APPETIZERS

FRIED ZUCCHINI STICKS 10.49
LIGHTLY BREADED – SERVED WITH PEPPERCORN DIPPING SAUCE

SPINACH & ARTICHOKE DIP 10.49
MELTED WISCONSIN CHEDDAR & IMPORTED GOUDA CHEESE, CRISPY TORTILLA CHIPS

NATIVE FRIED CALAMARI 15.99
WITH MARINARA SAUCE & BISTRO SAUCE

TEX MEX EGGROLLS 10.49
CHICKEN, CORN, BLACK BEANS, PEPPERS & MELTED CHEESE. SERVED WITH AVOCADO CREAM & SALSA

HONEY BUFFALO CHICKEN STRIPS 12.99
CELERY STICKS & BLUE CHEESE DIPPING SAUCE

FRIED MOZZARELLA STICKS 10.79
WITH MARINARA DIPPING SAUCE

SHRIMP COCKTAIL 13.79
FIVE CHILLED SHRIMP WITH COCKTAIL SAUCE & LEMON

COCONUT-CRUSTED SHRIMP 14.99
GULF SHRIMP ROLLED IN FRESH COCONUT & SEASONED BREAD CRUMBS

BONELESS BUFFALO TENDERS 12.99
HOT & SPICY WITH BLUE CHEESE DIPPING SAUCE

SEAFOOD STUFFED MUSHROOMS 10.99
WITH MORNAY SAUCE

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES

CLASSIC CHEESEBURGER* 14.99
WITH LETTUCE, TOMATO & YOUR CHOICE OF AMERICAN, PEPPERJACK OR BLUE CHEESE

GRASSFIELDS BURGER* 16.99
MONTEREY JACK CHEESE, APPLEWOOD BACON, SAUTÉED MUSHROOMS & CARAMELIZED ONIONS

BACON SWISS BURGER* 16.29
WITH SWISS CHEESE & APPLEWOOD BACON

CALIFORNIA CHICKEN SANDWICH 15.99
WITH CHUNKY AVOCADO, PEPPERJACK CHEESE & TOMATO

GRILLED CHICKEN SANDWICH 15.99
SAUTÉED ONIONS, SWISS CHEESE, TOMATO & BISTRO SAUCE

THUNDERBIRD 15.99
CHICKEN, PEPPER JACK, APPLE-SMOKED BACON, AVOCADO, SEARED CHILI PEPPERS, PICO DE GALLO, CHIPOTLE MAYO

SIDE ITEMS

FRENCH FRIES 4.79

IDAHO BAKED POTATO 4.79

LOADED BAKED POTATO ..... ADD 3.79

GRASSFIELDS SPECIAL RICE PILAF 4.79

FRESH SEASONAL VEGETABLE 5.29

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry , seafood, shellfish or eggs may incease your risk for foodborne illness.

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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Grassfields
— Steak • Seafood —

SALADS

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

GRASSFIELDS SALAD 11.99
ROMAINE, ICEBERG, CUCUMBERS, TOMATOES, RED ONION, CHEESE & CROUTONS

ORIGINAL CAESAR SALAD 12.99
WITH CROUTONS & REGGIANO PARMESAN CHEESE

MEDITERRANEAN SALAD 14.99
FRESH BEETS, TOMATOES, ROASTED PEPPERS, RED ONION, FETA CHEESE AND KALAMATA OLIVES WITH OREGANO VINAIGRETTE

ARGENTINE BOWL 20.79
BEEF TIPS, AVOCADO, TOMATOES, BLACK BEANS SERVED OVER CILANTRO LIME RICE TOPPED WITH PICKLED RED ONIONS, CHIMICHURRI SAUCE & DRIZZLED WITH A LIME SOUR CREAM

VERMONT GOAT CHEESE & SPINACH SALAD 15.99
HONEY ROASTED PECANS, DRIED CRANBERRIES & MAPLE DIJON VINAIGRETTE

ADD TO ANY SALAD: CHICKEN 8.49 SHRIMP 9.49 STEAK TIPS 11.29

STEAKS & SPECIALTIES*

MARINATED STEAK TIPS* - HOUSE SPECIALTY ..... 25.29 / SM. 23.79
HAND CUT FROM U.S.D.A. CHOICE BLACK ANGUS STEER BEEF

TERIYAKI STEAK TIPS* ..... 24.79 / SM. 23.29
TIPS MARINATED IN OUR HOMEMADE TERIYAKI SAUCE

STEAK TERIYAKI* ..... 24.29 / SM. 21.79
BLACK ANGUS, MARINATED & GLAZED WITH OUR HOMEMADE TERIYAKI SAUCE

CHARGRILLED FILET MIGNON* - OUR MOST TENDER CUT ..... 28.79 / SM. 25.79

BACON WRAPPED 6 OZ. FILET MIGNON* 27.29
TENDER FIRE GRILLED WITH APPLEWOOD SMOKED BACON

SIRLOIN STRIP STEAK* ..... 28.99 / SM. 26.79
CENTER CUT, WELL MARBLED AGED MINIMUM OF 40 DAYS

ROASTED RACK OF LAMB* 33.79
TENDER LOIN OF LAMB WITH SIDE OF HORSERADISH SAUCE

CHICKEN PARMIGIANA 18.99
BONELESS BREAST OF CHICKEN, MELTED PARMESAN & MOZZARELLA CHEESE

STUFFED CHICKEN MESSINA 19.99
OVEN ROASTED CHICKEN BREAST WITH ITALIAN CHEESES, BABY SPINACH, ONIONS & SUN-DRIED TOMATOES TOPPED WITH A MUSHROOM MARSALA SAUCE

CHICKEN BREAST TERIYAKI 17.99
WITH GRASSFIELDS RICE PILAF

CRISPY CHICKEN PICCATA 17.99
SERVED WITH LINGUINI

PANKO CRUSTED CHICKEN 19.79
PAN SEARED, TOPPED WITH A LIGHT CREAM SAUCE

FRESH FISH & SEAFOOD

CLASSIC BAKED STUFFED GULF SHRIMP 24.29
LIGHTLY STUFFED, TENDER PREMIUM WHITE SHRIMP FROM THE GULF OF MEXICO

BROILED SCROD – ALWAYS FRESH 23.49
DAY BOAT ONLY, YOUR CHOICE BROILED OR BRONZED (CAJUN SEASON)

NATIVE SEA SCALLOPS 27.99
ROLLED IN SEASONED BREAD CRUMBS AND LIGHTLY BROILED

HONEY GLAZED SALMON 22.99

BAKED STUFFED SCROD 25.29
OUR ORIGINAL STUFFING RECIPE IS GUARANTEED NOT TO OVERTAKE THE SWEET FLAVOR OF OUR FRESH SCROD

JUMBO MARYLAND CRABMEAT PIE 28.99
PREPARED BY OUR CHEF TO BRING OUT ITS SWEET, SUCCULENT FLAVOR

NORWEGIAN ORGANIC SALMON 21.99
FRESH SALMON FILET WITH GARLIC BUTTER OR DILL SAUCE

BROILED SEAFOOD COMBO 25.49
BAKED STUFFED SHRIMP & SCROD

SURF & TURF*

CRABMEAT PIE & PETITE N.Y. SIRLOIN* 30.79

BROILED SCALLOPS & STEAK TIPS* 31.79

BAKED STUFFED SHRIMP & STEAK TERIYAKI* 27.79

LOBSTER PIE & TERIYAKI STEAK TIPS* 37.29

DINNER SALAD TO ACCOMPANY YOUR ENTRÉE - 5.79

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