

To Go Menu

3/21/20

Appetizers

6 Oysters on the Half Shell	15.
Shrimp Cocktail w/Cocktail Sauce	12.
Deep Fried Spicy Thai Calamari	13.5
Spring Rolls w/Dipping Sauce	11.5
New England Clam Chowder	5.5
House Cut Chili Fries	9.
Side Salad w/side of Balsamic Vinaigrette	6.
Tomato, Cucumber, Red Onion Salad w/Extra Virgin Olive Oil & Balsamic Vinegar	6.

Entrees

Chopped Salad (No Side)	13.5
Chili Con Carne w/Corn Bread (No Side)	9.5
Gridley's Cold Spring Farm Angus Burger w/Lettuce, Tomato & Onion	14.
Grilled Salmon Fillet	23.
Deep Fried Haddock w/Tartar Sauce	21.
Chicken Cordon Bleu I & II	16./22.
Chicken & Shrimp w/White Wine, Garlic, Tomatoes over Pasta	22.
Flat Iron Steak	24.

Charbroiled 7oz Filet Mignon	27.
w/Bordelaise Sauce on side	
Charbroiled 11oz Filet Mignon	34.
w/Bordelaise Sauce on side	

*All Entrees Include Choice of One
Side: Sautéed Broccoli, Sweet Potato
Fries, Baked Potato or
House Cut French Fries

Sides

Our Famous Mushrooms	4.
Sautéed in Sherry	
Sautéed Spinach	4.

Homemade Desserts

Cheesecake	6.
French Silk Pie	6.
Pecan Pie	6.
Pear Tarte	6.

Bottled Wine

Cardiff Chardonnay, CA	15.
Red Diamond Chardonnay, WA	15.
La Playa Sauvignon Blanc, Chile	15.
Clean Slate Riesling, Germany	15.
Ava Grace Rosé, CA	15.
Rosatello Moscato, Italy	15.
Canyon Oaks Cabernet, CA	15.
Motto Cabernet, CA	15.
Gravelly Ford Cabernet, CA	15.
Red Diamond Cabernet, CA	15.
Red Diamond Pinot Noir, CA	15.
Canon 13 Pinot Noir, CA	15.

Bottled Beer

6pk Domestic	12.
6pk Imported	16.