



# EASTSIDE GRILLE



At Marlborough Country Club

## SOUPS

**NEW ENGLAND CLAM CHOWDER**

Cup 5 Bowl 7

**FRENCH ONION SOUP**

Crock 7

## SALADS

<b>HOUSE SALAD*</b>	Mixed Greens, English Cucumbers, Grape Tomatoes, Red Onions, Carrot Sticks	4/7
<b>THE WEDGE SALAD</b>	Iceberg Lettuce, Tomatoes, Red Onions, Bacon, Crumbled Blue Cheese, Blue Cheese Dressing	6/10
<b>CLASSIC CAESAR</b>	Hearts of Romaine, Shaved Parmesan, House Made Croutons, Caesar Dressing; Anchovies Additional	5/9
<b>COBB SALAD*</b>	Mixed Greens, Grilled Chicken, Chopped Bacon, Hard Cooked Egg, Haas Avocado, Crumbled Blue Cheese	8/12
<b>SALAD ADDITIONS</b>	Marinated Steak Tips†* 8    Salmon†* 6    Grilled Chicken* 5    Shrimp* 2.5 ea	

## STARTERS

<b>FRIED CALAMARI</b>	Fritti, Thai Chili or Marinara	11
<b>MEDITERRANEAN PLATTER</b>	Roasted Tomato Hummus, Taboulleh, Feta Cheese, Spanakopita, Pita Bread, Extra Virgin Olive Oil	7/11
<b>RARE AHI TUNA PLATE†</b>	Sesame Seed Crusted Ahi Tuna, Wasabi, Soy Pearls, Pickled Ginger, Asian Ginger Sauce	13
<b>SIGNATURE SHRIMP COCKTAIL*</b>	Five Jumbo Shrimp, Lemon Wedge with Cocktail Sauce	13
<b>BLUE CHEESE-ONION &amp; BEEF CROSTINI†</b>	Sliced Beef Tips, French Bread Crostini, Blue Cheese Spread, Caramelized Onions	12

# ENTREES

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## BEEF

<b>VEAL OSSO BUCCO*</b>	Veal shank Braised in San Marzano Tomato Broth with Garlic, Onions, Roasted Peppers and Fresh Herbs Served over a Creamy Parmesan Risotto	30
<b>MARINATED STEAK TIPS†*</b>	Marinated Steak Tips Finished with a Mushroom Demi Glaze Served with Mashed Potatoes and Vegetable of the Day	16/25
<b>FILET MIGNON†*</b>	Grilled 8 oz. Filet of Beef Seasoned with Truffle Salt Finished with a Roasted Shallot and Dried Cranberry Demi Glaze Served with Roasted Fingerling Potatoes and Vegetable of the Day	28

## POULTRY

<b>CHICKEN PARMESAN</b>	Breaded Chicken Cutlet Smothered with Marinara and Melted Mozzarella Cheese Served over Choice of Penne or Linguini Marinara	12/19
<b>THAI CHILI MARINATED TURKEY TIPS*</b>	Sautéed Turkey Tips over Basmati Rice and Baby Spinach Topped with Roasted Bell Peppers and Caramelized Onions	12/19
<b>FIVE SPICED DUCK BREAST †*</b>	Seared Chinese Five-Spiced Duck Breast Finished with a Blackberry-Sherry Sauce Served over Basmati Rice and Vegetable of the Day	24

## SEAFOOD

<b>SCALLOP WITH BUTTERNUT SQUASH CAPONATA *</b>	Pan Seared Scallops Finished with Sage Butter Served over Diced Butternut Squash Sautéed with Pine Nuts, Onion, Golden Raisins and Fresh Herbs	18/26
<b>PUMPKIN SEED CRUSTED SALMON †</b>	Salmon Coated with Crushed Pumpkin Seed and Panko Bread Crumbs Finished with a Apple Cider Jus Served with Basmati Rice and Vegetable of the Day	15/23
<b>HADDOCK GRATIN</b>	North Atlantic Haddock Baked with a Mushroom Sherry Cream Sauce Finished with Seasoned Cracker Crumbs Served with Basmati Rice and Vegetable of the day	23

## PORK AND LAMB

<b>PORK CHOP†*</b>	Cider-Honey Brined 12 oz. Pork Chop Finished with a Maple Bourbon Bacon Glaze Served with Mashed Potatoes and Vegetable of the Day	19
<b>DOUBLE CUT LAMB LOLLIPOP†*</b>	Four Herb Roasted Lamb Lollipops Finished with a Rosemary Demi Glaze Served with Oven Roasted Fingerling Potatoes and Vegetable of the Day	28

## VEGETARIAN

<b>MEDITERRANEAN RISOTTO WITH GRILLED SQUASH *</b>	Creamy Risotto Sautéed with Olives, Capers, Roasted Red Peppers, Tomatoes and Feta Cheese Topped with Grilled Yellow Squash and Zucchini	10/16
<b>ACORN SQUASH &amp; RAVIOLI</b>	Squash Filled Ravioli and Oven Roasted Acorn Squash Finished with Spiced Pumpkin Cream Sauce and Goat Cheese	14

*\*Denotes Gluten Free Options. †Consuming Raw or Undercooked Meats, Seafood, Poultry, Shellfish or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies.*