

# To Go Menu

3/19/20

## Appetizers

6 Oysters on the Half Shell	15.
Shrimp Cocktail w/Cocktail Sauce	12.
Deep Fried Spicy Thai Calamari	13.5
Soup du Jour	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 Vinaigrette	6.

## Entrees

Chopped Salad (No Side)	13.5
Chili Con Carne w/corn bread (No Side)	13.
Gridley's Cold Spring Farm Angus Burger w/Lettuce, Tomato & Onion	14.
Grilled Salmon Fillet	23.
Deep Fried Haddock w/Tartar Sauce	19.
Flat Iron Steak	24.
Charbroiled 7oz Filet Mignon w/Bordelaise Sauce on side	27.
Charbroiled 11oz Filet Mignon w/Bordelaise Sauce on side	34.

## Sides

Our Famous Mushrooms Sautéed in Sherry	4.
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.

\*All Entrees Include choice of one side:  
Sautéed Broccoli, Baked Potato or  
House Cut French Fries