJACK CHEESE & TOMATO	13.79
GRILLED CHICKEN SANDWICH 13.49 SAUTÉED ONIONS, SWISS CHEESE, TOMATO & BISTRO SAUCE	13.49
THUNDERBIRD 13.99 CHICKEN, PEPPER JACK, APPLE-SMOKED BACON, AVOCADO, SEARED CHILI PEPPERS, PICO DE GALLO, CHIPOTLE MAYO	13.99

SIDE ITEMS

FRENCH FRIES 3.49	3.49
IDAHO BAKED POTATO 3.49	3.49
LOADED BAKED POTATO ADD 2.49	ADD 2.49
GRASSFIELDS SPECIAL RICE PILAF 3.49	3.49
FRESH SEASONAL VEGETABLE 3.99	3.99

* Cooked to Order - Consuming undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

All ingredients are not listed.
Ask your server for additional information.

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SALADS

DRESSINGS: ITALIAN, PARMESAN PEPPERCORN, CREAMY ITALIAN, LOW CAL RASPBERRY VINAIGRETTE, BLUE CHEESE

GRASSFIELDS SALAD 9.99 ROMAINE, ICEBERG, CUCUMBERS, TOMATOES, RED ONION, CHEESE & CROUTONS	9.99
ORIGINAL CAESAR SALAD 10.29 WITH CROUTONS & REGGIANO PARMESAN CHEESE	10.29
MEDITERRANEAN SALAD 12.29 FRESH BEETS, TOMATOES, ROASTED PEPPERS, RED ONION, FETA CHEESE AND KALAMATA OLIVES TOSSED WITH OREGANO VINAIGRETTE	12.29
ICEBERG & BLUE 11.29 ICEBERG LETTUCE, BEEFSTEAK TOMATOES TOPPED WITH BLUE CHEESE DRESSING, RED, ONIONS & APPLEWOOD BACON	11.29
VERMONT GOAT CHEESE & SPINACH SALAD 13.29 HONEY ROASTED PECANS, DRIED CRANBERRIES & MAPLE DIJON VINAIGRETTE	13.29

ADD TO ANY SALAD: CHICKEN 6.99 SHRIMP 7.79 STEAK TIPS 8.29

STEAKS & SPECIALTIES*

MARINATED STEAK TIPS* - HOUSE SPECIALTY 20.99 / SM. 19.79 HAND CUT FROM U.S.D.A. CHOICE BLACK ANGUS STEER BEEF	20.99 / SM. 19.79
TERIYAKI STEAK TIPS* 21.29 / SM. 19.99 TIPS MARINATED IN OUR HOMEMADE TERIYAKI SAUCE	21.29 / SM. 19.99
STEAK TERIYAKI* 21.29 / SM. 18.79 BLACK ANGUS, MARINATED & GLAZED WITH OUR HOMEMADE TERIYAKI SAUCE	21.29 / SM. 18.79
CHARGRILLED FILET MIGNON* - OUR MOST TENDER CUT 24.79 / SM. 22.49	24.79 / SM. 22.49
BACON WRAPPED 6 OZ. FILET MIGNON* 22.49 TENDER FIRE GRILLED WITH APPLEWOOD SMOKED BACON	22.49
SIRLOIN STRIP STEAK* 24.79 / SM. 22.49 CENTER CUT, WELL MARBLED AGED MINIMUM OF 40 DAYS	24.79 / SM. 22.49
ROASTED RACK OF LAMB* 29.49 TENDER LOIN OF LAMB WITH SIDE OF HORSE RADISH SAUCE	29.49
CHICKEN PARMIGIANA 16.49 BONELESS BREAST OF CHICKEN, MELTED PARMESAN & MOZZARELLA CHEESE	16.49
STUFFED CHICKEN MESSINA 17.49 OVEN ROASTED CHICKEN BREAST WITH ITALIAN CHEESES, BABY SPINACH, ONIONS & SUN-DRIED TOMATOES TOPPED WITH A MUSHROOM MARSALA SAUCE	17.49
CHICKEN BREAST TERIYAKI 15.49 WITH GRASSFIELDS RICE PILAF AND FRESH VEGGIES	15.49
CRISPY CHICKEN PICCATA 15.49 SERVED WITH LINGUINI	15.49
PANKO CRUSTED CHICKEN 17.29 PAN SEARED, TOPPED WITH A LIGHT CREAM SAUCE	17.29

FRESH FISH & SEAFOOD

CLASSIC BAKED STUFFED GULF SHRIMP 20.49 LIGHTLY STUFFED, TENDER PREMIUM WHITE SHRIMP FROM THE GULF OF MEXICO	20.49
BROILED SCROD – ALWAYS FRESH 18.99 DAY BOAT ONLY, YOUR CHOICE BROILED OR BRONZED (CAJUN SEASON)	18.99
NATIVE SEA SCALLOPS 22.49 ROLLED IN SEASONED BREAD CRUMBS AND LIGHTLY BROILED	22.49
HONEY GLAZED SALMON 19.99	19.99
BAKED STUFFED SCROD 20.29 OUR ORIGINAL STUFFING RECIPE IS GUARANTEED NOT TO OVERTAKE THE SWEET FLAVOR OF OUR FRESH SCROD	20.29
JUMBO MARYLAND CRABMEAT PIE 25.79 PREPARED BY OUR CHEF TO BRING OUT ITS SWEET, SUCCULENT FLAVOR	25.79
NORWEGIAN ORGANIC SALMON 18.79 FRESH SALMON FILET WITH GARLIC BUTTER OR DILL SAUCE	18.79
BROILED SEAFOOD COMBO 20.99 BAKED STUFFED SHRIMP & SCROD	20.99

SURF & TURF*

CRABMEAT PIE & PETITE N.Y. SIRLOIN* 25.79	25.79
BROILED SCALLOPS & STEAK TIPS* 25.79	25.79
BAKED STUFFED SHRIMP & STEAK TERIYAKI* 23.49	23.49
LOBSTER PIE & TERIYAKI STEAK TIPS* 28.79	28.79

DINNER SALAD TO ACCOMPANY YOUR ENTRÉE - 4.49

ALL DINNER ENTRÉES SERVED WITH YOUR CHOICE OF IDAHO BAKED POTATO, SEASONED FRIES, OR GRASSFIELDS RICE PILAF
FRESH SEASONAL VEGGIES GLADLY SUBSTITUTED AT YOUR REQUEST