

**THE GRILLE**  
*at* MT. ANTHONY COUNTRY CLUB

DINNER

## **S O U P S**

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<b>SOUP DU JOUR</b>	<b>cup 3.50 bowl 6</b>
<b>BAKED FRENCH ONION SOUP AU GRATIN</b>	<b>7</b>

## **A P P E T I Z E R S**

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### **“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 **10**

### **GREEN BEANS**

Lightly battered green beans deep fried and served with wasabi ranch dipping sauce **8**

### **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**

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*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 **17**

### **SCALLOPS FLORENTINA**

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

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## **FROM THE OVEN**

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### **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 beurre blanc **17**

### **CHICKEN A LA GREQUE**

Fresh chicken breast pan-seared with mushrooms, garlic, diced tomatoes, herbs, Kalamata olives, white wine, fresh lemon and feta cheese **18**

### **BBQ PORK LOIN**

Grilled boneless pork loin with grilled pineapple in a homemade BBQ sauce served with English chips and Cole slaw **16**

### **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 **17**

### **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**

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*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 FETTUCCHINE**

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 **16**

### **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 18% SERVICE FEE ADDED.**